

# FABIAN'S ITALIAN BISTRO

## { DRINKS }

### COCKTAILS

|                                                                                                                                            |    |
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| <b>LONDON CALLING</b><br>HOUSE INFUSED EARL GREY VODKA,<br>MARMALADE, VANILLA                                                              | 16 |
| <b>PEAR-TINI</b><br>VANILLA VODKA, PEAR, SPICE SYRUP, LEMON                                                                                | 15 |
| <b>APEROL SPRITZ</b><br>APEROL, PROSECCO, ORANGE                                                                                           | 15 |
| <b>BASILICO</b><br>HOUSE INFUSED BASIL GIN, STRAWBERRY, LIME                                                                               | 15 |
| <b>SOLDIER/SAILOR</b><br>GIN, AMARETTO, LEMON, ANGOSTURA BITTERS                                                                           | 16 |
| <b>HIBISCUS MARGARITA</b><br>TEQUILA, COINTREAU, HIBISCUS SYRUP, LIME                                                                      | 16 |
| <b>AUTUMN IN NEW YORK</b><br>BOURBON, FALL SPICES, LEMON,<br>RED WINE FLOAT                                                                | 16 |
| <b>MANHATTAN</b><br>BACON FAT-WASHED RYE WHISKEY,<br>SWEET VERMOUTH, ANGOSTURA BITTERS                                                     | 16 |
| <b>FAIR OAKS OLD FASHIONED</b><br>WOODFORD RESERVE BOURBON,<br>LUXARDO CHERRY, DEMERARA SUGAR CUBE,<br>GRAND MARNIER, TORCHED ORANGE TWIST | 16 |
| MOCKTAILS                                                                                                                                  |    |
| <b>SPICED PEAR COOLER</b><br>PEAR, FALL SPICES, LEMON                                                                                      | 9  |
| <b>ORANGE VANILLA ICED TEA</b><br>EARL GREY TEA, VANILLA ORANGE SYRUP,<br>LEMON                                                            | 9  |
| <b>POMEGRANATE MULE</b><br>POMEGRANATE, LIME, GINGER BEER                                                                                  | 9  |

### WINE BY THE GLASS

|                                                                        |                     |
|------------------------------------------------------------------------|---------------------|
| <b>RUFFINO PROSECCO</b><br>VENETO, ITALY NV                            | <i>G/B</i><br>13/na |
| <b>SEAN MINOR CHARDONNAY</b><br>CALIFORNIA 2023                        | 14/52               |
| <b>FRANK FAMILY CHARDONNAY</b><br>CARNEROS, NAPA VALLEY 2021           | 19/72               |
| <b>AVA GRACE SAUVIGNON BLANC</b><br>CALIFORNIA 2021                    | 15/56               |
| <b>ANTERRA PINOT GRIGIO</b><br>TERRE SICILIANE, ITALY 2021             | 14/52               |
| <b>PINE RIDGE CHENIN BLANC +<br/>VIOGNIER BLEND</b><br>CALIFORNIA 2022 | 14/52               |
| <b>STARFIELD GRENACHE</b><br>EL DORADO 2022                            | 16/60               |
| <b>RICKSHAW PINOT NOIR</b><br>CALIFORNIA 2021                          | 15/56               |
| <b>MELINI BORGHİ D'ELSA CHIANTI</b><br>TUSCANY, ITALY 2023             | 14/52               |
| <b>ELEMENT 79 ZINFANDEL</b><br>FAIR PLAY, EL DORADO 2018               | 17/64               |
| <b>SCOTT HARVEY BARBERA</b><br>AMADOR COUNTY 2021                      | 16/60               |
| <b>SEAN MINOR CABERNET</b><br>PASO ROBLES 2023                         | 14/52               |

### CORAVIN WINE SELECTIONS

|                                                                          |       |
|--------------------------------------------------------------------------|-------|
| <b>ELEMENT 79 ESTATE CABERNET</b><br>FAIR PLAY, EL DORADO 2019           | 21/80 |
| <b>THE PRISONER PINOT NOIR</b><br>SONOMA COAST 2021                      | 23/88 |
| <b>ARMILLA ROSSO di MONTALCINO<br/>SANGIOVESE</b><br>TUSCANY, ITALY 2021 | 20/76 |

