

# FABIAN'S ITALIAN BISTRO

## DRINKS

### COCKTAILS

<b>NEGRONI BIANCO</b> tanqueray gin, lillet blanc, suze liqueur	15
<b>AUTUMN SONATA</b> pinnacle vodka, triple sec, lime, maple syrup, sparkling apple cider	15
<b>THE COLD BREW MARTINI</b> pinnacle vodka, cold brew espresso, frangelico hazelnut liqueur, kahlua coffee liqueur	15
<b>MANHATTAN</b> evan william's bourbon, sweet vermouth, luxardo cherry	15
<b>MULE ILEGAL</b> montelobos mezcal, sauza tequila blanco, lime, pepper, fever tree ginger beer	15
<b>SMOKED PAPER PLANE</b> elijah craig bourbon, aperol, nonino quintessentia, lemon juice, mesquite	15
<b>SANGRIA</b> red wine, seasonal fruit, fall spices	15
<b>PIMM'S CUP NO. 97</b> pimms, plantation dark rum, fresh orange juice, cinnamon	15
<b>FAIR OAKS OLD FASHIONED</b> woodford reserve bourbon, luxardo cherry, demerara sugar, grand marnier, torched orange twist	16

### WINE BY THE GLASS

<b>CHATEAU STE. MICHELLE</b> <i>SPARKLING WHITE</i> COLUMBIA VALLEY, WA NV	<sup>GB</sup> 13/na
<b>SOFIA SPARKLING BRUT ROSÉ</b> CALIFORNIA NV	13/na
<b>RUFFINO PROSECCO</b> VENETO, ITALY NV	13/48
<b>FRANK FAMILY CHARDONNAY</b> CARNEROS, NAPA VALLEY 2021	19/72
<b>AVA GRACE SAUVIGNON BLANC</b> CALIFORNIA 2021	13/48
<b>ANTERRA PINOT GRIGIO</b> TERRE SICILIANE, ITALY 2021	13/48
<b>BACKHOUSE CHARDONNAY</b> CALIFORNIA 2021	14/52
<b>PINE RIDGE CHENIN BLANC + VIOGNIER BLEND</b> CALIFORNIA 2022	14/52
<b>RICKSHAW PINOT NOIR</b> CALIFORNIA 2021	15/56
<b>MELINI BORCHI D'ELSA CHIANTI</b> TUSCANY, ITALY 2019	13/48
<b>ELEMENT 79 ZINFANDEL</b> FAIR PLAY, EL DORADO 2018	16/60
<b>BACKHOUSE CABERNET SAUVIGNON</b> CALIFORNIA	14/52

### CORAVIN WINE SELECTIONS

<b>SILVERADO VINEYARDS CABERNET</b> NAPA VALLEY 2018 <i>WINE ENTHUSIAST 90 PTS</i>	29/95
<b>BELLE GLOS DAIRYMAN PINOT NOIR</b> RUSSIAN RIVER 2021 <i>WINE ENTHUSIAST 91 PTS</i>	25/85
<b>PERTINACE NEBBIOLO BARBARESCO</b> PIEDMONT, ITALY 2018 <i>WINE ENTHUSIAST 90 PTS</i>	27/90

### BEER

<b>MOONLIGHT</b> <i>REALITY CZECH PILSNER</i> 16 OZ. CAN	8
<b>BERRYESSA</b> <i>HOUSE IPA</i> 16 OZ. CAN	8
<b>MORGAN TERRITORY</b> <i>HOPTOMIC DOUBLE IPA</i> 16 OZ. DRAFT	9
<b>ANDERSON VALLEY</b> <i>BOONT AMBER ALE</i> 12 OZ. CAN	6

