

# FABIAN'S ITALIAN BISTRO

## { DRINKS }

### COCKTAILS

<b>MIDNIGHT COWBOY</b> evan williams bourbon, pernod, lemon, grapefruit	15
<b>NEGRONI</b> tanqueray gin, campari, sweet vermouth	15
<b>GOLD RUSH</b> evan williams bourbon, rosemary honey syrup, lemon	15
<b>THE DOORMAN</b> planteray dark rum, orange liqueur, almond, lemon, cinnamon	15
<b>PIMM'S CUP NO. 64</b> pimm's, amaro nonino quintessentia, orange shrub, lemon	15
<b>ENTER OAXACA</b> casamigos reposado, montelobos mezcal, rich cinnamon syrup, pomegranate, lime	16
<b>MULE NERO</b> black pepper infused vodka, lime, ginger beer	15
<b>OLD LACE &amp; IVORY</b> pinnacle vodka, kahlua, baileys, rich cinnamon syrup, cold brewed coffee	15
<b>CHERRY LEMON DROP</b> pinnacle vodka, luxardo cherry syrup, creme de cassis	15
<b>FAIR OAKS OLD FASHIONED</b> woodford reserve bourbon, luxardo cherry, demerara sugar, grand marnier, torched orange twist	16

### MOCKTAILS

<b>ROSEMARY &amp; HONEY</b> rosemary honey syrup, lime, ginger beer	9
<b>SOOTHE THE SOL</b> orange shrub, lemon, sparkling water	9

## WINE BY THE GLASS GB

<b>SOFIA SPARKLING BRUT</b> CALIFORNIA NV	13/na
<b>RUFFINO PROSECCO</b> VENETO, ITALY NV	13/48
<b>FRANK FAMILY CHARDONNAY</b> CARNEROS, NAPA VALLEY 2021	19/72
<b>AVA GRACE SAUVIGNON BLANC</b> CALIFORNIA 2021	15/56
<b>ANTERRA PINOT GRIGIO</b> TERRE SICILIANE, ITALY 2021	14/52
<b>BACKHOUSE CHARDONNAY</b> CALIFORNIA 2021	15/56
<b>PINE RIDGE CHENIN BLANC + VIOGNIER BLEND</b> CALIFORNIA 2022	14/52
<b>STARFIELD GRENACHE</b> EL DORADO 2022	16/60
<b>RICKSHAW PINOT NOIR</b> CALIFORNIA 2021	15/56
<b>MELINI BORGHI D'ELSA CHIANTI</b> TUSCANY, ITALY 2019	14/52
<b>ELEMENT 79 ZINFANDEL</b> FAIR PLAY, EL DORADO 2018	16/60
<b>BACKHOUSE CABERNET</b> CALIFORNIA 2021	15/56

## CORAVIN WINE SELECTIONS

<b>SILVERADO VINEYARDS CABERNET</b> NAPA VALLEY 2018 WINE ENTHUSIAST 90 PTS	29/95
<b>ELEMENT 79 ESTATE CABERNET</b> FAIR PLAY, EL DORADO 2019 WINE ENTHUSIAST 94 PTS	21/78
<b>THE PRISONER PINOT NOIR</b> SONOMA COAST 2021	25/86

## BEER

<b>MOONLIGHT</b> REALITY CZECH PILSNER — 16oz CAN	8
<b>BIRRA DOLOMITI</b> PILSNER — VENETO, ITALY 330ml BOTTLE	7
<b>BERRYESSA</b> HOUSE IPA — 16oz CAN	8
<b>JACKRABBIT</b> TEMPLE COFFEE STOUT — 16oz CAN	9
<b>CROOKED LANE</b> 1-2 PUNCH HAZY IPA — 16oz CA	8

