

FABIAN'S ITALIAN BISTRO

DRINKS

COCKTAILS

SMOKED ROSEMARY GIMLET gin, rosemary, lime	14
CHERRY LEMON DROP vodka, luxardo cherry, creme de cassis, lemon, sugar rim	14
MANHATTAN COCKTAIL bourbon, sweet vermouth, orange liqueur, luxardo cherries	14
BERRY MULE vodka, ginger beer, elderflower, lime, strawberry, mint	14
SPRING THYME vodka, grapefruit, thyme, lime pomegranate	14
GENTLE ITALIAN lillet blanc, aperol, sparkling brut	14
QUEEN OF FAIR OAKS empress gin, sage, lemon	15
SANGRIA red wine, seasonal fruit	14
LIKE A TIGER silver tequila, chili, pomegranate, lemon, angostura & peychaud bitters	14
FAIR OAKS OLD FASHIONED woodford reserve bourbon, luxardo cherry, demerara sugar, grand marnier, torched orange twist	15

WINE BY THE GLASS

	G/B
SOFIA SPARKLING BRUT CALIFORNIA	13/na
SOFIA SPARKLING BRUT ROSÉ CALIFORNIA	13/na
RUFFINO PROSECCO ITALY	13/48
FRANK FAMILY CHARDONNAY CARNEROS, NAPA VALLEY 2021	19/72
CHATEAU ST. JEAN ROSÉ CALIFORNIA 2019	13/48
AVA GRACE SAUVIGNON BLANC CALIFORNIA 2021	13/48
ANTERRA PINOT GRIGIO TERRE SICILIANE, ITALY 2021	11/40
CHATEAU ST. JEAN CHARDONNAY SONOMA COUNTY 2018	14/48
10 SPAN PINOT NOIR CENTRAL COAST 2020	14/52
MELINI BORGHI D'ELSA CHIANTI TUSCANY, ITALY 2019	12/40
RICKSHAW RED BLEND COLUMBIA VALLEY 2018	14/48
ELEMENT 79 ZINFANDEL FAIR PLAY, EL DORADO 2018	15/56
HAYES RANCH CABERNET SAUVIGNON CALIFORNIA 2020	14/52

DRAFT BEER

TRUMER PILS PILSNER BERKELEY, CA— ABV 4.9% / IBU 26	8.50
TRACK 7 BEE LINE HONEY BLONDE ALE SACRAMENTO, CA— ABV 5.2% / IBU 31	8.50
REVISION IPA SPARKS, NV — ABV 6.5% / IBU 50	8.50
DEVICE CURIOUS HAZY IPA SACRAMENTO, CA— ABV 7% / IBU 25	8.50

MOCKTAILS

GINGER LIME FIZZ GINGER BEER, LIME, SPARKLING WATER	7
SUNSET SPRITZ GRAPEFRUIT, THYME, POMEGRANATE, LIME. SODA	7

APRIL 5, 2023

LUNCH

STARTERS

SOUP OF THE DAY cup — \$7.25 / bowl — \$9.95	CLAM CHOWDER manila clams, bacon, potato, aromatic vegetables, cream — \$14.25 —
CAESAR SALAD* romaine, shaved parmesan, herb buttered croutons, garlic anchovy dressing — \$14.25 — add sautéed shrimp or grilled chicken — \$8 add pan seared salmon — \$12	GREEN GODDESS LITTLE GEMS cucumber, carrot, radish, sunflower seeds, green goddess avocado dressing — \$14.95 — add sautéed shrimp or grilled chicken — \$8 add pan seared salmon — \$12
BABY ARUGULA SALAD* pear, shaved fennel, almonds, pecorino romano, lemon vinaigrette — \$14.25 — add sautéed shrimp or grilled chicken — \$8 add pan seared salmon — \$12	BEER BATTERED PRAWNS ipa beer battered, rainbow carrot remoulade, salsa rosa — \$17.95 —
RICOTTA GNOCCHI bloomsdale spinach, green garlic, herbed cream sauce, gremolata — \$15.95 —	BURRATA & DELTA ASPARAGUS* prosciutto, garlic crostini, pistachio pesto — \$18.95 —
PANE DA TAVOLA house made table bread with garlic olive oil — \$5.00 —	

