

LUNCH

COCKTAILS

SMOKED ROSEMARY GIMLET — 12
gin, rosemary, lime

STRAWBERRY LEMON DROP — 12
vodka, strawberry, lemon,
sugar rim

GRAPEFRUIT & THYME MULE — 12
vodka, grapefruit, thyme,
ginger beer

SUMMER LINEN — 12
gin, st. germain, lemon, cucumber

POMEGRANATE SIDECAR — 12
brandy, pomegranate, lemon

MANHATTAN COCKTAIL — 12
bourbon, sweet vermouth, orange liqueur,
luxardo cherries

FAIR OAKS OLD FASHIONED — 12
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 — 16
CARNEROS, NAPA VALLEY 2018

CÀ MAIOL CHIARETTO ROSÉ — 12
RIVIERA DE GARDA CLASSICO, ITALY 2019

DOUGH SAUVIGNON BLANC — 11
NORTH COAST 2019

VILLA POZZI PINOT GRIGIO — 10
TERRE SICILIANE, ITALY 2019

**SEAN MINOR FOUR BEARS
CHARDONNAY** — 12
CENTRAL COAST 2019

SPARKLING

CHANDON BRUT — 12
NAPA

CHANDON BRUT ROSÉ — 12
NAPA

COLOR ROSÉ — 15
FAIRPLAY - 12 OZ. CAN
(SERVES TWO)

RUFFINO PROSECCO — 9
VALDOBBIADENE, ITALY

RED

POINT NORTH PINOT NOIR — 13
OREGON 2018

MELINI BORGHI D'ELSA CHIANTI — 10
TUSCANY, ITALY 2018

STEMMARI NERO D'AVOLA — 10
SICILIA, ITALY 2018

PURPLE HEART RED BLEND — 12
SONOMA COUNTY 2015

ELEMENT 79 ZINFANDEL — 13
FAIR PLAY, EL DORADO COUNTY 2017

**SEAN MINOR FOUR BEARS
CABERNET SAUVIGNON** — 13
PASO ROBLES 2019

BEER ON TAP

DEVICE INTEGRAL IPA — 7
SACRAMENTO, CA — 16 OZ. DRAFT / 7.0% ABV

TRUMER PILS PILSNER — 7
BERKELEY, CA — 16 OZ. DRAFT / 4.9% ABV

BALLAST POINT SCULPIN IPA — 7
SAN DIEGO, CA — 16 OZ. DRAFT / 7.0% ABV

FIRESTONE DBA DOUBLE BARREL ALE — 7
PASO ROBLES, CA — 16 OZ. DRAFT / 5.0% ABV

STARTERS

SOUP OF THE DAY

8

LOCAL CHEESES

pt. reyes blue, san joaquin gold,
mt. tam triple cream, local honey,
seasonal fruit, garlic flatbread

17

CRAB CAKES[#]

jumbo lump blue crab, romesco sauce

21

CRISPY SHRIMP

waldorf school summer squash,
garbanzo beans, onion, lemon,
sweet chili aioli

18

HOUSE MADE FOCACCIA

balsamic dipping sauce

3

BRUSCHETTA

prosciutto, truffled ricotta,
caramelized shallots

15

CAPRESE

waldorf school heirloom tomatoes,
house made fresh mozzarella,
local basil, balsamic reduction, evoo

16

FARMHOUSE SALAD

local strawberries, mandarin oranges,
goat cheese, candied walnuts,
shaved fennel, greens,
honey citrus vinaigrette

13

CAESAR SALAD*

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

13

MAINS

LINGUINE PESTO SCAMPI[#]

shrimp, basil pesto, gilroy garlic,
calabrian chili, parmesan, lemon, butter,
white wine, cream, lemon, butter
small 19 / full 28

RIGATONI ALLA VODKA

molinari sweet italian sausage,
roasted red bell pepper, fresh thyme,
tomato vodka cream sauce, parmesan
small 13 / full 20

FRIED BUTTERMILK CHICKEN SANDWICH

coleslaw, garlic aioli,
brioche bun
14

make it Memphis Hot — 2
add bacon — 3

PHILLY CHEESESTEAK

shaved ribeye, cherry peppers,
onions, bell pepper, jack cheese,
amoroso hoagie bun, fries
16

RAVIOLI

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

PAPPARDELLE BOLOGNESE

angus beef & pork ragú,
emma pecorino romano cheese,
ricotta cheese
small 15 / full 22

FAIR OAKS COBB

chicken, applewood smoked bacon,
avocado, cheddar cheese, roasted beets,
hard cooked egg, tomato, romaine,
balsamic vinaigrette
19

SKUNA BAY SALMON

sustainably farmed
skuna bay seared salmon,
cucumber gazpacho, roasted corn,
red bell pepper & red onion succotash,
white balsamic reduction
28

KID'S STUFF

(under 12)

CHOICE OF CHICKEN TENDERS W/FRIES,
PASTA W/BUTTER-PARMESAN, KRAFT MAC & CHEESE, OR PASTA MARINARA — 8

DESSERT

— 10 —

VANILLA BEAN CRÈME BRÛLÉE

CARAMELIZED SUGAR, ALMOND BISCOTTI

TIRAMISU

LADYFINGERS, ESPRESSO, DARK RUM, COCOA NIBS, MASCARPONE CHEESE

NEW YORK CHEESECAKE

STRAWBERRY COULIS, VANILLA CREAM

GELATO

THREE SCOOPS OF ITALIAN ICE CREAM
ASSORTED FLAVORS

FABIAN'S ITALIAN BISTRO

EXECUTIVE CHEF RICHARD FORBUS

11755 FAIR OAKS BLVD. — FAIR OAKS, CA — 95628 — (916) 536-9891

SINGLE CHECK FOR PARTIES OF SIX OR MORE. SPLIT CHARGE \$3.

[#]CONTAINS NUTS AND/OR OTHER KNOWN ALLERGENS

*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