

# DINNER

## COCKTAILS

**CHERRY LEMON DROP** — 12  
vodka, cherry, lemon, sugar rim

**SAZERAC** — 12  
cognac, bitters, absinthe, lemon

**NEGRONI** — 12  
gin, campari, sweet vermouth, orange twist

**SMOKED ROSEMARY GIMLET** — 12  
gin, rosemary, lime

**APPLE HILL MULE** — 12  
cinnamon infused vodka, apple cider, lime,  
ginger beer

**MANHATTAN COCKTAIL** — 12  
bourbon, sweet vermouth, orange liqueur,  
luxardo cherries

**FAIR OAKS OLD FASHIONED** — 12  
woodford reserve bourbon, luxardo cherry,  
sugar cube, grand marnier, torched orange twist

## WINE BY THE GLASS

### WHITE

**FRANK FAMILY CHARDONNAY** — 16  
CARNEROS, NAPA VALLEY 2018

**CÀ MAIOL CHIARETTO ROSÉ** — 12  
RIVIERA DE GARDA CLASSICO, ITALY 2019

**AVA GRACE SAUVIGNON BLANC** — 11  
CALIFORNIA 2020

**VILLA POZZI PINOT GRIGIO** — 10  
TERRE SICILIANE, ITALY 2019

**SEAN MINOR FOUR BEARS  
CHARDONNAY** — 12  
CENTRAL COAST 2019

### SPARKLING

**SOFIA BRUT** — 12  
CALIFORNIA

**SOFIA BRUT ROSÉ** — 12  
CALIFORNIA

**RUFFINO PROSECCO** — 9  
VALDOBBIADENE, ITALY

### RED

**LAYER CAKE PINOT NOIR** — 12  
CENTRAL COAST 2019

**MELINI BORGHI D'ELSA CHIANTI** — 10  
TUSCANY, ITALY 2018

**STEMMARI NERO D'AVOLA** — 10  
SICILIA, ITALY 2018

**FARMHOUSE RED BLEND** — 12  
CALIFORNIA 2019

**ELEMENT 79 ZINFANDEL** — 13  
FAIR PLAY, EL DORADO COUNTY 2017

**SEAN MINOR FOUR BEARS  
CABERNET SAUVIGNON** — 13  
PASO ROBLES 2019

## BEER ON TAP

*Please ask your server about our rotating tap list & our bottle/can selections*

## STARTERS

### SOUP OF THE DAY

8

### CAESAR SALAD\*

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

13

### MEATBALLS

angus beef & pork meatballs,  
creamy polenta, marinara,  
pecorino romano cheese, fresh basil

15

### PORK BELLY

bourbon cherries,  
harissa honey, frisée

15

### CRISPY SHRIMP

carnival cauliflower, onion,  
garbanzo beans, lemon,  
harissa aioli

18

### BRUSCHETTA

fig jam, roasted apples,  
brown sugar, calabrian chili,  
arugula

15

### APPLE HILL SALAD#

apple hill apples, burrata cheese,  
toasted pecans, roasted beets,  
pickled onion, arugula, nutmeg,  
apple cider vinaigrette

13

### CARPACCIO

beef tenderloin, hard cooked egg,  
crispy dried capers,  
shaved parmesan, baby arugula,  
garlic aioli, breadsticks

18

### CHARCUTERIE & CHEESE

soppressata, prosciutto,  
cowgirl creamery mt. tam cheese,  
marinated olives,  
fig jam, baguette

18

## MAINS

### RIGATONI ALLA VODKA

molinari sweet italian sausage,  
roasted red bell pepper, fresh thyme,  
tomato vodka cream sauce, parmesan  
23

### RISOTTO

local wild mushrooms, garlic, shallots,  
cream, emma pecorino romano cheese,  
arugula, truffle oil  
26

### SPAGHETTI BOLOGNESE

angus beef & pork ragú,  
emma pecorino romano cheese,  
ricotta cheese  
23

### PAN SEARED SCALLOPS

pork belly, potato & fennel purée,  
tarragon beurre blanc  
35

### RAVIOLI

local butternut squash, ricotta,  
brown butter, gremolata, crispy sage  
22

### LINGUINE PESTO SCAMPI#

shrimp, basil pesto, gilroy garlic,  
calabrian chili, parmesan, lemon, butter,  
white wine, cream  
29

### SKUNA BAY SALMON

sustainably farmed skuna bay  
seared salmon, roasted carnival  
cauliflower, braised leeks,  
lemon basil butter  
30

### PORK OSSO BUCO

cabernet braised, cannelloni beans,  
broccoli rabe, chimichurri  
32

## KID'S STUFF

(under 12)

CHOICE OF  
CHICKEN TENDERS W/FRIES,  
PASTA W/BUTTER-PARMESAN,  
KRAFT MAC & CHEESE,  
OR PASTA MARINARA — 9

## DESSERT

— 10 —

### VANILLA BEAN CRÈME BRÛLÉE

CARAMELIZED SUGAR, ALMOND BISCOTTI

### TIRAMISU

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

### NEW YORK CHEESECAKE

STRAWBERRY COULIS, VANILLA CREAM

### GELATO

THREE SCOOPS OF ITALIAN ICE CREAM  
ASSORTED FLAVORS

## FABIAN'S ITALIAN BISTRO

EXECUTIVE CHEF RICHARD FORBUS

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

SINGLE CHECK FOR PARTIES OF SIX OR MORE. SPLIT CHARGE \$3.

#CONTAINS NUTS AND/OR OTHER KNOWN ALLERGENS

\*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