PASTA

RAVIOLI ricotta cheese and spinach, lemon cream sauce, gremolata small — \$16.00 / full — \$24.50	PENNE sweet italian sausage, roasted red bell pepper, fresh thyme, tomato vodka cream sauce, parmesan small — \$16.00 / full — \$24.50
RIGATONI angus beef & pork bolognese ragú, ricotta cheese small — \$17.00 / full — \$25.50	SPAGHETTI smoked bacon, garlic, san marzano tomatoes, calabrian chili, red onion, parmesan small — \$16.00 / full — \$24.50
TAGLIATELLE braised short rib ragú, pecorino romano cheese, fried rosemary small — \$18.00 / full — \$25.50	LINGUINE* shrimp, basil pesto, garlic, red chili, parmesan, lemon, butter, white wine, cream small — \$19.95 / full — \$31.95
RISOTTO spring snap peas, button mushrooms, pecorino, brown butter, lemon zest — \$26.50 —	

SANDWICH

CRAB CAKE SANDWICH arugula, pickled zucchini, salsa rosa, ciabatta roll, fries — \$19.95 —	PESTO CHICKEN SANDWICH grilled chicken breast, mozzarella, basil pesto, marinara, parmesan, arugula, bun, fries — \$17.95 —
SEARED SALMON SANDWICH sustainably farmed skuna bay seared salmon, lemon dill crème fraîche, arugula, pickled zucchini, ciabatta roll, fries — \$19.95 —	MEATBALL SANDWICH beef & pork meatballs, parmesan, marinara, garlic butter bun, fries — \$17.95 —

DESSERT

CHEF'S DESSERT OF THE DAY a.q.	CRÈME BRÛLÉE vanilla bean — \$10.95 —
CHOCOLATE MALT CAKE* chocolate espresso sauce, white chocolate crumbles, almonds, whipped crème fraîche — \$10.95 —	POT DE CRÈME butterscotch pudding, caramel, crème fraîche, sea salt — \$10.95 —

EXECUTIVE CHEF SCOTT CARLTON

11755 FAIR OAKS BLVD. — FAIR OAKS, CA — 95628 — (916) 536 - 9891
SINGLE CHECK FOR PARTIES OF SIX OR MORE. SPLIT PLATE CHARGE \$3.

*CONTAINS NUTS, SHELLFISH AND/OR OTHER KNOWN ALLERGENS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
PLEASE LET YOUR SERVER KNOW OF ANY FOOD ALLERGIES. FOOD PREP IN OUR KITCHEN CONTAINS MILK, EGGS, WHEAT, SOYBEANS, PEANUTS, TREE NUTS, AND SHELLFISH. WE CANNOT GUARANTEE THE ELIMINATION OF CROSS CONTAMINATION

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 — 40
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