## LUNCH

### STARTERS

<b>TODAY'S SOUP</b> cup — \$8 / bowl — \$11	<b>CHOPPED CHICORY SALAD</b> bartlett pear, pancetta, pecorino romano, apple cider vinaigrette — \$16 —
<b>LITTLE GEMS CAESAR SALAD*</b> shaved parmesan, herb buttered croutons, garlic anchovy dressing — \$15 —	<b>BABY ARUGULA SALAD*</b> shaved fennel, almonds, pecorino romano, lemon vinaigrette — \$15 —
<b>LOBSTER BRUSCHETTA</b> wild caught atlantic lobster, french baguette, roma tomatoes, fresh basil, saffron aioli — \$24 —	<b>RICOTTA GNOCCHI</b> hen of the woods mushrooms, snow peas, black pepper, parmesan, herb cream — \$17 —
<b>EGGPLANT FRITTO</b> waldorf school eggplant, fresh mozzarella, spicy pomodoro sauce, fresh basil — \$16 —	<b>BURRATA &amp; DELICATA SQUASH#</b> toasted pistachio basil pesto, crostini, parsley, evoo — \$18 —
<b>CLAM CHOWDER</b> manila clams, bacon, potato, aromatic vegetables, cream — \$18 —	<b>ITALIAN COUNTRY BREAD</b> house made country bread served with garlic olive oil — \$6 —

### MAINS

<b>RAVIOLI</b> ricotta cheese and spinach, lemon cream sauce, gremolata small — \$18 / full — \$26	<b>LINGUINE#</b> shrimp, basil pesto, garlic, red chili, parmesan, charred lemon, butter, white wine, cream small — \$23 / full — \$33
<b>PENNE</b> sweet italian sausage, roasted red bell pepper, tomato vodka cream sauce, fresh thyme, parmesan small — \$19 / full — \$27	<b>SALMON**</b> cauliflower purée & florets, black wild rice, almond pesto — \$35 —
<b>TAGLIATELLE</b> angus beef & pork bolognese ragù, ricotta cheese, basil infused olive oil small — \$19 / full — \$27	<b>PORCHETTA SANDWICH</b> roasted herbed pork loin, mustard horseradish cream, ciabatta roll, pork jus, fries — \$22 —
<b>BUCATINI#</b> broccolini parmesan pesto, stracciatella cheese, pine nuts small — \$17 / full — \$25	<b>CAPRESE CHICKEN SANDWICH#</b> grilled chicken breast, heirloom tomatoes, mozzarella, basil pesto, parmesan, arugula, bun, fries — \$20 —
<b>CAMPANELLE</b> butter poached wild atlantic lobster, roma tomato, red bell pepper, fried rosemary, cream, lemon small — \$25 / full — \$37	

### DESSERT

<b>CHOCOLATE NEMESIS</b> flourless chocolate mousse cake, whipped crème fraîche — \$11 —	<b>TIRAMISU</b> ladyfinger meringue, mocha mascarpone, whipped crème fraîche, served with a rum & vanilla bean anglaise soak — \$11 —
<b>POT DE CRÈME</b> butterscotch pudding, caramel, crème fraîche, sea salt — \$11 —	<b>CHEF'S DESSERT OF THE DAY</b> a.q.

EXECUTIVE CHEF SCOTT VALDEZ

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

\*CONTAINS KNOWN ALLERGENS. LET YOUR SERVER KNOW OF ANY FOOD ALLERGIES. WE CANNOT GUARANTEE THE ELIMINATION OF CROSS CONTAMINATION.