## { LUNCH }

### SOUP & SALADS

<b>TODAY'S SOUP</b> cup — \$8 / bowl — \$11 add a side of <b>HOUSE FOCACCIA</b> with garlic olive oil — \$6 —	<b>CHEF'S CAESAR*</b> grilled chicken, bacon, avocado, seven minute egg, shaved parmesan, herb buttered croutons, romaine, garlic anchovy dressing — \$22 —
<b>ITALIAN COBB SALAD#</b> grilled chicken, salami, mozzarella, roasted bell pepper, marinated artichoke, cherry tomato, romaine, balsamic vinaigrette — \$21 —	<b>SHRIMP SALAD*</b> orange wedges, toasted almonds, pecorino romano, arugula, lemon pomegranate vinaigrette — \$20 —

### SHARED PLATES

<b>SAUSAGE CALABRIAN FLATBREAD</b> house ground italian fennel & parsley sausage, calabrian chili, tomato sauce, red onion, herb cream, pecorino romano — \$20 —	<b>MARGHERITA FLATBREAD</b> roma tomato, fresh mozzarella, tomato sauce, basil, evoo — \$18 —
<b>CALAMARI FRITTO</b> lemon aioli, cocktail sauce — \$19 —	<b>CHEESE BOARD#</b> sharp white cheddar, pt. reyes blue cheese, prosciutto, bartlett pear, pistachio, fig jam, crostini — \$19 —

### SANDWICH

<b>SALMON*</b> seared salmon, lemon dill crème fraîche, arugula, ciabatta bun, fries — \$22 —	<b>BRAISED SHORT RIB</b> gruyère cheese, pepperonata, tomato garlic aioli, sourdough bread, fries — \$21 —
<b>GRILLED CHICKEN#</b> fresh mozzarella, basil walnut pesto, roasted tomato, spinach, ciabatta bun, fries — \$21 —	<b>PORCHETTA</b> cherrywood smoked pork belly, dill mustard cream, pickled onions, arugula, ciabatta, fries — \$20 —

### PASTA

<b>RAVIOLI CON SPINACHI</b> spinach & ricotta cheese, lemon cream sauce, basil oil, cherry tomato confit small — \$18 / full — \$26	<b>PENNE ALLA SALSA DI VODKA</b> sicilian sausage, vodka tomato cream sauce, red pepper, pecorino romano small — \$19 / full — \$27
<b>FETTUCINE ALLA BOLOGNESE</b> angus beef & pork ragù, pecorino romano, fresh basil small — \$19 / full — \$27	<b>LINGUINE SCAMPI#</b> shrimp, basil pesto, garlic, calabrian chili, charred lemon, butter, white wine, cream, walnuts small — \$23 / full — \$33

### DESSERT

<b>OLIVE OIL CAKE</b> vanilla bean gelato, poached pear — \$11 —	<b>CRÈME BRÛLÉE</b> <small>not available for takeout</small> valencia orange, grand marnier mixed berry compote, vanilla sugar — \$11 —
<b>POT DE CRÈME</b> <small>not available for takeout</small> butterscotch pudding, caramel, crème fraîche, sea salt — \$11 —	<b>CHOCOLATE NEMESIS</b> flourless chocolate mousse cake, whipped crème fraîche — \$11 —

~ SINGLE CHECK FOR PARTIES OF SIX OR MORE — SPLITS \$2 ~

\*CONTAINS KNOWN ALLERGENS. LET YOUR SERVER KNOW OF ANY FOOD ALLERGIES. WE CANNOT GUARANTEE THE ELIMINATION OF CROSS CONTAMINATION.  
\*CONSUMING RAW OR UNDERCOOKED ITEMS FROM THIS MENU MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