### BEER

|                                                               |   |
|---------------------------------------------------------------|---|
| <b>MOONLIGHT</b><br>REALITY CZECH PILSNER — 16oz CAN          | 8 |
| <b>BIRRA DOLOMITI</b><br>PILSNER — VENETO, ITALY 330ml BOTTLE | 7 |
| <b>BERRYESSA</b><br>SEPARATION ANXIETY IPA — 16oz CAN         | 8 |
| <b>NEW GLORY</b><br>SLAY RIDE RED ALE — 16oz CAN              | 8 |

## { DINNER }

### STARTERS

|                                                                                                                              |                                                                                                                                       |
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| <b>TODAY'S SOUP</b><br>CUP — \$8 / BOWL — \$11                                                                               | <b>MUSSELS &amp; FRIES</b> #<br>TOMATO SAFFRON SOFFRITTO BROTH,<br>SEASONED FRIES<br>— \$19 —                                         |
| <b>GNUDI</b><br>BUTTERNUT SQUASH & HERB CREAM SAUCE,<br>BROWN BUTTER MUSHROOMS,<br>PECORINO ROMANO, CRISPY SAGE<br>— \$18 —  | <b>BRUSCHETTA</b> #<br>KABOCHA SQUASH RICOTTA SPREAD,<br>BACON, CARAMELIZED ONION,<br>SAVORY MAPLE SYRUP, TOASTED ALMONDS<br>— \$18 — |
| <b>CRISPY BRUSSELS SPROUTS</b> #<br>BACON LARDONS, TOASTED HAZELNUTS,<br>CALABRIAN AIOLI<br>— \$18 —                         | <b>PORK BELLY</b><br>BLOOD ORANGE GASTRIQUE, CRISPY SHALLOTS<br>— \$18 —                                                              |
| <b>LOCAL CHEESES</b> #<br>CHEF SELECTED CHEESES, HONEYCOMB,<br>SPICED NUTS, FIG JAM, CROSTINI,<br>SEASONAL FRUIT<br>— \$22 — | <b>ARTISAN BREAD</b> #<br>SELECTION OF LOCAL BREAD,<br>SEA SALT BUTTER<br>— \$6 —                                                     |

### SALAD

|                                                                                                                                                                   |                                                                                                                                                                                   |
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| <b>CAESAR</b> *<br>SHAVED PARMESAN, FOCACCIA CROUTONS,<br>GARLIC ANCHOVY DRESSING<br>— \$15 —                                                                     | <b>WINTER CAPRESE</b><br>BURRATA CHEESE, ROASTED CHERRY TOMATO,<br>FRESH BASIL, BALSAMIC REDUCTION, TOAST<br>— \$18 —                                                             |
| <b>RED LEAF</b> #<br>ROASTED GOLDEN BEETS, GALA APPLES,<br>GOAT CHEESE, PISTACHIOS,<br>MUSTARD GREENS, RED LEAF LETTUCE<br>HONEY BALSAMIC VINAIGRETTE<br>— \$16 — | <b>HARVEST SALAD</b> #<br>APPLEWOOD SMOKED BACON,<br>SPICED WALNUTS, BUTTERNUT SQUASH,<br>PICKLED RED GRAPE, SPINACH, FRISÉE,<br>RED CABBAGE, APPLE CIDER VINAIGRETTE<br>— \$17 — |

