

FABIAN'S ITALIAN BISTRO

DRINKS

COCKTAILS

NEGRONI tanqueray gin, campari, Sweet vermouth	15
NOBLE POM montelobos mezc, pear and cinnamon- infused tequila, pomegranate, lime	15
THE ESPRESSO MARTINI pinnacle vodka, cold brew espresso, frangelico hazelnut liqueur, kahlua coffee liqueur	15
MANHATTAN evan williams bourbon, antica carpano sweet vermouth, luxardo cherry	15
MULE NERO tito's, lime, pepper, fever tree ginger beer	15
FOG OF ISLAY lagavulin scotch, evan williams bourbon, green chartreuse, lemon juice, egg white	15
SMOKED PAPER PLANE elijah craig bourbon, aperol, nonino quintessentia, lemon juice, mesquite	15
SANGRIA red wine, seasonal fruit, fall spices	15
PIMM'S CUP NO. 97 pimms, plantation dark rum, fresh orange juice, cinnamon	15
FAIR OAKS OLD FASHIONED woodford reserve bourbon, luxardo cherry, demerara sugar, grand marnier, torched orange twist	16

WINE BY THE GLASS

SOPIA SPARKLING BRUT CALIFORNIA NV	^{GB} 13/na
SOPIA SPARKLING BRUT ROSÉ 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	13/48
ANTERRA PINOT GRIGIO TERRE SICILIANE, ITALY 2021	13/48
BACKHOUSE CHARDONNAY CALIFORNIA 2021	14/52
PINE RIDGE CHENIN BLANC + VIOGNIER BLEND CALIFORNIA 2022	14/52
RICKSHAW PINOT NOIR CALIFORNIA 2021	15/56
MELINI BORGHINI D'ELSA CHIANTI TUSCANY, ITALY 2019	13/48
ELEMENT 79 ZINFANDEL FAIR PLAY, EL DORADO 2018	16/60
BACKHOUSE CABERNET SAUVIGNON CALIFORNIA	14/52

CORAVIN WINE SELECTIONS

SILVERADO VINEYARDS CABERNET NAPA VALLEY 2018 WINE ENTHUSIAST 90 PTS	29/95
BELLE GLOS DAIRYMAN PINOT NOIR RUSSIAN RIVER 2021 WINE ENTHUSIAST 91 PTS	25/85
PERTINACE NEBBIOLO BARBARESCO PIEDMONT, ITALY 2018 WINE ENTHUSIAST 90 PTS	27/90

BEER

MOONLIGHT REALITY CZECH PILSNER 16 OZ. CAN	8
BERRYESSA HOUSE IPA 16 OZ. CAN	8
MORGAN TERRITORY HOPTOMIC DOUBLE IPA 16 OZ. CAN	9
ANDERSON VALLEY BOONT AMBER ALE 12 OZ. CAN	6

DECEMBER 8, 2023

DINNER

STARTERS

TODAY'S SOUP cup — \$8 / bowl — \$11	CHOPPED CHICORY SALAD* pancetta, bartlett pear, spiced walnuts, sun choke chips, pecorino romano, apple cider vinaigrette — \$16 —
LITTLE GEMS CAESAR SALAD* shaved parmesan, herb buttered croutons, garlic anchovy dressing — \$15 —	RISOTTO FRITTO red bell pepper, zucchini, fresh mozzarella, salsa rosa — \$15 —
BABY ARUGULA SALAD# shaved persimmons, pomegranate seeds, almonds, shaved feta, lemon vinaigrette — \$15 —	HOUSE BRAISED MEATBALLS sautéed waldorf school blue-tail spinach, marinara, ricotta cheese, garlic crostini — \$18 —
CLAM CHOWDER# manila clams, bacon, potato, aromatic vegetables, cream — \$18 —	BURRATA & BROCCOLINI bacon lardons, charred lemon, salsa verde — \$18 —
RICOTTA GNOCCHI pioppini mushrooms, snow peas, peppercorn herb cream — \$17 —	ITALIAN COUNTRY BREAD house made country bread served with garlic olive oil — \$6 —

PASTA

RAVIOLI ricotta cheese and spinach, lemon cream sauce, fried sage & rosemary — \$26 —	LINGUINE# shrimp, basil pesto, garlic, red chili, charred lemon, butter, white wine, cream — \$33 —
PENNE tomato, italian sausage, capers, calabrian chili, green olives, oregano, garlic, anchovy, gremolata — \$27 —	TAGLIATELLE angus beef & pork bolognese ragú, parmesan, fresh basil — \$27 —
BUCATINI# broccolini parmesan pesto, stracciatella cheese, pine nuts — \$25 —	CAMPANELLE butter poached wild atlantic lobster, roasted red bell pepper, thyme, tomato vodka cream sauce — \$37 —

