

# DINNER

## 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

**TASCA D'ALMERIA  
REGALEALI ROSÉ** — 12  
CÔTES DU RHÔNE, FRANCE 2018

**DOUGH SAUVIGNON BLANC** — 11  
NORTH COAST 2019

**BENVOLIO PINOT GRIGIO** — 10  
FRIULI, ITALY 2018

**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

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

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

**RUSSIAN RIVER PLINY THE ELDER IPA** — 9  
SANTA ROSA, CA — 14 OZ. DRAFT / 8.0% ABV

**NEW GLORY UBAHDANK IPA** — 7  
SACRAMENTO, CA — 16 OZ. DRAFT / 7.2% 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<sup>#</sup>

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  
28

### RISOTTO

waldorf school summer squash, roasted  
corn, shallot, basil pea purée, parmesan  
26

### PAPPARDELLE BOLOGNESE

angus beef & pork ragú,  
emma pecorino romano cheese,  
ricotta cheese  
21

### SPAGHETTI CARBONARA\*

pancetta, english peas, shallot, egg,  
cream, parmesan  
21

### PORK LOIN#

walnut apricot jam, goat cheese polenta,  
bloomsdale spinach  
28

### RAVIOLI

ricotta and spinach,  
lemon cream sauce, gremolata  
21

### ORECCHIETTE POMODORO

charred waldorf school heirloom  
cherry tomatoes, artichoke, gilroy  
garlic, lemon, white wine, basil  
20

### SKUNA BAY SALMON

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

### BRAISED SHORT RIB

fingerling potatoes,  
english peas, spring onion,  
thyme demi  
34

## 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