### PASTA

|                                                                                                                   |                                                                                                                                                                    |
|-------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>FETTUCCINE BOLOGNESE</b><br>ANGUS BEEF & PORK RAGÚ,<br>PECORINO ROMANO, FRESH BASIL<br>— \$29 —                | <b>LINGUINE SCAMPI</b> #<br>SHRIMP, BASIL WALNUT PESTO, GARLIC,<br>CALABRIAN CHILI, CHARRED LEMON, BUTTER,<br>WHITE WINE, CREAM<br>— \$33 —                        |
| <b>SPINACH RAVIOLI</b><br>SPINACH & RICOTTA CHEESE,<br>PARMESAN LEMON CREAM SAUCE,<br>BASIL OIL<br>— \$28 —       | <b>SPAGHETTI &amp; MEATBALLS</b><br>TOMATO, FRESH RICOTTA, CRISPY BASIL<br>— \$29 —                                                                                |
| <b>PENNE ALLA VODKA</b><br>SICILIAN SAUSAGE, RED PEPPER, VODKA<br>TOMATO CREAM SAUCE, PECORINO ROMANO<br>— \$29 — | <b>CHICKEN ORECCHIETTE</b> #<br>ROASTED RED PEPPER, SUN DRIED TOMATO,<br>SPINACH, GARLIC, WHITE WINE CREAM SAUCE,<br>BREADCRUMB GREMOLATA, BASIL PESTO<br>— \$29 — |

### MAINS

|                                                                                                                                                                   |                                                                                                                       |
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| <b>HALIBUT PUTTANESCA</b><br>CAPERS, OLIVES, ANCHOVIES, TOMATOES,<br>CALABRIAN CHILI, GARLIC BREAD<br>— \$40 —                                                    | <b>ATLANTIC SALMON</b> *#<br>CAULIFLOWER PURÉE, GARLIC BROCCOLINI,<br>BRAISED BABY BEETS, ALMOND PESTO<br>— \$38 —    |
| <b>CHICKEN PICCATA</b><br>FABIAN'S SIGNATURE CRISPY BUTTERMILK<br>CHICKEN, FINGERLING POTATOES,<br>CARROT PURÉE, GARLIC GREAN BEANS,<br>PICCATA SAUCE<br>— \$31 — | <b>BRAISED SHORT RIB</b><br>CREAMY POLENTA, ROASTED BABY CARROTS,<br>BROWN BEECH MUSHROOMS,<br>DEMI GLACE<br>— \$40 — |

### DESSERT

**APPLE HILL CRÈME BRÛLÉE**  
(NOT AVAILABLE FOR TAKEOUT)  
SPICED CUSTARD, CARAMELIZED SUGAR, WHIPPED CRÈME FRAÎCHE

**CHOCOLATE NEMESIS**  
FLOURLESS CHOCOLATE MOUSSE CAKE, MOCHA MASCARPONE, STRAWBERRY COULIS

**POT DE CRÈME**  
(NOT AVAILABLE FOR TAKEOUT)  
BUTTERSCOTCH PUDDING, SALTED CARAMEL WHIP CREAM, TOFFEE

**NY CHEESECAKE**  
FRESH BERRIES, MINT

**ADDITIONAL CHARGE(S)/PROCEDURE(S) DISCLOSURE**  
A 20% SERVICE FEE WILL BE ADDED TO PARTIES OF SIX OR MORE TO SUPPORT FAIR WAGES FOR YOUR ENTIRE SERVICE TEAM FOR ITEM SPLITS, A \$2 FEE WILL BE APPLIED TO STARTERS, SALADS & PASTAS. ENTREE/MAIN COURSE SPLITS ARE \$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

- RUFFINO PROSECCO** — 42  
ITALY NV  
PEACH, APPLE, CITRUS
- GLORIA FERRER SPARKLING SONOMA BRUT** — 58  
CARNEROS NV  
HONEYDEW, APPLE, CITRUS
- CHANDON SPARKLING ROSÉ** — 60  
NAPA NV  
STRAWBERRY, WATERMELON, CHERRY
- BOLLICINI SPARKLING CUVÉE** — 42  
ITALY NV  
BAKED APPLE, PEACH, GRAPEFRUIT
- PERRIER-JOUËT CHAMPAGNE GRAND BRUT** — 120  
FRANCE NV  
MELON, GRAPEFRUIT, BRIOCHE, VANILLA