# WINE BOTTLE LIST

## SPARKLING, ROSÉ, & WHITE

**GLORIA FERRER SPARKLING SONOMA BRUT** — 58

CARNEROS NV  
WINE ENTHUSIAST 90 PTS  
HONEYDEW, APPLE, CITRUS

**CHANDON SPARKLING ROSÉ** — 48

NAPA NV  
DOUBLE GOLD SF CHRONICLE  
STRAWBERRY, WATERMELON, CHERRY

**RUFFINO PROSECCO** — 48

ITALY NV  
PEACH, APPLE, CITRUS

**BOLLICINI SPARKLING CUVÉE** — 42

ITALY NV  
BAKED APPLE, PEACH, GRAPEFRUIT

**PERRIER-JOUËT CHAMPAGNE GRAND BRUT** — 89

FRANCE NV  
MELON, GRAPEFRUIT, BRIOCHE, VANILLA

**ANTERRA PINOT GRIGIO** — 52

TERRE SICILIANE, ITALY 2021  
CITRUS, TROPICAL FRUIT, FLORAL

**VILLA POZZI PINOT GRIGIO** — 48

TERRE SICILIANE, ITALY 2021  
MEYER LEMON, WHITE PEACH, PEAR

**LA PETTEGOLA VERMENTINO** — 40

TOSCANA, ITALY 2021  
YELLOW PEACH, RED PEAR, MANGO, LEMON

**CERETTO BLANGÉ ARNEIS** — 48

PIEDMONT, ITALY 2021  
YELLOW PEACH, RED PEAR, MANGO, LEMON

**PINE RIDGE CHENIN BLANC + VIOGNIER BLEND** — 52

CALIFORNIA 2022  
HONEYSUCKLE, GINGER, LIME, MELON

**AVA GRACE SAUVIGNON BLANC** — 52

CALIFORNIA 2021  
MELON, GOOSEBERRY, GRAPEFRUIT

**DUCKHORN SAUVIGNON BLANC** — 55

NAPA VALLEY 2022  
LEMON VERBENA, PINEAPPLE, LIME, SUMMER MELON

**CHARLES & CHARLES ROSÉ** — 56

COLUMBIA VALLEY, WASHINGTON 2021  
WINE ENTHUSIAST 90 PTS  
CITRUS, RASPBERRY, ROSE PETAL

**ELEMENT 79 ABBY'S ROSÉ** — 48

FAIR PLAY, EL DORADO 2021  
STRAWBERRY, TROPICAL FRUIT

**TANGLEY OAKS LOT 12 CHARDONNAY** — 52

MENDOCINO 2019  
PEAR, RIPE APPLE, CITRUS, SPICY OAK, NUTMEG

**BACKHOUSE CHARDONNAY** — 56

CALIFORNIA 2021  
TROPICAL FRUITS, CREAM, VANILLA

**GREVINO ESTATE CHARDONNAY** — 68

SANTA MARIA VALLEY 2020  
HONEYSUCKLE, BAKED APPLE, CULTURED BUTTER

**SKYFALL CHARDONNAY** — 58

COLUMBIA VALLEY, WA 2017  
LEMON ZEST, CRÈME BRULÉE, MELON

**FRANK FAMILY CHARDONNAY** — 72

CARNEROS, NAPA VALLEY 2021  
ANTONIO GALLONI 92 PTS  
BAKED APPLE, BRIOCHE, NUTMEG, VANILLA

**MER SOLEIL RESERVE CHARDONNAY** — 69

SANTA LUCIA HIGHLANDS 2021  
CUSTARD, LEMON, LIME, TOASTED ALMOND

**ROMBAUER CHARDONNAY** — 79

CARNEROS 2022  
WINE ENTHUSIAST 92 PTS  
YELLOW PEACH, MANGO, MELON, VANILLA, SPICE, PIE CRUST

## RED

**BANFI CHIANTI CLASSICO DOCG** — 44

TUSCANY, ITALY 2020  
WINESCRITIC 90 PTS  
90% SANGIOVESE / PLUM, BLACKBERRY JAM, VANILLA, LICORICE

**MELINI CHIANTI BORGHINI D'ELSA** — 52

TUSCANY, ITALY 2018  
85% SANGIOVESE / BLACKBERRY, RASPBERRY, TOASTED ALMOND