\*\*CONSUMING RAW OR UNDERCOOKED ITEMS FROM THIS MENU MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

# WINE BOTTLE LIST

## SPARKLING, ROSÉ, & WHITE

**GLORIA FERRER SPARKLING SONOMA BRUT** — 58

CARNEROS  
WINE ENTHUSIAST 90 PTS  
HONEYDEW, APPLE, CITRUS

**CHANDON SPARKLING ROSÉ** — 48

NAPA  
DOUBLE GOLD SF CHRONICLE  
STRAWBERRY, WATERMELON, CHERRY

**RUFFINO PROSECCO** — 48

ITALY  
PEACH, APPLE, CITRUS

**PERRIER-JOUËT CHAMPAGNE GRAND BRUT** — 79

FRANCE  
MELON, GRAPEFRUIT, BRIOCHE, VANILLA

**ANTERRA PINOT GRIGIO** — 48

TERRE SICILIANE, ITALY 2021  
CITRUS, TROPICAL FRUIT, FLORAL

**VILLA POZZI PINOT GRIGIO** — 39

TERRE SICILIANE, ITALY 2021  
MEYER LEMON, WHITE PEACH, PEAR

**LA PETTEGOLA VERMENTINO** — 40

TOSCANA, ITALY 2021  
YELLOW PEACH, RED PEAR, MANGO, LEMON

**CERETTO BLANGÉ ARNEIS** — 48

PIEDMONT, ITALY 2021  
YELLOW PEACH, RED PEAR, MANGO, LEMON

**PINE RIDGE CHENIN BLANC + VIOGNIER BLEND** — 52

CALIFORNIA 2022  
HONEYSUCKLE, GINGER, LIME, MELON

**AVA GRACE SAUVIGNON BLANC** — 48

CALIFORNIA 2021  
MELON, GOOSEBERRY, GRAPEFRUIT

**DUCKHORN SAUVIGNON BLANC** — 55

NAPA VALLEY 2021  
LEMON VERBENA, PINEAPPLE, LIME, SUMMER MELON

**CHATEAU ST. JEAN ROSÉ** — 48

CALIFORNIA 2019  
RASPBERRY, MELON, PEACH

**JP CHENET ROSÉ** — 48

PAYS D'OC, FRANCE 2020  
WILD STRAWBERRY, RASPBERRY, WATERMELON

**ELEMENT 79 ABBY'S ROSÉ** — 48

FAIR PLAY, EL DORADO 2021  
STRAWBERRY, TROPICAL FRUIT

**BACKHOUSE CHARDONNAY** — 52

CALIFORNIA 2021  
TROPICAL FRUITS, CREAM, VANILLA

**FRANK FAMILY CHARDONNAY** — 72

CARNEROS, NAPA VALLEY 2021  
ANTONIO GALLONI 92 PTS  
BAKED APPLE, BRIOCHE, NUTMEG, VANILLA

**MER SOLEIL RESERVE CHARDONNAY** — 69

SANTA LUCIA HIGHLANDS 2021  
CUSTARD, LEMON, LIME, TOASTED ALMOND

**ROMBAUER CHARDONNAY** — 79

CARNEROS 2022  
WINE ENTHUSIAST 92 PTS  
YELLOW PEACH, MANGO, MELON, VANILLA, SPICE, PIE CRUST

## BEVERAGES

**GINGER LIME FIZZ** — 8

GINGER BEER, LIME, SPARKLING WATER

**SUNSET SPRITZ** — 8

GRAPEFRUIT, THYME, POMEGRANATE, LIME, SODA

**PELLEGRINO SODA** — 6

LEMON, ORANGE, OR BLOOD ORANGE

**PELLEGRINO (750ml)** — 9

SPARKLING WATER

**MEXICAN COKE** — 5

12oz. BOTTLE

**IBC ROOT BEER** — 5

12oz. BOTTLE

**MARTINELLI'S** — 6

SPARKLING APPLE JUICE

**ICED TEA** — 4.50

**HERB TEA** — 4.50

EARL GREY, LEMON, MINT, CHAMOMILE

**COFFEE** — 4.50

**ILLY ESPRESSO** — 5

**FOUNTAIN SODA** — 4

DIET PEPSI, SIERRA MIST