## ROSÉ, & WHITE

- VILLA POZZI PINOT GRIGIO** — 48  
TERRE SICILIANE, ITALY 2023  
MEYER LEMON, WHITE PEACH, PEAR
- ANTERRA PINOT GRIGIO** — 52  
TERRE SICILIANE, ITALY 2024  
CITRUS, TROPICAL FRUIT, FLORAL
- TERENZUOLA VERMENTINO** — 70  
FOSSO DI CORSANO, ITALY 2023  
BRIGHT CITRUS, GREEN APPLE, SALINITY
- CERETTO BLANGÉ ARNEIS** — 60  
PIEDMONT, ITALY 2023  
YELLOW PEACH, RED PEAR, MANGO, LEMON
- PINE RIDGE CHENIN BLANC + VIOGNIER BLEND** — 52  
CALIFORNIA 2022  
HONEYSUCKLE, GINGER, LIME, MELON
- JEAN-MICHEL GAUTIER CHENIN BLANC** — 60  
VOUVRAY, FRANCE 2023  
HONEYSUCKLE, PEAR, WHITE FLOWERS
- AVA GRACE SAUVIGNON BLANC** — 56  
CALIFORNIA 2023  
MELON, GOOSEBERRY, GRAPEFRUIT
- DUCKHORN SAUVIGNON BLANC** — 68  
NAPA VALLEY 2023  
LEMON VERBENA, PINEAPPLE, LIME, SUMMER MELON
- LA FORET GASSELIN SANCERRE SAUVIGNON BLANC** — 92  
LOIRE VALLEY, FRANCE 2024  
LEMON, LIME, WHITE FLOWERS, MINERAL

- GREEN QUARTZ SAUVIGNON BLANC** — 60  
CASABLANCA VALLEY, CHILE 2023  
LEMON, HERBS, MELON, GRAPEFRUIT
- CHARLES & CHARLES ROSÉ** — 56  
COLUMBIA VALLEY, WASHINGTON 2022  
CITRUS, RASPBERRY, ROSE PETAL
- ELEMENT 79 ABBY'S ROSÉ** — 60  
FAIR PLAY, EL DORADO 2024  
STRAWBERRY, TROPICAL FRUIT
- SEAN MINOR CHARDONNAY** — 52  
CALIFORNIA 2023  
PEACH, PEAR, GREEN APPLE
- ALBERT BICHOT VIRÉ-CLESSÉ CHARDONNAY** — 91  
BURGUNDY, FRANCE 2022  
LEMON, MANGO, ROSE
- FRANK FAMILY CHARDONNAY** — 72  
CARNEROS, NAPA VALLEY 2023  
BAKED APPLE, BRIOCHE, NUTMEG, VANILLA
- ROMBAUER CHARDONNAY** — 88  
CARNEROS 2022  
YELLOW PEACH, MANGO, MELON, VANILLA, SPICE, PIE CRUST
- PEJU LEGACY COLLECTION CHARDONNAY** — 96  
CARNEROS 2023  
CITRUS, GREEN APPLE, CRÈME BRÛLÉE, CREAMY VANILLA

