

# 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 KONG DZUNGLE PILSNER** — 7  
SACRAMENTO, CA — 16 OZ. DRAFT / 4.4% 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  
**REVISION IPA** — 7  
SPARKS, NV — 16 OZ. DRAFT / 6.5% ABV

## FIRSTS

### SOUP OF THE DAY

8

**ANTIPASTI**  
italian mortadella,  
di stefano burrata cheese,  
roasted peppers,  
castelvetrano olives,  
red wine salami,  
gilroy garlic flatbread  
18

**CHOPPED SALAD**  
red wine salami, provolone,  
local cherry tomato,  
red onion, pepperoncini,  
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

**BRUSCHETTA**  
eggplant caponata, herb ricotta,  
toasted pine nuts,  
micro greens, evoo  
15

**CRISPY CALAMARI**  
buttermilk fried, chickpea, fennel, lemon,  
spicy aioli  
16

**CARPACCIO\***  
beef tenderloin,  
shaved fiscalini san joaquin  
gold cheese, hard cooked egg,  
crispy dried capers, parmesan,  
baby arugula, dijon cream,  
sourdough crostini  
17

**HEIRLOOM CAPRESE**  
waldorf farm heirloom tomatoes,  
di stefano buratta, himalayan sea salt, micro  
basil, balsamic, evoo  
15

**DUNGENESS CRAB CAKES**  
roasted brentwood corn, garden greens,  
spicy aioli  
18

## MAINS

### RIGATONI BOLOGNESE

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

### LINGUINE SCAMPI

shrimp, local cherry tomato,  
shaved blue fin tuna bottarga,  
calabrian chili, lemon, white wine  
27

### SMOKED BACON AND GARLIC SPAGHETTI

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

### BRAISED LAMB GNOCCHI

truffled herb ricotta cheese, tomato  
25

### DUROC PORK CHOP

creamy polenta,  
dwellley farms romano beans,  
local pear mostardo  
27

### SKUNA BAY SALMON

sustainably farmed seared salmon,  
creamed corn, heirloom tomato,  
local squash, arugula purée  
28

### FLAT IRON STEAK

heirloom tomato panzanella,  
pickled onion, basil pesto  
32

### RISOTTO

waldorf farm summer squash,  
local corn, pt. reyes toma cheese,  
tarragon and spiced pepitas  
20

## SIDES

HOUSE MADE CHIPS & BLUE CHEESE DIP — 7

MARINATED OLIVES & PEPPERS — 7

CREAMY POLENTA — 7

ROASTED BRENTWOOD CORN — 7

SLOW COOKED ROMANO BEANS — 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