AVA GRACE SAUVIGNON BLANC — 48
CALIFORNIA 2021
MELON, GOOSEBERRY, GRAPEFRUIT

DUCKHORN SAUVIGNON BLANC — 55
NAPA VALLEY 2021
LEMON VERBENA, PINEAPPLE, LIME, SUMMER MELON

JP CHENET ROSÉ — 48
PAYS D'OC, FRANCE 2020
WILD STRAWBERRY, RASPBERRY, WATERMELON

CHATEAU ST. JEAN ROSÉ — 48
CALIFORNIA 2019
RASPBERRY, MELON, PEACH

DECOY BY DUCKHORN ROSÉ — 50
CALIFORNIA 2020
PEACH, HONEYDEW, LEMON, ORANGE BLOSSOM

FRANCIS COPPOLA SOFIA ROSÉ — 39
MONTEREY COUNTY 2019
STRAWBERRY, CARDAMOM, LEMON PEEL

CHATEAU ST. JEAN CHARDONNAY — 48
SONOMA COUNTY 2018
SPICED PEAR, YELLOW APPLE, CRÈME BRÛLÉE

DOMAINE EDEN CHARDONNAY — 65
SANTA CRUZ MOUNTAINS 2019 — *WINE ENTHUSIAST 93 PTS*
CITRUS, SPICE, VANILLA

FRANK FAMILY CHARDONNAY — 72
CARNEROS, NAPA VALLEY 2021 — *ANTONIO GALLONI 92 PTS*
BAKED APPLE, BRIOCHE, NUTMEG, VANILLA

MER SOLEIL RESERVE CHARDONNAY — 69
SANTA BARBARA COUNTY 2018
CUSTARD, LEMON, LIME, TOASTED ALMOND

SEAN MINOR FOUR BEARS CHARDONNAY — 48
CENTRAL COAST 2020 — *THE TASTING PANEL 90 PTS*
PEACH, TOASTED PEAR, APPLE

STAGS' LEAP CHARDONNAY — 59
NAPA VALLEY 2021
WHITE PEACH, SUMMER MELON, VANILLA, FIG, CLOVE

BEVERAGES

PELLEGRINO — 6
LEMON, ORANGE, OR BLOOD ORANGE

PELLEGRINO (750ml) — 9
SPARKLING WATER

MARTINELLI'S — 6
SPARKLING APPLE JUICE

ICED TEA — 4

HERB TEA — 4
EARL GREY, LEMON, MINT, CHAMOMILE

COFFEE — 4

ESPRESSO — 4

FOUNTAIN SODA — 4
PEPSI, DIET PEPSI, SIERRA MIST, ROOT BEER, LEMONADE

RED

BANFI CHIANTI CLASSICO DOCG — 44
TUSCANY, ITALY 2020 — *WINESCRIPTIC 90 PTS*
90% SANGIOVESE / PLUM, BLACKBERRY JAM, VANILLA, LICORICE

MELINI CHIANTI BORGHI D'ELSA — 40
TUSCANY, ITALY 2019
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

BRASSFIELD PINOT NOIR — 42
HIGH VALLEY 2019
CHOCOLATE, CHERRY, BLACKBERRY, TOASTED OAK

IO SPAN PINOT NOIR — 52
CENTRAL COAST 2020
RASPBERRY, CHERRY, ASIAN SPICE

BANSHEE PINOT NOIR — 59
SONOMA 2021
PLUM, CHERRY, COCOA, BLUEBERRY, TOASTED WOOD

ELEMENT 79 ESTATE SYRAH — 72
FAIR PLAY, EL DORADO 2017 — *WINE ENTHUSIAST 95 PTS*
POMEGRANATE, ROASTED PLUMS, CRANBERRY, MULLING SPICE, CEDAR

RICKSHAW RED BLEND — 48
COLUMBIA VALLEY 2018 — *WINE ENTHUSIAST 90 PTS*
MALBEC/MERLOT BLEND — BLUEBERRY, RASPBERRY, VANILLA, SPICE

PARADUXX RED BLEND — 79
NAPA VALLEY, 2019 — *WINE ADVOCATE 91 PTS*
CAB/ZIN/PETITTE SIRAH BLEND — BLACKBERRY, CURRANT, CLOVE

SEAN MINOR NICOLE MARIE RED BLEND — 40
NAPA VALLEY 2021
MERLOT/ZIN BLEND — BLUEBERRY, CHERRY COMPOTE, CASSIS, VANILLA

ELEMENT 79 ESTATE ZINFANDEL — 56
FAIR PLAY, EL DORADO 2018 — *DOUBLE GOLD SF CHRONICLE*
BING CHERRY, CRANBERRY, SPICE, VANILLA

KUNDE ZINFANDEL — 40
SONOMA VALLEY 2018 — *WINE SPECTATOR 91 PTS*
BLUEBERRY, VIOLET, RASPBERRY, WHITE PEPPER

ALEXANDER VALLEY VINEYARDS MERLOT — 56
ALEXANDER VALLEY, SONOMA 2019 — *BTI 93 PTS*
CASSIS, PLUM, VANILLA, OAK

DUCKHORN MERLOT — 79
NAPA VALLEY 2017 — *WINE SPECTATOR 91 PTS*
CRANBERRY, RASPBERRY, SAGE, CEDAR

RUTHERFORD HILL MERLOT — 69
NAPA VALLEY 2016 — *JAMES SUCKLING 92 PTS*
BLACKBERRY, CHERRY, DARK CHOCOLATE

THE PRISONER UNSHACKLED CABERNET — 65
CALIFORNIA 2019
BLACK STONE FRUIT, CLOVE, DRIED HERB

CONN CREEK CABERNET — 79
NAPA VALLEY 2018 — *WINE ADVOCATE 91 PTS*
BOYSENBERRY, BLACK CHERRY, TOBACCO, COCOA

DUCKHORN CABERNET — 95
NAPA VALLEY 2020
HUCKLEBERRY, GRAHAM CRACKERS, CARDAMOM, DARK CHOCOLATE

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 — 83
NAPA VALLEY 2018 — *WINE ENTHUSIAST 90 PTS*
PLUM, BLACK CHERRY, CURRANT

JUSTIN CABERNET — 58
PASO ROBLES 2018
CHERRY, CASSIS, VANILLA, CINNAMON, CEDAR

HAYES RANCH CABERNET — 52
CALIFORNIA 2020
BING CHERRY, VANILLA, ANISE, COFFEE

corkage \$25 per 750ml

vintages subject to change without notice

SPIRIT LIST AVAILABLE UPON REQUEST