**BARTENURA ROSSO TOSCANO SANGIOVESE** — 42

TUSCANY, ITALY 2021  
100% SANGIOVESE / RASPBERRIES, FIG, LICORICE

**STEMMARI NERO D'AVOLA** — 40

SICILIA DOC, ITALY 2020  
GOLD, BERLIN WINE TROPHY, '18  
CURRANT, STRAWBERRIES, POMEGRANATE

**TERRA D'ORO BARBERA** — 40

AMADOR COUNTY 2020  
WINE ENTHUSIAST 89 PTS  
CHERRY COLA, BLUEBERRIES, TOASTED BREAD

**PERTINACE NEBBIOLO BARBARESCO** — 90

PIEDMONT, ITALY 2019  
WINE ENTHUSIAST 90 PTS  
RED BERRIES, DRIED ROSES, SPICES, LICORICE, TOBACCO

**BRASSFIELD PINOT NOIR** — 42

HIGH VALLEY 2019  
CHOCOLATE, CHERRY, BLACKBERRY, TOASTED OAK

**RICKSHAW PINOT NOIR** — 56

CALIFORNIA 2021  
RASPBERRY, CHERRY, ASIAN SPICE

**BANSHEE PINOT NOIR** — 59

SONOMA 2021  
PLUM, CHERRY, COCOA, BLUEBERRY, TOASTED WOOD

**GOLDENEYE PINOT NOIR** — 89

ANDERSON VALLEY 2021  
WINE ENTHUSIAST 89 PTS  
BLACK CHERRY, CLOVE, BAKING SPICES

**THE PRISONER PINOT NOIR** — 85

SONOMA COAST 2021  
STRAWBERRY, TOAST, VANILLA

**PARADUXX RED BLEND** — 84

NAPA VALLEY, 2019  
WINE ADVOCATE 91 PTS  
CAB/ZIN/PETITE SIRAH BLEND — BLACKBERRY, CURRANT, CLOVE

**ELEMENT 79 ESTATE ZINFANDEL** — 60

FAIR PLAY, EL DORADO 2018  
DOUBLE GOLD SF CHRONICLE  
BING CHERRY, CRANBERRY, SPICE, VANILLA

**DUCKHORN MERLOT** — 79

NAPA VALLEY 2021  
WINE SPECTATOR 91 PTS  
CRANBERRY, RASPBERRY, SAGE, CEDAR

**CALLAWAY ELY CABERNET** — 52

PASO ROBLES 2020  
BLACKBERRY JAM, PLUM, COCOA

**UNSHACKLED BY PRISONER CABERNET** — 65

CALIFORNIA 2021  
BLACK STONE FRUIT, CLOVE, DRIED HERB

**FERRARI — CARANO CABERNET** — 68

ALEXANDER VALLEY, SONOMA 2016  
WINE & SPIRITS 91 PTS  
PLUM, CEDAR, COLA, COCOA

**SILVERADO VINEYARDS CABERNET** — 95

NAPA VALLEY 2018  
WINE ENTHUSIAST 90 PTS  
PLUM, BLACK CHERRY, CURRANT

**JUSTIN CABERNET** — 58

PASO ROBLES 2018  
CHERRY, CASSIS, VANILLA, CINNAMON, CEDAR

**BACKHOUSE CABERNET** — 52

CALIFORNIA 2021  
BING CHERRY, VANILLA, ANISE, COFFEE

## BEVERAGES

**PELLEGRINO SODA** — 6

LEMON, ORANGE, OR BLOOD ORANGE  
12oz. CAN

**PELLEGRINO SPARKLING WATER** — 9

750ml BOTTLE

**MARTINELLI'S SPARKLING APPLE JUICE** — 6

10oz. BOTTLE

**MEXICAN COCA~COLA** — 5

12oz. BOTTLE

**MEXICAN SPRITE** — 5

12oz. BOTTLE

**IBC ROOT BEER** — 5

12oz. BOTTLE

**ICED TEA** — 4.50

**HERB TEA** — 4.50

EARL GREY, LEMON, MINT, CHAMOMILE

**COFFEE** — 4.50

**ESPRESSO** — 5

corkage \$25 per 750ml  
vintages/ratings subject to change without notice  
SPIRIT LIST AVAILABLE UPON REQUEST