FABIAN'S ITALIAN BISTRO

{ DRINKS }

COCKTAILS

FRENCH KISS 15
EMPRESS 1908 ELDERFLOWER ROSE GIN, SPARKLING BRUT, LEMON

RASPBERRY LEMON DROP 15
VODKA, RASPBERRY PURÉE, LEMON

SUMMER SANGRIA 15
WHITE WINE, RUM, PEACH, PEAR, ORANGE

HUGO SPRITZ 15
ELDERFLOWER LIQUEUR, SPARKLING BRUT, MINT

NEGRONI BIANCO 16
GIN, LILLET BLANC, CAMOMILLA LIQUEUR, LEMON

BLOOD ORANGE MARGARITA 15
TEQUILA, BLOOD ORANGE, SMOKED ROSEMARY

BOURBON COLLINS 15
BOURBON, ANGOSTURA BITTERS, LEMON, MINT

TUSCAN MANHATTAN 16
RYE WHISKEY, YELLOW CHARTREUSE, AMARO NONINO, BITTERS, LUXARDO CHERRY, LEMON

FAIR OAKS OLD FASHIONED 16
WOODFORD RESERVE BOURBON, LUXARDO CHERRY, DEMERARA SUGAR CUBE, GRAND MARNIER, TORCHED ORANGE TWIST

MOCKTAILS

RASPBERRY LEMON FIZZ 9
RASPBERRY PURÉE, LEMON

MINT TEA REFRESHER 9
MINT TEA, LEMON

POMEGRANATE MULE 9
POMEGRANATE, LIME, GINGER BEER

BLOOD ORANGE PUCKER 10
ZERO PROOF GIN, BLOOD ORANGE, LIME, ROSEMARY

WINE BY THE GLASS

G/B

RUFFINO *PROSECCO* 13/na
VENETO, ITALY NV

HESS *SHIRTAIL RANCHES* ***CHARDONNAY*** 14/52
CALIFORNIA 2024

FRANK FAMILY ***CHARDONNAY*** 19/72
CARNEROS, NAPA VALLEY 2021

AVA GRACE ***SAUVIGNON BLANC*** 15/56
CALIFORNIA 2023

ANTERRA ***PINOT GRIGIO*** 14/52
TERRE SICILIANE, ITALY 2021

VILLA ANTINORI *TOSCANA* ***BIANCO*** 14/52
TUSCANY, ITALY 2024

CHEHALEM ***ROSÉ OF PINOT NOIR*** 14/52
WILLAMETTE VALLEY, OREGON 2025

STARFIELD ***GRENACHE*** 16/60
EL DORADO 2022

RICKSHAW ***PINOT NOIR*** 15/56
CALIFORNIA 2023

MELINI *BORGHI D'ELSA* ***CHIANTI*** 14/52
TUSCANY, ITALY 2023

ELEMENT 79 ***ZINFANDEL*** 17/64
FAIR PLAY, EL DORADO 2018

SEAN MINOR ***CABERNET*** 14/52
PASO ROBLES 2023

CORAVIN WINE SELECTIONS

ELEMENT 79 *ESTATE* ***CABERNET*** 21/80
FAIR PLAY, EL DORADO 2019

THE PRISONER ***PINOT NOIR*** 23/88
SONOMA COAST 2021

BEER

RADEBERGER 8
PILSNER — *RADEBERG, GERMANY* 500ml CAN

BIRRA DOLOMITI 7
PILSNER — *VENETO, ITALY* 330ml BOTTLE

NEW GLORY *GUMMY WORMS* 8
HAZY PALE ALE — *SACRAMENTO, CA* 16oz CAN

STONE 9
IPA — *ESCONDIDO, CA* 19.2oz CAN

{ LUNCH }

STARTERS

SOUP OF THE DAY
CUP — $8 / BOWL — $11

FRIED CALAMARI & PRAWNS*#
AGRO DOLCE, LEMON, BLACK GARLIC SALT
— $19 —

BRAISED MEATBALLS
CREAMY POLENTA, MARINARA, PARMESAN
— $18 —

ARTISAN BREAD#
SELECTION OF LOCAL BREAD, SEA SALT BUTTER
— $6 —

BRUSCHETTA
GRILLED LOCAL PEACHES, CRISPY PROSCIUTTO, LIME MASCARPONE, BALSAMIC REDUCTION
— $18 —

CRISPY BRUSSELS SPROUTS#
BACON LARDONS, TOASTED HAZELNUTS, CALABRIAN AIOLI
— $18 —

GNUDI
BROWN BUTTER MUSHROOMS, FENNEL, HERB CREAM SAUCE, PECORINO ROMANO, CRISPY SAGE
— $18 —

SALADS

CHEF'S CAESAR*
GRILLED CHICKEN, BACON, AVOCADO, SEVEN MINUTE EGG, SHAVED PARMESAN, FOCACCIA CROUTONS, ROMAINE, GARLIC ANCHOVY DRESSING
— $22 —

