



SALVASTANO'S
AUTHENTIC CHICAGO STYLE

CHICAGO FUN-TIMES

A TASTE OF "THE WINDY CITY" AT YOUR DOORSTEP DAILY

TULSA, OK EDITION

FOOD & ENTERTAINMENT

THE SAVASTANO'S PHILOSOPHY



Benvenuto! Welcome to our unique, little slice of Chicago in Tulsa. At Savastano's, we believe that great restaurants—like great pizzas and pastas—start with quality ingredients like doughs, meats, and specialty sauces made daily using beloved family recipes and vine-ripened, fresh packed, *preservative-free* tomatoes. We top off every meal with unsurpassed service and atmosphere, so you'll find Savastano's always enjoyable, always memorable—simply a favorite place to enjoy friends and family.



GRANT PARK—STARTERS & SIDES

Home to majestic Buckingham Fountain, this 319-acre park also hosts the annual Taste of Chicago, where, amid downtown and Lake Michigan views, visitors get to sample area restaurant treats like:

Garlic Bread 3.49

Fresh Gonnella bread with garlic butter and parsley.

Add Cheese 3.99

Even better with Miller Lite!

Tomato Bread 4.49

Pizza sauce on Gonnella bread topped with sliced Roma tomatoes, smothered with our five-cheese blend and a dash of oregano.

Pizza Bread

Touch of olive oil and pizza sauce on French bread with either:

Cheese 4.49

Cheese & Sausage or Pepperoni 5.49

Hot Wings 7.49

Ten (10) Jumbo or Zesty Chipotle Rubbed wings served with your choice of Ranch, Bleu Cheese or Ancho Cilantro Ranch sauce.

20 Wings 13.99

30 Wings 19.99

Even better with Coors Lite!

Rib Tips 7.99

Ten (10) finger-lickin' mini pork rib tips smothered in Head Country BBQ sauce.

20 Rib Tips 13.99

30 Rib Tips 19.99

Cheese Fries 5.99

A heaping helping of fries (a pound's worth!) loaded with cheddar cheese and bacon. Served with homemade Ranch.

Regular Side of Fries 2.29

Chicken Fingers 8.99

Delicious tenderloin chicken, hand-breaded and lightly fried, served with your choice of homemade Ranch, Honey Mustard or BBQ sauce and fries.

Even better with Killian's!

Chicken Twist 5.99

Try our chicken with a twist—a large portion of breaded and lightly fried chicken served with your choice of homemade Ranch, Honey Mustard or BBQ sauce.

Mozzarella Sticks 6.49

Speak softly and never pass up our mozzarella sticks (8) — served with homemade Ranch or Mom's sauce.

Fried Mushrooms 6.59

Perfect for nibbling while your pizza bakes. We start with fresh mushroom caps and serve them hot with your choice of homemade Ranch or Mom's sauce.

Even better with Bud Light!

Fried Pickles 5.99

Treat yourself to some lightly breaded pickle slices served with homemade Ranch.

Even better with Corona!

Taste of Chicago 6.49

Four wings or rib tips plus ½ order pizza bread and ½ order garlic cheese bread combine in this hearty sampler plate to celebrate.

Salad Bar 4.99

All-you-can-eat fresh produce, cheese and more. Our authentic giardiniera (olive and vegetable topping) helps make it the best salad bar in town! *Dressings include: Italian, Balsamic, Bleu Cheese, Thousand Island, or try one of our two homemade dressings: Creamy Garlic or Ranch.*



CHICAGO’S THIN CRUST PIZZA PIE

Our sauces are always homemade, and instead of sitting on top, most toppings are blanketed generously with cheese and actually baked into the pizza. These pies are cut into squares, not triangles. Chicago-style thin crust—a different and delicious way of making pizzas—is one of our claims to fame.

