

DINNER

COCKTAILS

CHERRY LEMON DROP — 12
vodka, cherry, lemon, sugar rim

SAZERAC — 12
cognac, bitters, absinthe, lemon

NEGRONI — 12
gin, campari, sweet vermouth, orange twist

SMOKED ROSEMARY GIMLET — 12
gin, rosemary, lime

APPLE HILL MULE — 12
cinnamon infused vodka, apple cider, lime,
ginger beer

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

FRANK FAMILY CHARDONNAY — 16
CARNEROS, NAPA VALLEY 2018

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

AVA GRACE SAUVIGNON BLANC — 11
CALIFORNIA 2020

VILLA POZZI PINOT GRIGIO — 10
TERRE SICILIANE, ITALY 2019

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

SPARKLING

SOFIA BRUT — 12
CALIFORNIA

SOFIA BRUT ROSÉ — 12
CALIFORNIA

RUFFINO PROSECCO — 9
VALDOBBIADENE, ITALY

RED

LAYER CAKE PINOT NOIR — 12
CENTRAL COAST 2019

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

STEMMARI NERO D'AVOLA — 10
SICILIA, ITALY 2018

FARMHOUSE RED BLEND — 12
CALIFORNIA 2019

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

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

BEER ON TAP

Please ask your server about our rotating tap list & our bottle/can selections

STARTERS

SOUP OF THE DAY

8

CAESAR SALAD*

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

13

MEATBALLS

angus beef & pork meatballs,
creamy polenta, marinara,
pecorino romano cheese, fresh basil

15

CARPACCIO

beef tenderloin, hard cooked egg,
crispy dried capers,
shaved parmesan, baby arugula,
garlic aioli, breadsticks

18

CRISPY SHRIMP

carnival cauliflower, onion,
garbanzo beans, lemon,
harissa aioli

18

BRUSCHETTA

roasted bartlett pears, ricotta,
lemon zest, honey balsamic glaze,
orange zest

15

APPLE HILL SALAD#

apple hill apples, burrata cheese,
toasted pecans, roasted beets,
pickled onion, arugula, nutmeg,
apple cider vinaigrette

13

FARMHOUSE SALAD

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

13

CHARCUTERIE & CHEESE

soppressata, prosciutto,
cowgirl creamery mt. tam cheese,
marinated olives,
fig jam, flatbread

18

MAINS

RIGATONI ALLA VODKA

molinari sweet italian sausage,
roasted red bell pepper, fresh thyme,
tomato vodka cream sauce, parmesan
23

RISOTTO

local wild mushrooms, garlic, shallots,
cream, emma pecorino romano cheese,
arugula, truffle oil
26

SPAGHETTI BOLOGNESE

angus beef & pork ragú,
emma pecorino romano cheese,
ricotta cheese
23

PAN SEARED SCALLOPS

pork belly, potato & fennel purée,
tarragon beurre blanc
35

RAVIOLI

local butternut squash, ricotta,
brown butter, gremolata, crispy sage
22

LINGUINE PESTO SCAMPI[#]

shrimp, basil pesto, gilroy garlic,
calabrian chili, parmesan, lemon, butter,
white wine, cream
29

SKUNA BAY SALMON

sustainably farmed skuna bay
seared salmon, roasted carnival
cauliflower, braised leeks,
lemon basil butter
30

PORK OSSO BUCO

cabernet braised, cannelloni beans,
broccoli rabe, chimichurri
32

KID'S STUFF

(under 12)

CHOICE OF
CHICKEN TENDERS W/FRIES,
PASTA W/BUTTER-PARMESAN,
KRAFT MAC & CHEESE,
OR PASTA MARINARA — 9

DESSERT

— 10 —

VANILLA BEAN CRÈME BRÛLÉE
CAMELIZED 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

OCTOBER 7, 2021