

# DINNER

## COCKTAILS

**SMOKED ROSEMARY GIMLET** — 11  
tanqueray gin, rosemary, lime

**SPICED PEAR COCKTAIL** — 11  
broker's gin, pear lemon

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

**PUMPKIN SPICE** — 11  
pumpkin pie liqueur, coffee, tuaca,  
whipped cream, graham cracker crumble

**POMEGRANATE SIDECAR** — 11  
couvoisier vs cognac, pomegranate, 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

**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  
**COLOR ROSÉ** — 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'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, castelvetro 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

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