**DINNER**

**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

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**COCKTAILS**

**GRAPES, 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
brother’s gin, st. germain, cucumber, lemon, sparkling water

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**WINE BY THE GLASS**

**WHITE**

**LA PETTEGOLA VERMENTINO**
— 10
TOSCANA, ITALY 2018

**FRANK FAMILY CHARDONNAY**
— 15
CARNEROS, NAPA VALLEY 2018

**FOSSIL POINT ROSE**
— 10
SAN LUIS OBISPO, CENTRAL COAST 2019

**VILLA MARIA SAUVIGNON BLANC**
— 10
MARLBOROUGH, NEW ZEALAND 2019

**DOMINI PINOT GRIGIO**
— 10
DELLA VENEZIE, ITALY 2019

**SEAN MINOR FOUR BEARS CHARDONNAY**
— 10
CENTRAL COAST 2018

**SPARKLING**

**CHANDON ROSE**
— 12
NAPA

**CHANDON BRUT**
— 12
NAPA

**COLOR ROSE**
— 15
FAIRPLAY - 12 OZ. CAN

**LUNETTA PROSECCO**
— 9
TRENTINO, ITALY

**OPERA PRIMA BRUT**
— 8
SPAIN

**RED**

**POINT NORTH PINOT NOIR**
— 12
OREGON 2018

**MELINI BORGHI D’ELS A 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

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**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
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, herb roasted
fingerling potatoes, charred leeks,
harissa caper butter
28

CABERNET BRAISED SHORT RIB
celery root puree, 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

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

I 1755 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, EGG, WHEAT, SOYBEANS, PEANUTS, TREE NUTS, FISH AND SHELLFISH.

AUGUST 2020