

FABIAN'S ITALIAN BISTRO

{ DRINKS }

COCKTAILS

LONDON CALLING HOUSE INFUSED EARL GREY VODKA, MARMALADE, VANILLA	16
RASPBERRY LEMON DROP VODKA, LEMON, COINTREAU, CHAMBORD	15
APEROL SPRITZ APEROL, PROSECCO, ORANGE	15
BASILICO HOUSE INFUSED BASIL GIN, STRAWBERRY, LIME	15
SOLDIER/SAILOR GIN, AMARETTO, LEMON, ANGOSTURA BITTERS	16
BEET JALAPEÑO MEZCALRITA AGAVE SPIRIT BLEND, BEET, JALAPEÑO, LIME	16
AUTUMN IN NEW YORK BOURBON, FALL SPICES, LEMON, RED WINE FLOAT	16
FAT-WASHED MANHATTAN BACON FAT-WASHED RYE WHISKEY, SWEET VERMOUTH, ANGOSTURA BITTERS	16
FAIR OAKS OLD FASHIONED WOODFORD RESERVE BOURBON, LUXARDO CHERRY, DEMERARA SUGAR CUBE, GRAND MARNIER, TORCHED ORANGE TWIST	16

MOCKTAILS

SPICED PEAR COOLER PEAR, FALL SPICES, LEMON	9
ORANGE VANILLA ICED TEA EARL GREY TEA, VANILLA ORANGE SYRUP, LEMON	9
POMEGRANATE MULE POMEGRANATE, LIME, GINGER BEER	9

WINE BY THE GLASS

SOMMELIER'S SELECTIONS

SEASONAL WHITE	^{G/B} 15/56
SEASONAL RED	15/56
RUFFINO PROSECCO VENETO, ITALY NV	13/na
CHARLES & CHARLES ROSÉ COLUMBIA VALLEY, WASHINGTON 2021	15/56
FRANK FAMILY CHARDONNAY CARNEROS, NAPA VALLEY 2021	19/72
AVA GRACE SAUVIGNON BLANC CALIFORNIA 2021	15/56
ANTERRA PINOT GRIGIO TERRE SICILIANE, ITALY 2021	14/52
PINE RIDGE CHENIN BLANC + VIOGNIER BLEND CALIFORNIA 2022	14/52
STARFIELD GRENACHE EL DORADO 2022	16/60
RICKSHAW PINOT NOIR CALIFORNIA 2021	15/56
MELINI BORGHI D'ELSA CHIANTI TUSCANY, ITALY 2019	14/52
ARMILLA ROSSO di MONTALCINO SANGIOVESE TUSCANY, ITALY 2021	20/76
ELEMENT 79 ZINFANDEL FAIR PLAY, EL DORADO 2018	17/64
SCOTT HARVEY BARBERA AMADOR COUNTY 2021	16/60

CORAVIN WINE SELECTIONS

ELEMENT 79 ESTATE CABERNET FAIR PLAY, EL DORADO 2019	21/80
THE PRISONER PINOT NOIR SONOMA COAST 2021	23/88

BEER

MOONLIGHT REALITY CZECH PILSNER — 16oz CAN	8
BIRRA DOLOMITI PILSNER — VENETO, ITALY 330ml BOTTLE	7
BERRYESSA SEPARATION ANXIETY IPA — 16oz CAN	8
CROOKED LANE BREWING 1-2 PUNCH! HAZY IPA — 16oz CAN	8

{ LUNCH }

STARTERS

TODAY'S SOUP CUP — \$8 / BOWL — \$11
GNUDI BUTTERNUT SQUASH & HERB CREAM SAUCE, BROWN BUTTER MUSHROOMS, PECORINO ROMANO, CRISPY SAGE — \$18 —
BRUSCHETTA OVEN ROASTED CHERRY TOMATO, LEMON RICOTTA, FRESH BASIL, BALSAMIC GLAZE, FRENCH BAGUETTE — \$18 —

CRISPY BRUSSELS SPROUTS[#] BACON LARDONS, TOASTED HAZELNUTS, CALABRIAN AIOLI — \$18 —
PORK BELLY PLUM GASTRIQUE, CRIPY SHALLOTS — \$18 —

