

FABIAN'S ITALIAN BISTRO

{ DRINKS }

COCKTAILS

LONDON CALLING HOUSE INFUSED EARL GREY VODKA, MARMALADE, VANILLA	16
RASPBERRY LEMON DROP VODKA, LEMON, COINTREAU, CHAMBORD	15
APEROL SPRITZ APEROL, PROSECCO, ORANGE	15
BASILICO HOUSE INFUSED BASIL GIN, STRAWBERRY, LIME	15
SOLDIER/SAILOR GIN, AMARETTO, LEMON, ANGOSTURA BITTERS	16
BEET JALAPEÑO MEZCALRITA AGAVE SPIRIT BLEND, BEET, JALAPEÑO, LIME	16
AUTUMN IN NEW YORK BOURBON, FALL SPICES, LEMON, RED WINE FLOAT	16
FAT-WASHED MANHATTAN BACON FAT-WASHED RYE WHISKEY, SWEET VERMOUTH, ANGOSTURA BITTERS	16
FAIR OAKS OLD FASHIONED WOODFORD RESERVE BOURBON, LUXARDO CHERRY, DEMERARA SUGAR CUBE, GRAND MARNIER, TORCHED ORANGE TWIST	16

MOCKTAILS

SPICED PEAR COOLER PEAR, FALL SPICES, LEMON	9
ORANGE VANILLA ICED TEA EARL GREY TEA, VANILLA ORANGE SYRUP, LEMON	9
POMEGRANATE MULE POMEGRANATE, LIME, GINGER BEER	9

WINE BY THE GLASS

SOMMELIER'S SELECTIONS	
SEASONAL WHITE	^{G/B} 15/56
SEASONAL RED	15/56
RUFFINO PROSECCO VENETO, ITALY NV	13/na
CHARLES & CHARLES ROSÉ COLUMBIA VALLEY, WASHINTON 2021	15/56
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
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
ARMILLA ROSSO di MONTALCINO SANGIOVESE TUSCANY, ITALY 2021	20/76
ELEMENT 79 ZINFANDEL FAIR PLAY, EL DORADO 2018	17/64
SCOTT HARVEY BARBERA AMADOR COUNTY 2021	16/60

CORAVIN WINE SELECTIONS

ELEMENT 79 ESTATE CABERNET FAIR PLAY, EL DORADO 2019	21/80
THE PRISONER PINOT NOIR SONOMA COAST 2021	23/88

BEER

MOONLIGHT REALITY CZECH PILSNER — 16oz CAN	8
BIRRA DOLOMITI PILSNER — VENETO, ITALY 330ml BOTTLE	7
BERRYESSA SEPARATION ANXIETY IPA — 16oz CAN	8
CROOKED LANE BREWING 1-2 PUNCH! HAZY IPA — 16oz CAN	8

{ DINNER }

STARTERS

TODAY'S SOUP CUP — \$8 / BOWL — \$11
GNUDI BUTTERNUT SQUASH & HERB CREAM SAUCE, BROWN BUTTER MUSHROOMS, PECORINO ROMANO, CRISPY SAGE — \$18 —
CRISPY BRUSSELS SPROUTS # BACON LARDONS, TOASTED HAZELNUTS, CALABRIAN AIOLI — \$18 —
LOCAL CHEESES # CHEF SELECTED CHEESES, HONEYCOMB, SPICED NUTS, FIG JAM, CROSTINI, SEASONAL FRUIT — \$22 —

MUSSELS & FRIES # TOMATO SAFFRON SOFFRITTO BROTH, SEASONED FRIES — \$19 —
BRUSCHETTA OVEN ROASTED CHERRY TOMATO, LEMON RICOTTA, FRESH BASIL, BALSAMIC GLAZE, FRENCH BAGUETTE — \$18 —
PORK BELLY PLUM GASTRIQUE, CRIPY SHALLOTS — \$18 —
ARTISAN BREAD # SELECTION OF LOCAL BREAD, SEA SALT BUTTER — \$6 —

SALAD

CAESAR * SHAVED PARMESAN, FOCACCIA CROUTONS, GARLIC ANCHOVY DRESSING — \$15 —
RED LEAF # ROASTED GOLDEN BEETS, GALA APPLES, GOAT CHEESE, PISTACHIOS, MUSTARD GREENS, RED LEAF LETTUCE HONEY BALSAMIC VINAIGRETTE — \$16 —

