

# FABIAN'S ITALIAN BISTRO

## { DRINKS }

### COCKTAILS

<b>MIDNIGHT COWBOY</b> evan williams bourbon, pernod, lemon, grapefruit	15
<b>NEGRONI</b> tanqueray gin, campari, sweet vermouth	15
<b>GOLD RUSH</b> evan williams bourbon, rosemary honey syrup, lemon	15
<b>THE DOORMAN</b> planteray dark rum, orange liqueur, almond, lemon, cinnamon	15
<b>PIMM'S CUP NO. 64</b> pimm's, amaro nonino quintessentia, orange shrub, lemon	15
<b>ENTER OAXACA</b> casamigos reposado, montelobos mezcal, rich cinnamon syrup, pomegranate, lime	15
<b>MULE NERO</b> black pepper infused vodka, lime, ginger beer	15
<b>OLD LACE &amp; IVORY</b> pinnacle vodka, kahlua, baileys, rich cinnamon syrup, cold brewed coffee	15
<b>CHERRY LEMON DROP</b> pinnacle vodka, luxardo cherry syrup, creme de cassis	15
<b>FAIR OAKS OLD FASHIONED</b> woodford reserve bourbon, luxardo cherry, demerara sugar, grand marnier, torched orange twist	16

### MOCKTAILS

<b>ROSEMARY &amp; HONEY</b> rosemary honey syrup, lime, ginger beer	9
<b>SOOTHE THE SOL</b> orange shrub, lemon, sparkling water	9

## WINE BY THE GLASS

<b>SOFIA SPARKLING BRUT</b> CALIFORNIA NV	13/na
<b>RUFFINO PROSECCO</b> VENETO, ITALY NV	13/48
<b>FRANK FAMILY CHARDONNAY</b> CARNEROS, NAPA VALLEY 2021	19/72
<b>AVA GRACE SAUVIGNON BLANC</b> CALIFORNIA 2021	15/56
<b>ANTERRA PINOT GRIGIO</b> TERRE SICILIANE, ITALY 2021	14/52
<b>BACKHOUSE CHARDONNAY</b> CALIFORNIA 2021	15/56
<b>PINE RIDGE CHENIN BLANC + VIOGNIER BLEND</b> CALIFORNIA 2022	14/52
<b>STARFIELD GRENACHE</b> EL DORADO 2022	16/60
<b>RICKSHAW PINOT NOIR</b> CALIFORNIA 2021	15/56
<b>MELINI BORGHI D'ELSA CHIANTI</b> TUSCANY, ITALY 2019	14/52
<b>ELEMENT 79 ZINFANDEL</b> FAIR PLAY, EL DORADO 2018	16/60
<b>BACKHOUSE CABERNET</b> CALIFORNIA 2021	15/56

### CORAVIN WINE SELECTIONS

<b>SILVERADO VINEYARDS CABERNET</b> NAPA VALLEY 2018 WINE ENTHUSIAST 90 PTS	29/95
<b>THE PRISONER PINOT NOIR</b> SONOMA COAST 2021	25/85
<b>PERTINACE NEBBIOLO BARBARESCO</b> PIEDMONT, ITALY 2019 WINE ENTHUSIAST 90 PTS	27/90

## BEER

<b>MOONLIGHT</b> REALITY CZECH PILSNER — 16oz CAN	8
<b>BIRRA DOLOMITI</b> PILSNER — VENETO, ITALY 330ml BOTTLE	7
<b>BERRYESSA</b> HOUSE IPA — 16oz CAN	8
<b>TWO RIVERS CIDER CO.</b> HUCKLEBERRY CIDER — 16oz CAN	9
<b>CROOKED LANE</b> 1-2 PUNCH HAZY IPA — 16oz CAN	8

## { DINNER }

### STARTERS

#### TODAY'S SOUP

cup — \$8 / bowl — \$11

#### PERSIMMON & BEET SALAD#

fuyu persimmons, roasted golden beets, goat cheese, pistachios, mustard greens, red leaf lettuce, meyer lemon vinaigrette  
— \$16 —

