

FABIAN'S ITALIAN BISTRO

{ DRINKS }

COCKTAILS

THE EMPRESS NEW GROOVE empress gin, st. germaine, lime, lemon soda	15
NEGRONI tanqueray gin, campari, sweet vermouth	15
ISLAY HELLO botanist gin, lillet blanc, meyer lemon & raspberry shrub, egg white, lemon, orange blossom water	15
JUST BEET IT citron vodka, campari, beet juice, ginger beer	15
MANHATTAN COCKTAIL evan williams bourbon, sweet vermouth, grand marnier	15
POMEGRANATE SPRITZ pomegranate, aperol, prosecco	15
STRAWBERRY FIELDS FOREVER strawberry, casamigos tequila, coconut cream, lime, agave, grand marnier	16
CHERRY LEMON DROP pinnacle vodka, luxardo cherry syrup, creme de cassis	15
FAIR OAKS OLD FASHIONED woodford reserve bourbon, luxardo cherry, demerara sugar, grand marnier, torched orange twist	16

MOCKTAILS

RASPBERRY CREAM SODA raspberry, cream, club soda	9
KIWI NO-JITO kiwi, mint, lime, sugar, club soda	11
POMEGRANATE MULE pomegranate, lime, ginger beer	9

WINE BY THE GLASS

	G/B
SOFIA SPARKLING BRUT CALIFORNIA NV	13/na
RUFFINO PROSECCO VENETO, ITALY NV	13/48
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
BACKHOUSE CHARDONNAY CALIFORNIA 2021	15/56
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
ELEMENT 79 ZINFANDEL FAIR PLAY, EL DORADO 2018	16/60
BACKHOUSE CABERNET CALIFORNIA 2021	15/56

CORAVIN WINE SELECTIONS

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

BEER

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

{ LUNCH }

STARTERS

TODAY'S SOUP cup — \$8 / bowl — \$11	CRISPY BRUSSELS SPROUTS [#] applewood smoked bacon, hazelnuts, spicy lemon aioli — \$16 —
GNUDI pancetta, parmesan cream, english peas, pecorino romano, fresh herbs, parmesan crisp — \$19 —	BRAISED MEATBALLS marinara, herb mascarpone, garlic bread — \$19 —
BRUSCHETTA lemon zest ricotta, roasted cherry tomato, fresh basil, balsamic glaze, french baguette — \$18 —	ASPARAGUS & PROSCIUTTO smoked paprika aioli, lemon zest, pecorino romano — \$19 —
ARTISAN BREAD selection of local bread, sea salt butter — \$6 —	

SALADS

CHEF'S CAESAR SALAD [*] grilled chicken, bacon, avocado, seven minute egg, shaved parmesan, herb buttered croutons, romaine, garlic anchovy dressing — \$22 —	SPINACH & BURRATA SALAD [#] walnuts, red onion, warm bacon vinaigrette — \$20 —
CHOPPED SALAD grilled chicken, romaine, salami, fresh mozzarella, marinated artichoke, cucumber, roasted red bell pepper, italian vinaigrette — \$21 —	RED LEAF SALAD [#] grilled chicken, roasted golden beets, apple, goat cheese, pistachios, mustard greens, red leaf lettuce, honey balsamic vinaigrette — \$21 —

SANDWICH & FLATBREAD

GRILLED CHICKEN SANDWICH [#] fresh mozzarella, basil walnut pesto, roasted tomato, spinach, ciabatta bun, fries — \$21 —	BLTA [#] applewood smoked bacon, red leaf lettuce, heirloom tomato, avocado, pesto, balsamic, sourdough bread, fries — \$19 —
SALMON SANDWICH [*] seared salmon, lemon dill crème fraîche, arugula, ciabatta bun, fries — \$22 —	MARGHERITA FLATBREAD fresh mozzarella, roma tomato, tomato sauce, basil, evoo — \$18 —
BRAISED SHORT RIB SANDWICH white cheddar, tomato garlic aioli, pepperonata, sourdough bread, fries — \$21 —	PROSCIUTTO FLATBREAD prosciutto, lemon cream, parmesan, arugula — \$21 —

PASTA

RAVIOLI CON SPINACHI spinach & ricotta cheese, lemon cream sauce, basil oil, cherry tomato confit small — \$18 / full — \$27	PENNE ALLA SALSA DI VODKA sicilian sausage, vodka tomato cream sauce, red pepper, pecorino romano small — \$19 / full — \$28
FETTUCINE BOLOGNESE angus beef & pork ragù, pecorino romano, fresh basil small — \$19 / full — \$28	LINGUINE SCAMPI [#] shrimp, basil pesto, garlic, calabrian chili, charred lemon, butter, white wine, cream, walnuts small — \$23 / full — \$33

DESSERT

VALENCIA ORANGE CRÈME BRÛLÉE <i>not available for takeout</i> berry compote, whipped crème fraîche, vanilla sugar
CHOCOLATE NEMESIS flourless chocolate mousse cake, mocha mascarpone, strawberry coulis
POT DE CRÈME <i>not available for takeout</i> butterscotch pudding, salted caramel whip cream, toffee

~ 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 BORGHI D'ELSA — 52

TUSCANY, ITALY 2021
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 2022
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

STARFIELD ESTATE GRENACHE — 84

EL DORADO, 2022
WINE ENTHUSIAST 93 PTS
STRAWBERRY, BLUEBERRY, CLOVE, TOASTED OAK

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

ELEMENT 79 ESTATE CABERNET — 78

FAIR PLAY, EL DORADO 2019
WINE ENTHUSIAST 94 PTS
BLACKBERRY JAM, BLUEBERRY COMPOTE, CHOCOLATE

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