

DRINKS

COCKTAILS

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

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

SAZERAC — 12
cognac, bitters, absinthe, lemon

SMOKED ROSEMARY GIMLET — 12
gin, rosemary, lime

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

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

FAIR OAKS OLD FASHIONED — 13
woodford reserve bourbon, luxardo cherry, sugar cube, grand marnier, torched orange twist

WINE BY THE GLASS

SPARKLING

SOFA BRUT — 12
CALIFORNIA

SOFA BRUT ROSÉ — 12
CALIFORNIA

RUFFINO PROSECCO — 9
VALDOBBIADENE, ITALY

WHITE/ROSÉ

FRANK FAMILY CHARDONNAY — 16
CARNEROS, NAPA VALLEY 2018

JP CHENET ROSÉ — 12
PAYS D'OC, FRANCE 2020

AVA GRACE SAUVIGNON BLANC — 11
CALIFORNIA 2020

VILLA POZZI PINOT GRIGIO — 10
TERRE SICILIANE, ITALY 2021

SEAN MINOR FOUR BEARS CHARDONNAY — 12
CENTRAL COAST 2019

RED

GLORIA FERRER PINOT NOIR — 13
CARNEROS 2016

MELINI BORGHI D'ELSA CHIANTI — 10
TUSCANY, ITALY 2019

FARMHOUSE RED BLEND — 12
CALIFORNIA 2020

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

SEAN MINOR FOUR BEARS CABERNET SAUVIGNON — 13
PASO ROBLES 2019

BOTTLE WINE LIST

SCAN QR WITH PHONE CAMERA



BEER

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

BEVERAGES

PELLEGRINO LEMON, ORANGE, OR BLOOD ORANGE — 5

PELLEGRINO SPARKLING WATER — 8

MARTINELLI'S SPARKLING APPLE CIDER — 5

DINNER

STARTERS

MINISTRONE SOUP

9

CAESAR SALAD*

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

13

CHOPPED SALAD

lettuce, salami, mozzarella cheese, garbanzo beans, white wine vinaigrette

13

CARPACCIO

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

18

STEAMED MUSSELS

garlic white wine butter broth, crostini

13

ROASTED BEET SALAD#

local apples, goat cheese, toasted pecans, pickled onion, arugula, radish, apple cider vinaigrette

13

GNOCCHI

gorgonzola cream sauce, parmesan, gremolata

10

MOZZARELLA MARINARA

marinara sauce, parmesan

10

CRAB CAKES

lemon dill crème fraîche, arugula, pickled fennel

16

CHARCUTERIE & CHEESE

salami, capicola, san joaquin gold cheese, cowgirl creamery mt. tam cheese, olive tapenade, baguette

18

MAINS

RAVIOLI

ricotta and spinach, lemon cream sauce, gremolata

22

LINGUINE PESTO SCAMPI#

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

29

CHICKEN PICCATA

sautéed bloomsdale spinach, local mushrooms, lemon caper butter sauce, spaghetti

26

BRAISED SHORT RIB

creamy goat cheese polenta, romanesco, truffle demi cream

35

RISOTTO

pecorino romano, parmesan, black pepper, butter

21

FETTUCCINE BOLOGNESE

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

23

RIGATONI ALLA VODKA

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

23

SKUNA BAY SALMON

sustainably farmed skuna bay seared salmon, potato purée, roasted carnival cauliflower, romesco

30

DESSERT

— 10 —

BUTTERMILK CHOCOLATE MOUSSE CAKE

CRÈME BRÛLÉE

vanilla bean

CANNOLI

chocolate chips, candied walnuts

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

JANUARY 12, 2022