STRAWBERRY SALAD#
LOCAL STRAWBERRIES, GOAT CHEESE, CANDIED PECANS, LAVENDER PICKLED ONION, SPINACH, ARUGULA, LEMON POPPYSEED VINAIGRETTE
— $17 —

RED LEAF#
GRILLED CHICKEN, ROASTED GOLDEN BEETS, GALA APPLES, GOAT CHEESE, PISTACHIOS, MUSTARD GREENS, RED LEAF LETTUCE, HONEY BALSAMIC VINAIGRETTE
— $22 —

TOMATO & BURRATA
LOCAL HEIRLOOM TOMATO, BURRATA CHEESE, BASIL VINAIGRETTE
— $19 —

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, ROMA TOMATO, AVOCADO, PESTO, BALSAMIC, SOURDOUGH BREAD, FRIES
— $19 —

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

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

CHICKEN ORECCHIETTE#
ROASTED RED PEPPER, SUN DRIED TOMATO, SPINACH, GARLIC, WHITE WINE CREAM SAUCE, BREADCRUMB GREMOLATA, BASIL PESTO
SMALL — $19 / FULL — $29

LINGUINE SCAMPI#
SHRIMP, BASIL PESTO, GARLIC, CALABRIAN CHILI, CHARRED LEMON, BUTTER, WHITE WINE, CREAM, WALNUTS
SMALL — $23 / FULL — $33