TOPPINGS Savastano’s homemade Italian Sausage ~ Italian Beef ~ Pepperoni ~ Canadian Bacon ~ Chicken ~ Homemade Meatballs ~ Bacon ~ Onions ~ Sautéed Peppers ~ Roma Tomatoes ~ Black Olives ~ Sautéed Mushrooms ~ Pineapple ~ Anchovies ~ Jalapeños ~ Green Olives ~ Pepperoncini ~ Spinach ~ Granulated Garlic ~ Giardiniera ~ Extra

Doughs available for crusts: Regular (thin), Double Dough (a.k.a. Thick) or No Crust (no edge)

**A note from our Chef: Due to the pizza’s hearty nature, you’ll want to allow 30 minutes for your pie to bake to perfection.*





	9" SMALL (serves 1-2)	14" MEDIUM (serves 2-3)	16" LARGE (serves 3-4)	18" FAMILY (serves 5-6)
 First National Bank 13.49 17.49 20.49 23.49 Savastano’s Italian sausage, sautéed mushrooms and peppers—you can bank on this combination. <i>Even better with Miller Lite!</i>				
 Conrad Hilton Hotel 12.49 16.99 19.99 22.99 This great combination of Canadian bacon and pineapple tidbits brings the Hawaiian islands to Savastano’s. <i>Try it paired with Oyster Bay Sauvignon Blanc.</i>				
 Art Museum 15.49 20.49 24.99 27.99 A colorful Rembrandt of veggies: tomatoes, sautéed mushrooms and peppers, black olives and onions. <i>Try it paired with Ruffino Chianti.</i>				
Tribune Tower 11.49 15.49 18.49 21.49 The one you’ve read about— a pepperoni lover’s delight for young and old.				
Lake Shore Drive 11.49 15.49 18.49 21.49 Long on flavor with homemade pizza sauce and Savastano’s own Italian sausage.				
 Wrigley Field (Home of the Chicago Cubs) 12.49 16.99 19.99 22.99 This combination of Savastano’s Italian sausage and pepperoni competes with old tradition. <i>Even better with Old Style!</i>				
Old Water Tower 12.49 16.99 19.99 22.99 A wonderful combo of Savastano’s Italian sausage and sautéed mushrooms will be remembered for its quality taste.				
 Brookfield Zoo 9.49 13.49 15.49 18.49 A blend of five cheeses: two types of mozzarella, parmesan, romano and provolone. <i>Try it paired with Beringer White Zinfandel.</i>				
 City Dump 15.49 20.49 24.99 27.99 It’s all in there: tons of sausage, mushrooms, green peppers, onions and pepperoni. <i>Even better with Shiner Bock!x</i>				
The Rookery Building 13.49 17.49 20.49 23.49 No pigeons, but we’ve got lots of tender chicken here, plus mozzarella, cheddar, bacon, onion and a twist—a light coating of BBQ sauce.				
 Chicago Fire 12.49 16.99 19.99 22.99 A credit to the pro soccer team (the “Men in Red”) and the infamous 1871 blaze—we blend jalapeños, meatballs and five cheeses. <i>Even better with Coors Light!</i>				
Double Dough Crust75 1.00 1.25 1.50 Just the way it sounds, twice the crust of our thin pizzas for those of you who like it thick.				
Add Extra Topping 1.50 2.00 2.25 2.50				
Gluten Free 10" Pizza 9.99 <i>(Additional toppings \$1.50 each)</i>				

BUILD YOUR OWN PIZZA Add your favorite topping from above to any Savastano’s Pizza.

AUTHENTIC CHICAGO DEEP DISH PIZZA PIE

Savastano's continues a tradition started in 1943, with a pie that's 2" high and full of flavor. Our 14"-wide pie weighs in at 8 delicious pounds. We fill a bread-like crust with homemade sauce, always-fresh toppings and several layers of specially blended cheeses. Try it. You'll see why it's our signature dish.