LOCAL CHEESES[#] CHEF SELECTED CHEESES, HONEYCOMB, SPICED NUTS, FIG JAM, CROSTINI, SEASONAL FRUIT — \$22 —
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ARTISAN BREAD[#] SELECTION OF LOCAL BREAD, SEA SALT BUTTER — \$6 —
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SALADS

CHEF'S CAESAR[*] GRILLED CHICKEN, BACON, AVOCADO, SEVEN MINUTE EGG, SHAVED PARMESAN, FOCACCIA CROUTONS, ROMAINE, GARLIC ANCHOVY DRESSING — \$22 —
RED LEAF[#] GRILLED CHICKEN, ROASTED GOLDEN BEETS, GALA APPLES, GOAT CHEESE, PISTACHIOS, MUSTARD GREENS, RED LEAF LETTUCE, HONEY BALSAMIC VINAIGRETTE — \$22 —

CAPRESE LOCAL HEIRLOOM TOMATO, BURRATA CHEESE, BASIL VINAIGRETTE, BALSAMIC GLAZE — \$18 —
HARVEST SALAD[#] APPLEWOOD BACON, GRILLED CHICKEN, SPICED WALNUTS, BUTTERNUT SQUASH, PICKLED RED GRAPE, SPINACH, FRISÉE, RED CABBAGE, APPLE CIDER VINAIGRETTE — \$22 —

SANDWICHES

GRILLED CHICKEN[#] FRESH MOZZARELLA, BASIL WALNUT PESTO, ROASTED TOMATO, SPINACH, CIABATTA BUN, FRIES — \$21 —
SALMON[*] SEARED SALMON, LEMON DILL CRÈME FRAÎCHE, ARUGULA, CIABATTA BUN, FRIES — \$22 —

BLTA[#] APPLEWOOD SMOKED BACON, RED LEAF LETTUCE, HEIRLOOM TOMATO, AVOCADO, PESTO, BALSAMIC, SOURDOUGH BREAD, FRIES — \$19 —

BRAISED SHORT RIB WHITE CHEDDAR, TOMATO GARLIC AIOLI, PEPPERONATA, SOURDOUGH BREAD, FRIES — \$21 —
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PASTA

SPINACH RAVIOLI SPINACH & RICOTTA CHEESE, PARMESAN LEMON CREAM SAUCE, BASIL OIL SMALL — \$18 / FULL — \$28

FETTUCCINE BOLOGNESE ANGUS BEEF & PORK RAGÚ, PECORINO ROMANO, FRESH BASIL SMALL — \$19 / FULL — \$29
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CHICKEN ORECCHIETTE[#] ROASTED RED PEPPER, SUN DRIED TOMATO, SPINACH, GARLIC, WHITE WINE CREAM SAUCE, BREADCRUMB GREMOLATA, BASIL PESTO SMALL — \$19 / FULL — \$29
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LINGUINE SCAMPI[#] SHRIMP, BASIL PESTO, GARLIC, CALABRIAN CHILI, CHARRED LEMON, BUTTER, WHITE WINE, CREAM, WALNUTS SMALL — \$23 / FULL — \$33

DESSERT

— \$11 —

APPLE HILL CRÈME BRÛLÉE (NOT AVAILABLE FOR TAKEOUT) SPICED CUSTARD, CARAMELIZED SUGAR, WHIPPED CRÈME FRAÎCHE
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CHOCOLATE NEMESIS FLOURLESS CHOCOLATE MOUSSE CAKE, MOCHA MASCARPONE, STRAWBERRY COULIS
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POT DE CRÈME (NOT AVAILABLE FOR TAKEOUT) BUTTERSCOTCH PUDDING, SALTED CARAMEL WHIP CREAM, TOFFEE
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NY CHEESECAKE FRESH BERRIES, MINT

EXECUTIVE CHEF CARLY CHAVEZ

ADDITIONAL CHARGE(S)/PROCEDURE(S) DISCLOSURE
A 20% SERVICE FEE WILL BE ADDED TO PARTIES OF SIX OR MORE TO SUPPORT FAIR WAGES FOR YOUR ENTIRE SERVICE TEAM
FOR ITEM SPLITS, A \$2 FEE WILL BE APPLIED TO STARTERS, SALADS & PASTAS. ENTREE/MAIN COURSE SPLITS ARE \$7
*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