## RED

**BANFI CHIANTI CLASSICO DOCG** — 44

TUSCANY, ITALY 2020  
WINESCRITIC 90 PTS  
90% SANGIOVESE / PLUM, BLACKBERRY JAM, VANILLA, LICORICE

**MELINI CHIANTI BORGHINI D'ELSA** — 48

TUSCANY, ITALY 2018  
85% SANGIOVESE / BLACKBERRY, RASPBERRY, TOASTED ALMOND

**BARTENURA ROSSO TOSCANO SANGIOVESE** — 42

TUSCANY, ITALY 2021  
100% SANGIOVESE / RASPBERRIES, FIG, LICORICE

**STEMMARI NERO D'AVOLA** — 40

SICILIA DOC, ITALY 2020  
GOLD, BERLIN WINE TROPHY, '18  
CURRANT, STRAWBERRIES, POMEGRANATE

**TERRA D'ORO BARBERA** — 40

AMADOR COUNTY 2020  
WINE ENTHUSIAST 89 PTS  
CHERRY COLA, BLUEBERRIES, TOASTED BREAD

**PERTINACE NEBBIOLO BARBARESCO** — 90

PIEDMONT, ITALY 2018  
WINE ENTHUSIAST 90 PTS  
RED BERRIES, DRIED ROSES, SPICES, LICORICE, TOBACCO

**BRASSFIELD PINOT NOIR** — 42

HIGH VALLEY 2019  
CHOCOLATE, CHERRY, BLACKBERRY, TOASTED OAK

**RICKSHAW PINOT NOIR** — 56

CALIFORNIA 2021  
RASPBERRY, CHERRY, ASIAN SPICE

**BANSHEE PINOT NOIR** — 59

SONOMA 2021  
PLUM, CHERRY, COCOA, BLUEBERRY, TOASTED WOOD

**BELLE GLOS DAIRYMAN PINOT NOIR** — 85

RUSSIAN RIVER 2021  
WINE ENTHUSIAST 91 PTS  
STRAWBERRY, CINNAMON, NUTMEG

**CHARLES & CHARLES RED BLEND** — 52

WASHINGTON 2019  
WINE ENTHUSIAST 89 PTS  
CAB/SYRAH BLEND — BLACK CURRANT, DARK FRUIT, SPICE

**PARADUXX RED BLEND** — 79

NAPA VALLEY, 2019  
WINE ADVOCATE 91 PTS  
CAB/ZIN/PETITE SIRAH BLEND — BLACKBERRY, CURRANT, CLOVE

**ELEMENT 79 ESTATE ZINFANDEL** — 60

FAIR PLAY, EL DORADO 2018  
DOUBLE GOLD SF CHRONICLE  
BING CHERRY, CRANBERRY, SPICE, VANILLA

**DUCKHORN MERLOT** — 79

NAPA VALLEY 2017  
WINE SPECTATOR 91 PTS  
CRANBERRY, RASPBERRY, SAGE, CEDAR

**THE PRISONER UNSHACKLED CABERNET** — 65

CALIFORNIA 2021  
BLACK STONE FRUIT, CLOVE, DRIED HERB

**CONN CREEK CABERNET** — 79

NAPA VALLEY 2018  
WINE ADVOCATE 91 PTS  
BOYSENBERRY, BLACK CHERRY, TOBACCO, COCOA

**FERRARI — CARANO CABERNET** — 68

ALEXANDER VALLEY, SONOMA 2016  
WINE & SPIRITS 91 PTS  
PLUM, CEDAR, COLA, COCOA

**GIRARD CABERNET** — 65

NAPA VALLEY 2018  
RED BERRY, TART CHERRY, BLACK PLUM, COCOA

**SILVERADO VINEYARDS CABERNET** — 95

NAPA VALLEY 2018  
WINE ENTHUSIAST 90 PTS  
PLUM, BLACK CHERRY, CURRANT

**JUSTIN CABERNET** — 58

PASO ROBLES 2018  
CHERRY, CASSIS, VANILLA, CINNAMON, CEDAR

**BACKHOUSE CABERNET** — 52

CALIFORNIA 2021  
BING CHERRY, VANILLA, ANISE, COFFEE

corkage \$25 per 750ml  
vintages/ratings subject to change without notice  
SPIRIT LIST AVAILABLE UPON REQUEST