**A note from our Chef: Any topping available for our thin crust (previous page) can be added to our deep dish pies, but half-and-half toppings don't work well on our deep dish. Also, due to the pizza's hearty nature, you'll want to allow 45 minutes for your pie to bake to perfection.*

	10" SMALL (serves 2-3)	12" MEDIUM (serves 3-4)	14" LARGE (serves 5-6)
 Hancock Building 18.99	18.99	22.99	26.49
Savastano's puts their signature on this combo—our five-cheese blend, Savastano's Italian sausage and homemade pizza sauce. Even better with Blue Moon!			
 Chicago River 16.99	16.99	18.99	20.99
On St. Patrick's Day it's dyed green—our cheese lovers die for the taste of our five-cheese blend and homemade pizza sauce. Try it paired with Beringer White Zinfandel.			
 Sears Tower 18.99	18.99	22.99	26.49
Was once the tallest building in the world. This deep dish stands tall amongst our other products. A combination of our five-cheese blend and pepperoni. Try it paired with Ruffino Chianti.			
 Museum of Science and Industry 18.99	18.99	22.99	26.49
The science of combining Canadian bacon with our five-cheese blend has become very popular in our industry. Try it paired with Snoqualmie "Naked" Riesling.			
The Chicago Picasso 18.99	18.99	22.99	26.49
Like the monumental sculpture, this spinach deep dish is a not-to-be-missed work of art, also featuring our five-cheese blend and garlic.			
BBQ 21.49	21.49	24.49	26.99
Get your BBQ fix with this combination of chicken, mozzarella, cheddar, bacon, onion and a light coating of BBQ sauce.			
Add Extra Topping 1.75	1.75	2.00	2.25

Please note the deep dish does not come out piping hot due to its thickness. Its temperature ranges from 165-190°.

**Savastano's is not responsible for any allergic reaction.*

You are always welcome to add additional toppings but there are no substitutions.



*Sears Tower
Offering city views since '74*

SHARE A TASTE OF CHICAGO.
Ask your server about a Savastano's gift card.

Call-ahead lunch service available | Mon.-Fri. 11am-2pm

DRINKS

Soft Drinks/Iced Tea 2.29
Pepsi, Diet Pepsi, Dr Pepper, Diet Dr Pepper,
Mountain Dew, Mugg Root Beer, Lemonade,
Sierra Mist

Coffee Regular or Decaf 1.09
Check out our Beer & Wine Menu for current offerings
and specials.

LUNCH

SERVED MONDAY-FRIDAY 11AM-2PM

The Bambino 8.99
A 6" personal deep dish with up to 3 toppings (Additional toppings 1.00 each)
Add a salad bar for 2.00

6" Cheese Pizza 3.99
Additional toppings 1.00 each (up to 3)

Lunch Special 5.99
6" pizza—your choice of cheese, sausage or pepperoni—and salad bar
(Additional toppings 1.00 each)

Rib Tips and Salad 6.99
5 mini pork rib tips smothered in Head Country BBQ sauce plus
salad bar

SANDWICHES

We combine finest quality meats, cheeses, produce and more with hearth-baked, crispy Chicago Gonnella bread rolls. Served with french fries and a pickle (plus giardiniera relish at the salad bar).

 **Chicago Stockyards** 7.99

This one is sure to fill your belly! As the name implies, we load on thinly sliced beef—plus our specially seasoned au jus and delicious sautéed peppers.

Even better with Killian's!

Soldier Field 7.99

No matter the competition, this blend of our homemade Italian sausage with Mom's sauce and sautéed peppers is a winner.

Chicago Stadium 8.99

Beef teams with sausage, sautéed peppers and your choice of Mom's sauce or au jus. Named for the former indoor arena (a.k.a. the "Madhouse on Madison"), you'll be an instant fan.

 **East Coast** 8.99

A terrific Philly steak sandwich, boasting sautéed mushrooms and onions and topped with melted provolone cheese.

Even better with Blue Moon!

Dan Ryan Expressway 7.99

There were meatballs on the expressway, but we have our own meatballs with Mom's sauce covered in provolone cheese.

Southeast Side


This delightful sandwich delivers with scrambled eggs, garlic, onion, and basil.