CAPRESE LOCAL HEIRLOOM TOMATO, BURRATA CHEESE, BASIL VINAIGRETTE, BALSAMIC GLAZE — \$18 —
HARVEST SALAD # APPLEWOOD SMOKED BACON, SPICED WALNUTS, BUTTERNUT SQUASH, PICKLED RED GRAPE, SPINACH, FRISÉE, RED CABBAGE, APPLE CIDER VINAIGRETTE — \$17 —

PASTA

FETTUCCINE BOLOGNESE ANGUS BEEF & PORK RAGÚ, PECORINO ROMANO, FRESH BASIL — \$29 —
SPINACH RAVIOLI SPINACH & RICOTTA CHEESE, PARMESAN LEMON CREAM SAUCE, BASIL OIL — \$28 —
PENNE ALLA VODKA SICILIAN SAUSAGE, RED PEPPER, VODKA TOMATO CREAM SAUCE, PECORINO ROMANO — \$29 —

LINGUINE SCAMPI # SHRIMP, BASIL WALNUT PESTO, GARLIC, CALABRIAN CHILI, CHARRED LEMON, BUTTER, WHITE WINE, CREAM — \$33 —
SPAGHETTI & MEATBALLS TOMATO, FRESH RICOTTA, CRISPY BASIL — \$29 —
CHICKEN ORECCHIETTE # ROASTED RED PEPPER, SUN DRIED TOMATO, SPINACH, GARLIC, WHITE WINE CREAM SAUCE, BREADCRUMB GREMOLATA, BASIL PESTO — \$29 —

MAINS

HALIBUT PUTTANESCA CAPERS, OLIVES, ANCHOVIES, TOMATOES, CALABRIAN CHILI, GARLIC BREAD — \$40 —
CHICKEN PICCATA FABIAN'S SIGNATURE CRISPY BUTTERMILK CHICKEN, FINGERLING POTATOES, CARROT PURÉE, GARLIC GREAN BEANS, PICCATA SAUCE — \$31 —

ATLANTIC SALMON *# CAULIFLOWER PURÉE, GARLIC BROCCOLINI, BRAISED BABY BEETS, ALMOND PESTO — \$38 —
BRAISED SHORT RIB CREAMY POLENTA, ROASTED BABY CARROTS, BROWN BEECH MUSHROOMS, DEMI GLAZE — \$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

EXECUTIVE CHEF CARLY CHAVEZ

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
- LA PETTEGOLA VERMENTINO** — 50

TOSCANA, ITALY 2023
YELLOW PEACH, RED PEAR, MANGO, LEMON
- 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
- AVA GRACE SAUVIGNON BLANC** — 56

CALIFORNIA 2023
MELON, GOOSEBERRY, GRAPEFRUIT
- DUCKHORN SAUVIGNON BLANC** — 68

NAPA VALLEY 2023
LEMON VERBENA, PINEAPPLE, LIME, SUMMER MELON
- 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
- BACKHOUSE CHARDONNAY** — 56

CALIFORNIA 2023
TROPICAL FRUITS, CREAM, VANILLA
- SKYFALL CHARDONNAY** — 58

COLUMBIA VALLEY, WA 2017
LEMON ZEST, CREME BRULEE, MELON
- FRANK FAMILY CHARDONNAY** — 72

CARNEROS, NAPA VALLEY 2023
BAKED APPLE, BRIOCHE, NUTMEG, VANILLA
- MER SOLEIL RESERVE CHARDONNAY** — 69

SANTA LUCIA HIGHLANDS 2021
CUSTARD, LEMON, LIME, TOASTED ALMOND
- ROMBAUER CHARDONNAY** — 88

CARNEROS 2022
YELLOW PEACH, MANGO, MELON, VANILLA, SPICE, PIE CRUST

RED

- BANFI CHIANTI CLASSICO DOCG** — 44

TUSCANY, ITALY 2022
90% SANGIOVESE / PLUM, BLACKBERRY JAM, VANILLA, LICORICE
- MELINI CHIANTI BORGHİ D'ELSA** — 52

TUSCANY, ITALY 2018
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
- UNSHACKLED BY PRISONER CABERNET** — 65

CALIFORNIA 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
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 SHALL BE APPLIED TO STARTERS, SALADS & PASTAS. ENTREE/MAIN COURSE SPLITS ARE \$7