

DINNER

COCKTAILS

LAVENDER LIME SANGRIA — 11
white sangria, lavender, honey, lime, sparkling wine

CURBSIDE COSMO — 11
absolute citron vodka, st. germain liqueur,
lime, cranberry

GRAPEFRUIT & THYME MULE — 11
svedka vodka, grapefruit, thyme,
ginger beer

SUMMER LINEN — 11
broker's gin, st. germain, cucumber, lemon,
sparkling water

LIMONCELLO GIMLET — 11
svedka vodka, luxardo limoncello, lemon

CHERRY LEMON DROP — 11
tito's vodka, luxardo cherry syrup,
creme de cassis, lemon

MANHATTAN COCKTAIL — 11
bulleit rye whiskey, grand marnier, sweet
vermouth, luxardo cherries, lime

FAIR OAKS OLD FASHIONED — 11
woodford reserve bourbon, luxardo cherry,
sugar cube, grand marnier, torched orange twist

WINE BY THE GLASS

WHITE

LA PETTEGOLA VERMENTINO — 10
TOSCANA, ITALY 2018
FRANK FAMILY CHARDONNAY — 15
CARNEROS, NAPA VALLEY 2018
FOSSIL POINT ROSÉ — 10
SAN LUIS OBISPO, CENTRAL COAST 2019
VILLA MARIA SAUVIGNON BLANC — 10
MARLBOROUGH, NEW ZEALAND 2019
DONINI PINOT GRIGIO — 10
DELLE VENEZIE, ITALY 2019
**SEAN MINOR FOUR BEARS
CHARDONNAY** — 10
CENTRAL COAST 2018

SPARKLING

CHANDON ROSÉ — 12
NAPA
CHANDON BRUT — 12
NAPA
LUNETTA PROSECCO — 9
TRENTINO, ITALY
OPERA PRIMA BRUT — 8
SPAIN

RED

POINT NORTH PINOT NOIR — 12
OREGON 2018
MELINI BORGHI D'ELSA CHIANTI — 9
TUSCANY, ITALY 2018
STEMMARI NERO D'AVOLA — 9
SICILIA, ITALY 2018
PURPLE HEART RED BLEND — 12
SONOMA COUNTY 2015
CARICATURE OLD VINE ZINFANDEL — 10
LODI 2017
**SEAN MINOR FOUR BEARS CABERNET
SAUVIGNON** — 12
PASO ROBLES 2018

BEER ON TAP

KING CONG EL CAMPEON LITE LAGER — 7
SACRAMENTO, CA — 16 OZ. DRAFT / 3.8% ABV
AUBURN AMERICAN RIVER PALE ALE — 7
AUBURN, CA — 16 OZ. DRAFT / 5.6% ABV

BALLAST POINT SCULPIN IPA — 7
SAN DIEGO, CA — 16 OZ. DRAFT / 7.0% ABV
TRACK 7 LEFT EYE RIGHT EYE DIPA — 8
SPARKS, NV — 14 OZ. DRAFT / 6.5% ABV

FIRSTS

SOUP OF THE DAY

8

ANTIPASTI

italian mortadella, red wine salami,
cowgirl creamery mt. tam triple cream cheese,
roasted peppers, castelvetrano olives,
gilroy garlic flatbread

18

CHOPPED SALAD

shaved half moon bay brussels sprouts,
pecorino romano cheese,
red wine salami, red onion,
pepperoncini, garbanzo beans
dried italian oregano,
iceberg & radicchio lettuces,
red wine vinaigrette

14

WHOLE LEAF CAESAR SALAD*

romaine heart, shaved parmesan,
hard cooked egg,
herb buttered croutons,
garlic anchovy dressing

12

BURRATA TOAST

smashed avocado,
shaved half moon bay brussels sprouts,
chili flake, brown butter, pugliese bread

15

CRISPY CALAMARI

buttermilk fried, chickpea, fennel, lemon,
spicy aioli

16

CARPACCIO*

beef tenderloin, hard cooked egg,
crispy dried capers,
shaved parmesan, baby arugula,
dijon cream, sourdough crostini

17

BEET & APPLE SALAD

apple hill fuji apples, roasted beets,
arugula, pickled onion,
pt. reyes blue cheese,
balsamic vinaigrette

15

DUNGENESS CRAB CAKES

preserved meyer lemon,
garden greens, spicy aioli

18

MAINS

RIGATONI BOLOGNESE

angus beef & pork ragú,
emma pecorino romano cheese,
whole leaf oregano
21

PAPPARDELLE SCAMPI

shrimp, gilroy garlic confit,
arugula, saffron tomato broth, calabrian chili,
lemon, butter
27

SMOKED BACON AND GARLIC BUCATINI

san marzano tomato, calabrian chili,
red onion, shaved parmesan
21

CHICKEN & PROSCUITTO MEATBALLS

potato gnocchi, fried bloomsdale spinach,
parmesan brodo
25

DUROC PORK CHOP

creamy polenta,
roasted half moon bay brussels sprouts,
apple hill pear mostardo
27

SKUNA BAY SALMON

sustainably farmed skuna bay
seared salmon, herbed roasted
fingerling potatoes, charred leeks,
harissa caper butter
28

CABERNET BRAISED SHORT RIB

celery root pureé, fried bloomsdale
spinach, fresh horseradish &
calabrian chili gremolata
32

RISOTTO

roasted butternut squash,
local mushrooms, fennel pollen,
crispy leeks
20

SIDES

HOUSE MADE CHIPS & BLUE CHEESE DIP — 7

MARINATED OLIVES & PEPPERS — 7

CREAMY POLENTA — 7

ROASTED FINGERLING POTATOES
WITH ROSEMARY & ONION — 7

ROASTED BUTTERNUT SQUASH
WITH BROWN BUTTER & SAGE — 7

FRIED BRUSSELS SPROUTS
WITH HARISSA & PRESERVED LEMON — 7

CHEF'S BREAD SELECTION — 1

DESSERT

— 9 —

CHEF'S DAILY SPECIAL DESSERT

A.Q

TIRAMISU

LADYFINGERS, ESPRESSO, DARK RUM, COCOA NIBS, MASCARPONE CHEESE

VANILLA BEAN CRÈME BRÛLÉE

CARAMELIZED SUGAR, ALMOND BISCOTTI

FLOURLESS CHOCOLATE HAZELNUT TORTE

CANDIED ORANGE, WHIPPED CREAM

GELATO

THREE SCOOPS OF ITALIAN ICE CREAM
ASSORTED FLAVORS

FABIAN'S ITALIAN BISTRO

EXECUTIVE CHEF TOM PATTERSON

11755 FAIR OAKS BLVD. — FAIR OAKS, CA — 95628 — (916) 536 - 9891

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEANS, PEANUTS, TREE NUTS, FISH, AND SHELLFISH

AUGUST 2020