Egg, Sautéed Peppers and Sausage 6.49

Egg and Sautéed Peppers 5.99

R.J. Sandwich 7.99

Another of our favorite "sammitches", here we combine Canadian bacon with tomato and a mix of mozzarella and cheddar cheeses then toast it to perfection.

 **Southwest** 7.99

We ladle Ponca City's famed Head Country BBQ sauce over premium beef for a yee-haw flavor that Roger Ebert would surely give a Texas-size "thumbs up."

Even better with Coors Lite!

FRANKIE'S FURTERS: The Chicago Way

You haven't truly had a hot dog until you try a Chicago-style "red-hot," named not because they're spicy, but rather because this multi-topping taste sensation is built over a piping hot Vienna Beef frankfurter. Sold for generations now by numerous, popular Chicago stands and street vendors, red-hots trace their roots to the city's 1893 World's Fair.

Chicago "Red-Hots" & Fries

Your tour deep into Chicago's culinary culture begins with Vienna "red-hots". Served piping hot (hence the name) in a steamed poppy seed bun, we top these premium beef hot dogs with yellow mustard, bright green Chicago-style relish, chopped onions, tomatoes, a pickle spear, sport peppers and a dash of celery salt.

Even better with Old Style!

The Trolley Tour 4.99

One garden-packed red-hot plus fries.

The Double-Decker 5.99

A tour de force: two garden-packed red-hots plus fries.

Just Hot Dog - No Fries 2.75



*Chicago Stockyards
January 12, 1899*

CALZONES

Baked to a delicious golden brown, our 9" pockets are stuffed with cheese and hearty sauce—plus any other fresh ingredient you want to add. They're perfect for one, but large enough to share.

Spinach	7.99
Sausage	7.99
Pepperoni	7.99
Cheese	7.29
Extra Toppings	1.25 each

CHICAGO'S LITTLE ITALY

Step into this Chicago neighborhood and you're destined to find extraordinary pasta dinners. Likewise, carefully prepared ingredients—like Mom's mouthwatering sauce and meatballs, and Great Aunt Irene's zesty Italian sausage—make these authentic recipes especially savory.

Little Italy entrees come with garlic bread sticks and our popular salad bar, featuring fresh giardiniera relish—another Chicago original.

Lasagna **10.49**

Savastano's now-famous five-layer cheese lasagna. Served with Mom's sauce or meat sauce.

Try it paired with Ménage à Trois Red Blend.

Spaghetti and Meatballs **8.99**

This timeless and tasty favorite comes smothered in our Mom's or meat sauce and topped with our signature, handmade meatballs.

Lite Portion **6.99**

Try it paired with Gnarly Head Red Zinfandel.

Mostaccioli and Meatballs **8.99**

A tradition at weddings, this classic dish features two-inch pasta tubes tossed with Mom's sauce or meat sauce and served with our homemade meatballs.

Lite Portion **6.99**

Try it paired with Gnarly Head Red Zinfandel.

Frank's Favorite **7.99**

A bed of Savastano's sliced Italian sausage and sautéed peppers covered in Mom's sauce and served with bread.

Add Pasta **1.00**

Ravioli **8.99**

A bowl full of flavorful pasta pockets—our ravioli is filled with your choice of meat or cheese and topped with Mom's sauce or meat sauce.

Try it paired with Red Diamond Merlot.

Homemade Gnocchi **8.99**

Pronounced "naw-key," these hearty potato dumplings are served with either Mom's sauce or meat sauce, plus a meatball.

Try it paired with Genesis Cabernet Sauvignon.

Extra Sausage or Meatballs **1.99**

Soldier Field
June 21, 1926



DESSERT

Eli's Cheesecake **3.49**

Top off your meal with another Chicago tradition: handmade desserts by Eli's—famous for melt-in-your-mouth cookie crusts and 100% all-natural ingredients. Enjoy a slice now or take one home to savor later.