#### ARUGULA SALAD#

orange wedges, toasted almonds, pecorino romano, arugula, lemon pomegranate vinaigrette  
— \$15 —

#### ARANCINI#

risotto, provolone, basil walnut pesto, spicy marinara  
— \$19 —

#### SHAVED BRUSSELS SPROUTS#

applewood smoked bacon, hazelnuts, apple cider vinaigrette  
— \$18 —

#### CAESAR SALAD\*

shaved parmesan, herb buttered croutons, garlic anchovy dressing  
— \$15 —

#### CHEESE BOARD#

sharp white cheddar, pt. reyes blue cheese, prosciutto, bartlett pear, pistachio, fig jam, crostini  
— \$19 —

#### CALAMARI FRITTO

lemon aioli, cocktail sauce  
— \$19 —

#### GNUDI#

pancetta, green beans, crispy shallots, pecorino romano, parmesan cream  
— \$19 —

#### FOCACCIA

house made focaccia served with garlic olive oil  
— \$6 —

## PASTA & GRAINS

#### RAVIOLI CON SPINACHI

spinach & ricotta cheese, lemon cream sauce, basil oil, cherry tomato confit  
— \$26 —

#### LINGUINE SCAMPI#

shrimp, basil walnut pesto, garlic, calabrian chili, charred lemon, butter, white wine, cream  
— \$33 —

#### PENNE ALLA SALSA DI VODKA

sicilian sausage, vodka tomato cream sauce, red pepper, pecorino romano  
— \$27 —

#### TAGLIATELLE BOSCAIOLA

applewood smoked bacon, mushrooms, pecorino romano cheese, spinach, parmesan cream, gremolata  
— \$27 —

#### FETTUCCINE BOLOGNESE

angus beef & pork ragú, pecorino romano, fresh basil  
— \$27 —

#### RISOTTO

butternut squash, brown butter, brown beech mushrooms, parmesan  
— \$27 —

## MAINS

#### PORCHETTA

roasted pork belly, white bean purée, pepperonata, braised napa cabbage, celery root matchsticks  
— \$36 —

#### CHICKEN PICCATA

fabian's signature crispy buttermilk chicken, yukon potatoes, green beans, carrot purée, piccata sauce  
— \$29 —

#### BRAISED SHORT RIB

creamy chive polenta, baby carrots, balsamic mushrooms & onion, cabernet sauvignon demi  
— \$39 —

#### ATLANTIC SALMON\*

quinoa, garlic broccolini, roasted tomatoes & bell pepper, almond pesto  
— \$37 —

## DESSERT

#### OLIVE OIL CAKE

vanilla bean gelato, poached pear  
— \$11 —

#### PUMPKIN PIE CRÈME BRÛLÉE

not available for takeout  
whipped crème fraîche, vanilla sugar  
— \$11 —

#### POT DE CRÈME

not available for takeout  
butterscotch pudding, salted caramel whip cream, toffee  
— \$11 —

#### CHOCOLATE NEMESIS

flourless chocolate mousse cake, mocha crème fraîche, raspberry coulis  
— \$11 —

~ SINGLE CHECK FOR PARTIES OF SIX OR MORE — SALAD & PASTA SPLITS \$2 — ENTREE SPLITS \$7 ~

\*CONTAINS KNOWN ALLERGENS. LET YOUR SERVER KNOW OF ANY FOOD ALLERGIES. WE CANNOT GUARANTEE THE ELIMINATION OF CROSS CONTAMINATION