DESSERT

— $12 —

TIRAMISU
LADYFINGERS, ESPRESSO, DARK RUM, COCOA, MASCARPONE CREAM

CHOCOLATE MOUSSE CAKE
CHOCOLATE GANACHE, RASPBERRY BASIL COULIS

POT DE CRÈME
(NOT AVAILABLE FOR TAKEOUT)
BUTTERSCOTCH PUDDING, TOASTED MERINGUE

LEMON CHEESECAKE
FRESH BERRIES, MINT

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*

July 31, 2026

WINE BOTTLE LIST

SPARKLING

ROEDERER ESTATE *BRUT* — 36 / *HALF BOTTLE*
ANDERSON VALLEY NV
GREEN APPLE, RIPE CITRUS, LEMON OIL, TARRAGON

RUFFINO *PROSECCO* — 42
ITALY NV
PEACH, APPLE, CITRUS

GLORIA FERRER *SPARKLING SONOMA BRUT* — 58
CARNEROS NV
HONEYDEW, APPLE, CITRUS

CHANDON *SPARKLING ROSÉ* — 60
NAPA NV
STRAWBERRY, WATERMELON, CHERRY

PERRIER-JOUËT CHAMPAGNE *GRAND BRUT* — 120
FRANCE NV
MELON, GRAPEFRUIT, BRIOCHE, VANILLA

ROSÉ, & WHITE

VILLA POZZI *PINOT GRIGIO* — 48
TERRE SICILIANE, ITALY 2023
MEYER LEMON, WHITE PEACH, PEAR

ANTERRA *PINOT GRIGIO* — 52
TERRE SICILIANE, ITALY 2024
CITRUS, TROPICAL FRUIT, FLORAL

TERENZUOLA *VERMENTINO* — 70
FOSSO DI CORSANO, ITALY 2023
BRIGHT CITRUS, GREEN APPLE, SALINITY

CERETTO *BLANGÉ ARNEIS* — 60
PIEDMONT, ITALY 2023
YELLOW PEACH, RED PEAR, MANGO, LEMON

VILLA ANTINORI *TOSCANA BIANCO* — 52
TUSCANY, ITALY 2024
PINAPPLES, CITRUS FRUIT, ORANGE BLOSSOMS

JEAN-MICHEL GAUTIER *CHENIN BLANC* — 60
VOUVRAY, FRANCE 2023
HONEYSUCKLE, PEAR, WHITE FLOWERS

AVA GRACE *SAUVIGNON BLANC* — 56
CALIFORNIA 2023
MELON, GOOSEBERRY, GRAPEFRUIT

DUCKHORN *SAUVIGNON BLANC* — 68
NAPA VALLEY 2023
LEMON VERBENA, PINEAPPLE, LIME, SUMMER MELON

GREEN QUARTZ *SAUVIGNON BLANC* — 60
CASABLANCA VALLEY, CHILE 2023
LEMON, HERBS, MELON, GRAPEFRUIT

CHEHALEM *ROSÉ OF PINOT NOIR* — 52
WILLAMETTE VALLEY, OREGON 2025
STRAWBERRY, CANDIED WATERMELON, GRAPEFRUIT

CHARLES & CHARLES *ROSÉ* — 56
COLUMBIA VALLEY, WASHINGTON 2022
CITRUS, RASPBERRY, ROSE PETAL

ELEMENT 79 *ABBY'S ROSÉ* — 60
FAIR PLAY, EL DORADO 2024
STRAWBERRY, TROPICAL FRUIT

HESS *SHIRTAIL RANCHES CHARDONNAY* — 52
CALIFORNIA 2024
RIPE APPLE, CITRUS, SUBTLE OAK

QUATTRO THEORY *CHARDONNAY* — 70
NAPA VALLEY 2023
TROPICAL FRUIT, CRUSHED APPLE, CITRUS

ALBERT BICHOT *VIRÉ-CLESSÉ CHARDONNAY* — 91
BURGUNDY, FRANCE 2022
LEMON, MANGO, ROSE

FRANK FAMILY *CHARDONNAY* — 72
CARNEROS, NAPA VALLEY 2023
BAKED APPLE, BRIOCHE, NUTMEG, VANILLA

ROMBAUER *CHARDONNAY* — 88
CARNEROS 2022
YELLOW PEACH, MANGO, MELON, VANILLA, SPICE, PIE CRUST

SEAN MINOR *CHARDONNAY* — 54
CALIFORNIA 2024
PEACH, PEAR, GREEN APPLE

RED

MELINI *CHIANTI BORGHI D'ELSA* — 52
TUSCANY, ITALY 2023
85% SANGIOVESE / BLACKBERRY, RASPBERRY, TOASTED ALMOND

STEMMARI *NERO D'AVOLA* — 60
SICILIA DOC, ITALY 2022
CURRANT, STRAWBERRIES, POMEGRANATE

BARTENURA *ROSSO TOSCANO SANGIOVESE* — 49
TUSCANY, ITALY 2021
100% SANGIOVESE / RASPBERRIES, FIG, LICORICE

RICKSHAW *PINOT NOIR* — 56
CALIFORNIA 2023
RASPBERRY, CHERRY, ASIAN SPICE

BANSHEE *PINOT NOIR* — 59
SONOMA 2023
PLUM, CHERRY, COCOA, BLUEBERRY, TOASTED WOOD

BRASSFIELD *PINOT NOIR* — 48
HIGH VALLEY 2022
CHOCOLATE, CHERRY, BLACKBERRY, TOASTED OAK

THE PRISONER *PINOT NOIR* — 88
SONOMA COAST 2021
STRAWBERRY, TOAST, VANILLA

GOLDENEYE *PINOT NOIR* — 98
ANDERSON VALLEY 2021
BLACK CHERRY, CLOVE, BAKING SPICES

DOMAINE JEAN BAPTISTE 1er CRU BURGUNDY *PINOT NOIR* — 138
BURGUNDY, FRANCE 2020
RIPE CHERRIES, MAITAKE MUSHROOMS, HINT OF SPICE

ELEMENT 79 *OLIVIA'S CUVEE RED BLEND* — 65
FAIR PLAY, EL DORADO 2020
CABERNET/SYRAH — DARK FRUIT, OAK

PARADUXX *RED BLEND* — 90
NAPA VALLEY, 2021
CAB/ZIN/PETITE SIRAH BLEND — BLACKBERRY, CURRANT, CLOVE

STARFIELD *ESTATE GRENACHE* — 60
EL DORADO, 2022
STRAWBERRY, BLUEBERRY, CLOVE, TOASTED OAK

ELEMENT 79 *ESTATE ZINFANDEL* — 64
FAIR PLAY, EL DORADO 2020
BING CHERRY, CRANBERRY, SPICE, VANILLA

SCOTT HARVEY *1869 OLD VINE ZINFANDEL* — 102
AMADOR, 2022
BLACKBERRY, POMEGRANATE, FIG, VIOLETS

DUCKHORN *MERLOT* — 79
NAPA VALLEY 2022
CRANBERRY, RASPBERRY, SAGE, CEDAR

SEAN MINOR *CABERNET* — 52
PASO ROBLES 2023
BLACK CURRANT, RASPBERRY PIE, CEDAR

UNSHACKLED BY PRISONER *CABERNET* — 65
CENTRAL COAST 2023
BLACK STONE FRUIT, CLOVE, DRIED HERB

GOLDSCHMIDT *KATHERINE CABERNET* — 69
STONEMASON HILL, ALEXANDER VALLEY 2023
WILD BERRIES, PLUM, CHOCOLATE

FERRARI — CARANO *CABERNET* — 72
ALEXANDER VALLEY, SONOMA 2021
PLUM, CEDAR, COLA, COCOA

ELEMENT 79 *ESTATE CABERNET* — 80
FAIR PLAY, EL DORADO 2019
BLACKBERRY JAM, BLUEBERRY COMPOTE, CHOCOLATE

JUSTIN *CABERNET* — 80
PASO ROBLES 2022
CHERRY, CASSIS, VANILLA, CINNAMON, CEDAR

SILVERADO VINEYARDS *CABERNET* — 108
NAPA VALLEY 2022
PLUM, BLACK CHERRY, CURRANT

STAG'S LEAP WINE CELLARS *CABERNET* — 135
ARTEMIS, NAPA VALLEY 2021
BOYSENBERRY, CURRANT, PLUM, CHOCOLATE, BAKING SPICE

CORKAGE $25 PER 750ML
VINTAGES/RATINGS SUBJECT TO CHANGE WITHOUT NOTICE
SPIRIT LIST AVAILABLE UPON REQUEST

BEVERAGES

PELLEGRINO SODA — 6
LEMON OR 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

NESPRESSO ESPRESSO — 5

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