## RED

- MELINI CHIANTI BORGHİ D'ELSA** — 52  
TUSCANY, ITALY 2023  
85% SANGIOVESE / BLACKBERRY, RASPBERRY, TOASTED ALMOND
- ARMILLA ROSSO DI MONTALCINO SANGIOVESE** — 76  
TUSCANY, ITALY 2021  
100% SANGIOVESE / MORELLO CHERRY, LICORICE, DRIED MINT
- STEMMARI NERO D'AVOLA** — 60  
SICILIA DOC, ITALY 2022  
CURRANT, STRAWBERRIES, POMEGRANATE
- PERTINACE BARBARESCO NEBBIOLO** — 90  
PIEDMONT, ITALY 2020  
RED BERRIES, DRIED ROSES, SPICES, LICORICE, TOBACCO
- OSVALDO VIBERTI BAROLO NEBBIOLO** — 120  
PIEDMONT, ITALY 2019  
VIOLETS, DRIED HERBS, BING CHERRY
- ARMILLA BRUNELLO DI MONTALCINO SANGIOVESE** — 132  
TUSCANY, ITALY 2019  
BRIGHT RED FRUITS, LEATHER, BAKING SPICES
- RICKSHAW PINOT NOIR** — 56  
CALIFORNIA 2022  
RASPBERRY, CHERRY, ASIAN SPICE
- BANSHEE PINOT NOIR** — 59  
SONOMA 2022  
PLUM, CHERRY, COCOA, BLUEBERRY, TOASTED WOOD
- THE PRISONER PINOT NOIR** — 88  
SONOMA COAST 2021  
STRAWBERRY, TOAST, VANILLA
- GOLDENEYE PINOT NOIR** — 98  
ANDERSON VALLEY 2021  
BLACK CHERRY, CLOVE, BAKING SPICES
- DOMAINE JEAN BAPTISTE 1er CRU BURGUNDY PINOT NOIR** — 138  
BURGUNDY, FRANCE 2020  
RIPE CHERRIES, MAITAKE MUSHROOMS, HINT OF SPICE
- ELEMENT 79 OLIVIA'S CUVÉE RED BLEND** — 65  
FAIR PLAY, EL DORADO 2020  
CABERNET/SYRAH — DARK FRUIT, OAK
- PARADUXX RED BLEND** — 90  
NAPA VALLEY, 2021  
CAB/ZIN/PETITE SIRAH BLEND — BLACKBERRY, CURRANT, CLOVE
- STARFIELD ESTATE GRENACHE** — 60  
EL DORADO, 2022  
STRAWBERRY, BLUEBERRY, CLOVE, TOASTED OAK
- SCOTT HARVEY BARBERA** — 60  
AMADOR COUNTY 2021  
RIPE RED AND BLACK FRUITS, PEPPERY, SAVORY
- ELEMENT 79 ESTATE ZINFANDEL** — 64  
FAIR PLAY, EL DORADO 2020  
BING CHERRY, CRANBERRY, SPICE, VANILLA
- SCOTT HARVEY 1869 OLD VINE ZINFANDEL** — 102  
AMADOR, 2022  
BLACKBERRY, POMEGRANATE, FIG, VIOLETS
- DUCKHORN MERLOT** — 79  
NAPA VALLEY 2022  
CRANBERRY, RASPBERRY, SAGE, CEDAR
- SEAN MINOR CABERNET** — 52  
PASO ROBLES 2023  
BLACK CURRANT, RASPBERRY PIE, CEDAR
- UNSHACKLED BY PRISONER CABERNET** — 65  
CENTRAL COAST 2023  
BLACK STONE FRUIT, CLOVE, DRIED HERB
- FERRARI — CARANO CABERNET** — 72  
ALEXANDER VALLEY, SONOMA 2021  
PLUM, CEDAR, COLA, COCOA
- ELEMENT 79 ESTATE CABERNET** — 80  
FAIR PLAY, EL DORADO 2019  
BLACKBERRY JAM, BLUEBERRY COMPOTE, CHOCOLATE
- JUSTIN CABERNET** — 80  
PASO ROBLES 2022  
CHERRY, CASSIS, VANILLA, CINNAMON, CEDAR
- SILVERADO VINEYARDS CABERNET** — 108  
NAPA VALLEY 2022  
PLUM, BLACK CHERRY, CURRANT
- STAG'S LEAP WINE CELLARS CABERNET** — 135  
ARTEMIS, NAPA VALLEY 2021  
BOYSENBERRY, CURRANT, PLUM, CHOCOLATE, BAKING SPICE

CORKAGE \$25 PER 750ML  
VINTAGES/RATINGS SUBJECT TO CHANGE WITHOUT NOTICE  
SPIRIT LIST AVAILABLE UPON REQUEST

## BEVERAGES

- PELLEGRINO SODA** — 6  
LEMON OR 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

ADDITIONAL CHARGE(S)/PROCEDURE(S) DISCLOSURE  
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FOR ITEM SPLITS, A \$2 FEE SHALL BE APPLIED TO STARTERS, SALADS & PASTAS. ENTREE/MAIN COURSE SPLITS ARE \$7