MAINS

CHICKEN fabian's signature crispy buttermilk chicken, butternut squash purée, roasted brussels sprouts & endive, piccata sauce — \$29 —	SALMON** cauliflower purée & florets, wild rice, leek mirepoix, almond pesto — \$35 —
CIOPPINO# mussels, clams, prawns, wild lobster, tomato white wine butter broth — \$36 —	BRAISED SHORT RIB# pappardelle pasta, peppercorn red wine butter sauce, stewed carrots & button mushrooms, spinach, pine nut gremolata — \$38 —

DESSERT

CHOCOLATE NEMESIS flourless chocolate mousse cake, whipped crème fraîche — \$11 —	TIRAMISU ladyfinger meringue, mocha mascarpone, whipped crème fraîche, served with a rum & vanilla bean anglaise soak — \$11 —
POT DE CRÈME butterscotch pudding, caramel, crème fraîche, sea salt — \$11 —	POLENTA COBBLER strawberry, pear, blackberry, house made winter spice vanilla gelato — \$11 —

EXECUTIVE CHEF SCOTT VALDEZ

SINGLE CHECK FOR PARTIES OF SIX OR MORE — SPLIT PLATE CHARGE \$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
WINE ENTHUSIAST 90 PTS
HONEYDEW, APPLE, CITRUS

CHANDON SPARKLING ROSÉ — 48

NAPA
DOUBLE GOLD SF CHRONICLE
STRAWBERRY, WATERMELON, CHERRY

RUFFINO PROSECCO — 48

ITALY
PEACH, APPLE, CITRUS

PERRIER-JOUËT CHAMPAGNE GRAND BRUT — 79

FRANCE
MELON, GRAPEFRUIT, BRIOCHE, VANILLA

ANTERRA PINOT GRIGIO — 40

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 — 48

CALIFORNIA 2021
MELON, GOOSEBERRY, GRAPEFRUIT

DUCKHORN SAUVIGNON BLANC — 55

NAPA VALLEY 2021
LEMON VERBENA, PINEAPPLE, LIME, SUMMER MELON

CHATEAU ST. JEAN ROSÉ — 48

CALIFORNIA 2019
RASPBERRY, MELON, PEACH

JP CHENET ROSÉ — 48

PAYS D'OC, FRANCE 2020
WILD STRAWBERRY, RASPBERRY, WATERMELON

ELEMENT 79 ABBY'S ROSÉ — 48

FAIR PLAY, EL DORADO 2021
STRAWBERRY, TROPICAL FRUIT

BACKHOUSE CHARDONNAY — 52

CALIFORNIA 2021
TROPICAL FRUITS, CREAM, VANILLA

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

BEVERAGES

GINGER LIME FIZZ — 8

GINGER BEER, LIME, SPARKLING WATER

SUNSET SPRITZ — 8

GRAPEFRUIT, THYME, POMEGRANATE, LIME, SODA

PELLEGRINO SODA — 6

LEMON, ORANGE, OR BLOOD ORANGE
12oz. CAN

PELLEGRINO SPARKLING WATER — 9

(750ml)

MEXICAN COCA~COLA — 5

12oz. BOTTLE

MEXICAN SPRITE — 5

12oz. BOTTLE

IBC ROOT BEER — 5

12oz. BOTTLE

DIET SHASTA COLA SODA — 4

MARTINELLI'S SPARKLING APPLE JUICE — 6

10oz. BOTTLE

ICED TEA — 4.50

HERB TEA — 4.50

EARL GREY, LEMON, MINT, CHAMOMILE

COFFEE — 4.50

ILLY ESPRESSO — 5

RED

BANFI CHIANTI CLASSICO DOCG — 44

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

MELINI CHIANTI BORGHINI D'ELSA — 48

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 2018
WINE ENTHUSIAST 90 PTS
RED BERRIES, DRIED ROSES, SPICES, LICORICE, TOBACCO

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

BELLE GLOS DAIRYMAN PINOT NOIR — 85

RUSSIAN RIVER 2021
WINE ENTHUSIAST 91 PTS
STRAWBERRY, CINNAMON, NUTMEG

CHARLES & CHARLES RED BLEND — 52

WASHINGTON 2019
WINE ENTHUSIAST 89 PTS
CAB/SYRAH BLEND — BLACK CURRANT, DARK FRUIT, SPICE

PARADUXX RED BLEND — 79

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 2017
WINE SPECTATOR 91 PTS
CRANBERRY, RASPBERRY, SAGE, CEDAR

THE PRISONER UNSHACKLED CABERNET — 65

CALIFORNIA 2021
BLACK STONE FRUIT, CLOVE, DRIED HERB

CONN CREEK CABERNET — 79

NAPA VALLEY 2018
WINE ADVOCATE 91 PTS
BOYSENBERRY, BLACK CHERRY, TOBACCO, COCOA

FERRARI — CARANO CABERNET — 68

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

GIRARD CABERNET — 65

NAPA VALLEY 2018
RED BERRY, TART CHERRY, BLACK PLUM, 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

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