- Caramel
- Raspberry
- Chocolate
- White Chocolate
- Strawberry

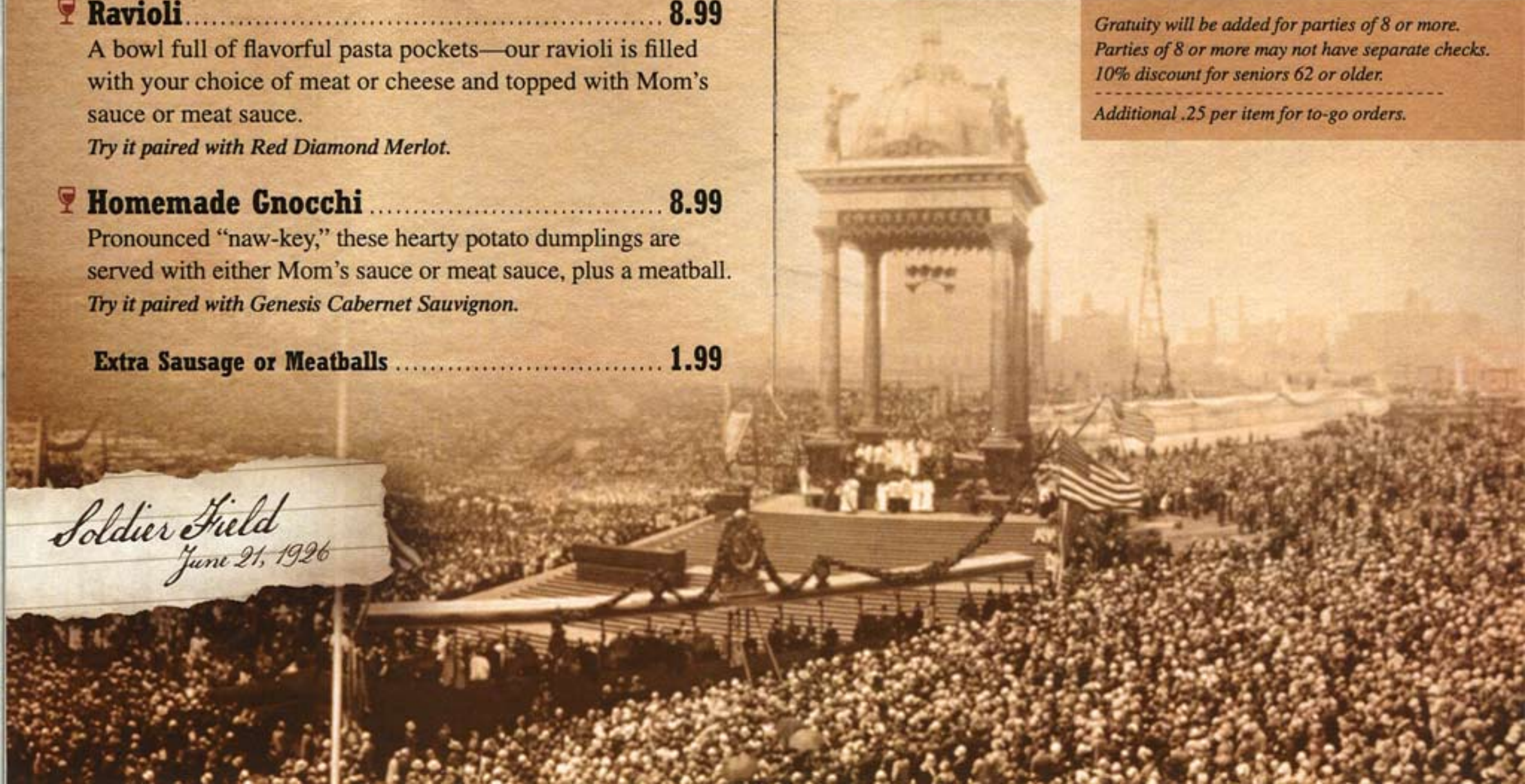


Eli's Old Fashioned Triple Chocolate Cake **4.49**

Ms. Laura's Cake Balls (4) **2.29**
Vanilla, chocolate or half/half



*Gratuity will be added for parties of 8 or more.
Parties of 8 or more may not have separate checks.
10% discount for seniors 62 or older.
Additional .25 per item for to-go orders.*



