

LUNCH

COCKTAILS

SMOKED ROSEMARY GIMLET — 11
tanqueray gin, rosemary, lime

CHERRY LEMON DROP — 11
tito's vodka, luxardo cherry syrup,
creme de cassis, lemon

GRAPEFRUIT & THYME MULE — 11
svedka vodka, grapefruit, thyme,
ginger beer

SPICED PEAR COCKTAIL — 11
broker's gin, pear, lemon

POMEGRANATE SIDECAR — 11
couvoisier vs cognac, pomegranate, lemon

MANHATTAN COCKTAIL — 11
bulleit rye whiskey, grand marnier, sweet
vermouth, luxardo cherries

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

GUISEPPE & LUIGI ANSELMINI
PINOT GRIGIO — 10
FRIULI, ITALY 2017

SEAN MINOR FOUR BEARS
CHARDONNAY — 10
CENTRAL COAST 2018

SPARKLING

CHANDON BRUT — 12
NAPA

COLOR ROSÉ — 15
FAIRPLAY - 12 OZ. CAN

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

FRIED BRUSSELS SPROUTS

harissa, preserved lemon

9

BURRATA & DELTA ASPARAGUS

shaved prosciutto, crispy shallots,
brown butter

15

CRISPY SHRIMP

bloomsdale spinach, onion,
garbanzos, lemon, spicy aioli

18

WEDGE SALAD

iceberg lettuce, tomato,
applewood smoked bacon, avocado,
blue cheese dressing

13

CAESAR SALAD*

romaine, shaved parmesan,
hard cooked egg,
herb buttered croutons,
garlic anchovy dressing

12

MIXED GREENS

chickpeas, cucumber, parmesan,
balsamic vinaigrette

9

CHEF'S BREAD

chef's selection of six slices,
balsamic dipping sauce

3

MAINS

SMOKED BACON AND GARLIC FETTUCCINE

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

LINGUINE SCAMPI

shrimp, gilroy garlic confit,
arugula, saffron tomato broth,
calabrian chili, lemon, butter
small 18 / full 27

MACARONI & CHEESE

smoked mozzarella, sharp cheddar, blue
cheese, béchamel, bread crumbs
small 12 / full 18

FRIED BUTTERMILK CHICKEN SANDWICH

coleslaw, garlic aioli,
brioche bun
13

make it Memphis Hot — 2
add bacon — 3

RAVIOLI

ricotta and spinach,
lemon cream sauce, gremolata
small 14 / full 21

PENNE BOLOGNESE

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

SKUNA BAY SALMON

sustainably farmed
skuna bay seared salmon,
broccoli di ciccio,
herbed roasted fingerling potatoes,
cherry tomato & chive butter
28

SHAVED RIBEYE SANDWICH

red onion, dijon mustard,
fonduta, calabrian chili aioli,
brioche bun, fries
15

KID'S STUFF

(under 12)

CHOICE OF CHICKEN TENDERS W/FRIES,
PASTA W/BUTTER-PARMESAN, KRAFT MAC & CHEESE, OR PASTA MARINARA — 6

DESSERT

— 9 —

VANILLA BEAN CRÈME BRÛLÉE

CARAMELIZED SUGAR, ALMOND BISCOTTI

CHOCOLATE MOUSSE CAKE

SALTED CARAMEL SAUCE

NEW YORK CHEESECAKE

STRAWBERRY COULIS, VANILLA 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

JANUARY 15, 2021