\*CONSUMING RAW OR UNDERCOOKED ITEMS FROM THIS MENU MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

# WINE BOTTLE LIST

## SPARKLING, ROSÉ, & WHITE

**GLORIA FERRER SPARKLING SONOMA BRUT** — 58

CARNEROS NV  
WINE ENTHUSIAST 90 PTS  
HONEYDEW, APPLE, CITRUS

**CHANDON SPARKLING ROSÉ** — 48

NAPA NV  
DOUBLE GOLD SF CHRONICLE  
STRAWBERRY, WATERMELON, CHERRY

**RUFFINO PROSECCO** — 48

ITALY NV  
PEACH, APPLE, CITRUS

**BOLLICINI SPARKLING CUVÉE** — 42

ITALY NV  
BAKED APPLE, PEACH, GRAPEFRUIT

**PERRIER-JOUËT CHAMPAGNE GRAND BRUT** — 89

FRANCE NV  
MELON, GRAPEFRUIT, BRIOCHE, VANILLA

**ANTERRA PINOT GRIGIO** — 52

TERRE SICILIANE, ITALY 2021  
CITRUS, TROPICAL FRUIT, FLORAL

**VILLA POZZI PINOT GRIGIO** — 48

TERRE SICILIANE, ITALY 2021  
MEYER LEMON, WHITE PEACH, PEAR

**LA PETTEGOLA VERMENTINO** — 40

TOSCANA, ITALY 2021  
YELLOW PEACH, RED PEAR, MANGO, LEMON

**CERETTO BLANGÉ ARNEIS** — 48

PIEDMONT, ITALY 2021  
YELLOW PEACH, RED PEAR, MANGO, LEMON

**PINE RIDGE CHENIN BLANC + VIOGNIER BLEND** — 52

CALIFORNIA 2022  
HONEYSUCKLE, GINGER, LIME, MELON

**AVA GRACE SAUVIGNON BLANC** — 52

CALIFORNIA 2021  
MELON, GOOSEBERRY, GRAPEFRUIT

**DUCKHORN SAUVIGNON BLANC** — 55

NAPA VALLEY 2022  
LEMON VERBENA, PINEAPPLE, LIME, SUMMER MELON

**CHARLES & CHARLES ROSÉ** — 56

COLUMBIA VALLEY, WASHINGTON 2021  
WINE ENTHUSIAST 90 PTS  
CITRUS, RASPBERRY, ROSE PETAL

**ELEMENT 79 ABBY'S ROSÉ** — 48

FAIR PLAY, EL DORADO 2021  
STRAWBERRY, TROPICAL FRUIT

**TANGLEY OAKS LOT 12 CHARDONNAY** — 52

MENDOCINO 2019  
PEAR, RIPE APPLE, CITRUS, SPICY OAK, NUTMEG

**BACKHOUSE CHARDONNAY** — 56

CALIFORNIA 2021  
TROPICAL FRUITS, CREAM, VANILLA

**GREVINO ESTATE CHARDONNAY** — 68

SANTA MARIA VALLEY 2020  
HONEYSUCKLE, BAKED APPLE, CULTURED BUTTER

**SKYFALL CHARDONNAY** — 58

COLUMBIA VALLEY, WA 2017  
LEMON ZEST, CRÈME BRULÉE, MELON

**FRANK FAMILY CHARDONNAY** — 72

CARNEROS, NAPA VALLEY 2021  
ANTONIO GALLONI 92 PTS  
BAKED APPLE, BRIOCHE, NUTMEG, VANILLA

**MER SOLEIL RESERVE CHARDONNAY** — 69

SANTA LUCIA HIGHLANDS 2021  
CUSTARD, LEMON, LIME, TOASTED ALMOND

**ROMBAUER CHARDONNAY** — 79

CARNEROS 2022  
WINE ENTHUSIAST 92 PTS  
YELLOW PEACH, MANGO, MELON, VANILLA, SPICE, PIE CRUST

## RED

**BANFI CHIANTI CLASSICO DOCG** — 44

TUSCANY, ITALY 2020  
WINESCRITIC 90 PTS  
90% SANGIOVESE / PLUM, BLACKBERRY JAM, VANILLA, LICORICE

**MELINI CHIANTI BORGHI D'ELSA** — 52

TUSCANY, ITALY 2021  
85% SANGIOVESE / BLACKBERRY, RASPBERRY, TOASTED ALMOND

