

LUNCH

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 CONG EL CAMPEON LITE LAGER — 7
SACRAMENTO, CA — 16 OZ. DRAFT / 3.8% 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

TRACK 7 LEFT EYE RIGHT EYE DIPA — 8
SPARKS, NV — 14 OZ. DRAFT / 6.5% ABV

FIRSTS

SOUP OF THE DAY

8

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

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

MAINS

RIGATONI BOLOGNESE

angus beef & pork ragú,
emma pecorino romano cheese,
whole leaf oregano
small 14 / full 21

LINGUINE SCAMPI

shrimp, local cherry tomato,
shaved blue fin tuna bottarga,
calabrian chili, lemon, white wine
small 18 / full 27

SMOKED BACON AND GARLIC SPAGHETTI

san marzano tomato, calabrian chili,
red onion, shaved parmesan
small 14 / full 21

FRIED BUTTERMILK CHICKEN SANDWICH

coleslaw, garlic aioli, brioche bun, french fries
13
make it nashville hot — 2

SKUNA BAY SALMON

sustainably farmed seared salmon,
creamed corn, heirloom tomato, local
squash, arugula purée
20

RISOTTO

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

CHEF TOM'S CHEESESTEAK SANDWICH

shaved ribeye steak,
peppers & onions,
american jack cheese,
ciabatta roll, french fries
15

DUNGENESS CRAB CAKE SANDWICH

heirloom tomato, arugula,
pickled onion, spicy aioli,
ciabatta roll, french fries
18

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