

FABIAN'S ITALIAN BISTRO

{ DRINKS }

COCKTAILS

HOW LUCKY YOU ARE casamigos reposado, dark rum, lemon, pomegranate, molasses	15
NEGRONI tanqueray gin, campari, sweet vermouth	15
ISLAY HELLO botanist gin, lillet blanc, meyer lemon & raspberry shrub, egg white, lemon, orange blossom water	15
PIMM'S CUP NO. 28 pimm's, amaro nonino quintessentia, horchata creme	15
MANHATTAN ROYALE courvosier vs, antica carpano vermouth, orange bitters	15
THE ROAD bullet bourbon, aperol, lemon, maple syrup	15
SOPHIA'S CHOICE casamigos reposado, montelobos mezcal, triple sec, lime, agave, pinot noir	15
CHERRY LEMON DROP pinnacle vodka, luxardo cherry syrup, creme de cassis	15
FAIR OAKS OLD FASHIONED woodford reserve bourbon, luxardo cherry, demerara sugar, grand marnier, torched orange twist	16

MOCKTAILS

ESPRESSO TONIC espresso, corchata creme, cinnamon	9
SOUL MEETS BODY ritual zero proof gin, meyer lemon & raspberry shrub, orange blossom water	14
POMEGRANATE MULE pomegranate, lime, ginger beer	9

WINE BY THE GLASS

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

CORAVIN WINE SELECTIONS

SILVERADO VINEYARDS CABERNET NAPA VALLEY 2018 WINE ENTHUSIAST 90 PTS	29/95
ELEMENT 79 ESTATE CABERNET FAIR PLAY, EL DORADO 2019 WINE ENTHUSIAST 94 PTS	21/78
THE PRISONER PINOT NOIR SONOMA COAST 2021	25/86

BEER

MOONLIGHT REALITY CZECH PILSNER — 16oz CAN	8
BIRRA DOLOMITI PILSNER — VENETO, ITALY 330ml BOTTLE	7
BERRYESSA HOUSE IPA — 16oz CAN	8
JACKRABBIT TEMPLE COFFEE STOUT — 16oz CAN	9
CROOKED LANE 1-2 PUNCH HAZY IPA — 16oz CA	8

{ DINNER }

STARTERS

TODAY'S SOUP

cup — \$8 / bowl — \$11

FOCACCIA

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

CAESAR SALAD*

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

ROASTED BEET SALAD*

roasted golden beets, red pear, goat cheese, pistachios, mustard greens, red leaf lettuce, honey balsamic vinaigrette — \$16 —

ARUGULA SALAD*

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

BRAISED MEATBALLS

creamy polenta, marinara, parmesan, fried basil — \$19 —

CRISPY BRUSSELS SPROUTS*

applewood smoked bacon, hazelnuts, spicy lemon aioli — \$18 —

GNUDI*

pancetta, parmesan cream, spring onion, pecorino romano, fresh herbs — \$19 —

STEAMED MUSSELS

tomato saffron broth, garlic bread — \$19 —

BURRATA & PROSCIUTTO#

bartlett pear, pistachio pesto, foccacia crostini — \$19 —

PASTA & GRAINS

FETTUCCHINE BOLOGNESE

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

RAVIOLI CON SPINACHI

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

PENNE ALLA SALSA DI VODKA

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

TAGLIATELLE BOSCAIOLA

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

LINGUINE SCAMPI*

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

MAINS

ATLANTIC SALMON*

cauliflower purée, roasted romanesco broccoli, almond pesto, black wild rice — \$37 —

BRAISED SHORT RIB

cannellini beans, braised kale, rainbow carrots, cabernet sauvignon demi — \$39 —

CHICKEN PICCATA

fabian's signature crispy buttermilk chicken, fingerling potatoes, snap pea, carrot purée, piccata sauce — \$29 —

PORK TENDERLOIN

lan roc pork, smashed sweet potatoes, rainbow swiss chard, apple cider gravy, crispy sage — \$32 —

DESSERT

— \$11 —

VALENCIA ORANGE CRÈME BRÛLÉE

berry compote, whipped crème fraîche, vanilla sugar
not available for takeout

CHOCOLATE NEMESIS

flourless chocolate mousse cake, mocha crème fraîche, raspberry coulis

POT DE CRÈME

butterscotch pudding, salted caramel whip cream, toffee
not available for takeout

~ 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 BORGHINI D'ELSA — 52

TUSCANY, ITALY 2018
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

BRASSFIELD PINOT NOIR — 42

HIGH VALLEY 2022
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

GOLDENEYE PINOT NOIR — 89

ANDERSON VALLEY 2021
WINE ENTHUSIAST 89 PTS
BLACK CHERRY, CLOVE, BAKING SPICES

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 — 52

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

NESPRESSO ESPRESSO — 5

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