**BARTENURA ROSSO TOSCANO SANGIOVESE** — 42

TUSCANY, ITALY 2021  
100% SANGIOVESE / RASPBERRIES, FIG, LICORICE

**STEMMARI NERO D'AVOLA** — 40

SICILIA DOC, ITALY 2020  
GOLD, BERLIN WINE TROPHY, '18  
CURRANT, STRAWBERRIES, POMEGRANATE

**TERRA D'ORO BARBERA** — 40

AMADOR COUNTY 2020  
WINE ENTHUSIAST 89 PTS  
CHERRY COLA, BLUEBERRIES, TOASTED BREAD

**PERTINACE NEBBIOLO BARBARESCO** — 90

PIEDMONT, ITALY 2019  
WINE ENTHUSIAST 90 PTS  
RED BERRIES, DRIED ROSES, SPICES, LICORICE, TOBACCO

**STARFIELD GRENACHE** — 60

EL DORADO 2022  
WINE ENTHUSIAST 93 PTS  
CHERRY, RASPBERRY, DRIED HERBS, LIGHT OAK

**BRASSFIELD PINOT NOIR** — 42

HIGH VALLEY 2019  
CHOCOLATE, CHERRY, BLACKBERRY, TOASTED OAK

**RICKSHAW PINOT NOIR** — 56

CALIFORNIA 2021  
RASPBERRY, CHERRY, ASIAN SPICE

**BANSHEE PINOT NOIR** — 59

SONOMA 2021  
PLUM, CHERRY, COCOA, BLUEBERRY, TOASTED WOOD

**THE PRISONER PINOT NOIR** — 85

SONOMA COAST 2021  
STRAWBERRY, TOAST, VANILLA

**PARADUXX RED BLEND** — 84

NAPA VALLEY, 2019  
WINE ADVOCATE 91 PTS  
CAB/ZIN/PETITE SIRAH BLEND — BLACKBERRY, CURRANT, CLOVE

**ELEMENT 79 ESTATE ZINFANDEL** — 60

FAIR PLAY, EL DORADO 2018  
DOUBLE GOLD SF CHRONICLE  
BING CHERRY, CRANBERRY, SPICE, VANILLA

**DUCKHORN MERLOT** — 79

NAPA VALLEY 2021  
WINE SPECTATOR 91 PTS  
CRANBERRY, RASPBERRY, SAGE, CEDAR

**CALLAWAY ELY CABERNET** — 52

PASO ROBLES 2020  
BLACKBERRY JAM, PLUM, COCOA

**UNSHACKLED BY PRISONER CABERNET** — 65

CALIFORNIA 2021  
BLACK STONE FRUIT, CLOVE, DRIED HERB

**FERRARI — CARANO CABERNET** — 68

ALEXANDER VALLEY, SONOMA 2016  
WINE & SPIRITS 91 PTS  
PLUM, CEDAR, COLA, COCOA

**SILVERADO VINEYARDS CABERNET** — 95

NAPA VALLEY 2018  
WINE ENTHUSIAST 90 PTS  
PLUM, BLACK CHERRY, CURRANT

**JUSTIN CABERNET** — 58

PASO ROBLES 2018  
CHERRY, CASSIS, VANILLA, CINNAMON, CEDAR

**BACKHOUSE CABERNET** — 56

CALIFORNIA 2021  
BING CHERRY, VANILLA, ANISE, COFFEE

## BEVERAGES

**PELLEGRINO SODA** — 6

LEMON, ORANGE, OR BLOOD ORANGE  
12oz. CAN

**PELLEGRINO SPARKLING WATER** — 9

750ml BOTTLE

**MARTINELLI'S SPARKLING APPLE JUICE** — 6

10oz. BOTTLE

**MEXICAN COCA~COLA** — 5

12oz. BOTTLE

**MEXICAN SPRITE** — 5

12oz. BOTTLE

**IBC ROOT BEER** — 5

12oz. BOTTLE

**ICED TEA** — 4.50

**HERB TEA** — 4.50

EARL GREY, LEMON, MINT, CHAMOMILE

**COFFEE** — 4.50

**+ESPRESSO** — 5

corkage \$25 per 750ml  
vintages/ratings subject to change without notice  
SPIRIT LIST AVAILABLE UPON REQUEST