

# 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 KONG DZUNGLE PILSNER** — 7  
SACRAMENTO, CA — 16 OZ. DRAFT / 4.4% 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

**REVISION IPA** — 7  
SPARKS, NV — 16 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