DAILY SPECIALS

MONDAY — **1-TOPPING 14" THIN CRUST PIZZA FOR \$8!**
(Additional charge for extra toppings)

TUESDAY — **KIDS NIGHT: FOR EVERY PIZZA 14" AND OVER OR ANY SIZE DEEP DISH, GET ONE KID'S SINGLE-TOPPING PIZZA FREE!** Dine in only

WEDNESDAY — **FRANKIE'S SPECIAL: \$2 OFF ANY SIZE WRIGLEY FIELD PIZZA, OR SPAGHETTI AND MEATBALLS FOR \$6.99**

THURSDAY — **GET A LARGE, THIN CRUST, ONE-TOPPING PIZZA FOR THE PRICE OF A MEDIUM**
(Additional charge for extra toppings) Available for dine in or carry out

FRI/SAT/SUN — Please ask your server for our current specials.



CHICAGO CUBS BASEBALL

All home day games before 4pm, enjoy 2-for-1 hot dogs during the entire game



CHICAGO BEARS FOOTBALL

Enjoy Frank's Famous Brats during all Bears football games

Our specials change from time to time — please check with your server for details about today's special.

ITALIAN SAUSAGE—TO GO

Don't make pasta at home without it! Served by itself or in your favorite dish, this time-honored Savastano's recipe will have friends and family singing your praises, too.

- Only \$4.49 per pound, with a 2-pound minimum
- Available in bulk or links—flavored mild or hot

Savastano's makes our sausages fresh every day, so we ask that you place your order 24 hours in advance.

MIDWESTERN HOSPITALITY

Bring a delicious taste of the Windy City to your next special event or office gathering. Ask about our catering menu and private party room ideal for celebrations, or call (918) 369-9387 for details.

Chicago River
Deck truss, west side

The Savastano's Story

A 'HOME'MADE DREAM

For more than three decades, our Dad, Frank Savastano, kept a special dream on slow simmer. He used to tell our Mom: "If the time is ever right, we should open our own pizzeria."

The dream began in Dad's hometown of Chicago in 1971. Dad decided that, in addition to his full-time IT job, he'd spend a few months helping his cousins open their new southeast side pizza place. There, he discovered two great loves—Mom and the restaurant business.

After Dad's tech job moved us to Bixby in 1993, he and Mom promptly introduced us around the neighborhood—How else?—by bringing Dad's own oven-fresh pizzas door-to-door. With six kids in the family, we always had a special event to celebrate. And no gathering was ever complete without Dad's pizza pies.

Dad retired in 2002, and, at the urging of family and friends, dedicated himself to his restaurant dream. He spent the next several months tinkering with seasonings and sauces, specialty meats and doughs—carefully upsizing the delicious Italian recipes his mother and aunt had so lovingly served in their homes a generation earlier.

Since the opening of Savastano's in 2003, our family has sought to re-create not only the wonderful tastes, but also the warm, relaxing energy of Dad's beloved native city. Blending comfortable surroundings with friends, loved ones and great food has always brought our family joy. Savastano's reflects our dream of being able to share that with customers.

We outgrew our original Bixby location and, in 2009, moved to our current space—where our tradition of delivering *Authentic Chicago Style* continues and our philosophy plays out more than ever: "When you're here, you're family!"

—The Savastano Family



8211 E. Regal Place, Suite 109 ~ Tulsa, OK 74133 ~ 918.369.9387

Visit savastanospizzeria.com to place orders online!

WE LOVE KIDS!

Savastano's strives to provide a great family atmosphere, and we love kids of any age. So that everyone can enjoy their dining experience, please be mindful of your children's behavior in the restaurant. We require children 15 and under be seated with a parent or guardian. Any damaged equipment is the responsibility of the parent/guardian. Thank you.