

# FABIAN'S ITALIAN BISTRO

## DRINKS

### COCKTAILS

<b>NEIL'S NEGRONI</b> tanqueray gin, carpano antica, campari	14
<b>SMOKED ROSEMARY GIMLET</b> gin, rosemary, lime	14
<b>CHERRY LEMON DROP</b> vodka, luxardo cherry, creme de cassis, lemon, sugar rim	14
<b>MANHATTAN COCKTAIL</b> bourbon, sweet vermouth, orange liqueur, luxardo cherries	14
<b>BERRY MULE</b> vodka, ginger beer, elderflower, lime, seasonal berries, mint	14
<b>SUMMER THYME</b> vodka, grapefruit, thyme, lime pomegranate	14
<b>QUEEN OF FAIR OAKS</b> empress gin, sage, lemon	15
<b>SANGRIA</b> white wine, seasonal fruit	14
<b>LIKE A TIGER</b> silver tequila, chili, pomegranate, lemon, angostura & peychaud bitters	14
<b>FAIR OAKS OLD FASHIONED</b> woodford reserve bourbon, luxardo cherry, demerara sugar, grand marnier, torched orange twist	15

### WINE BY THE GLASS *GB*

<b>SOFIA SPARKLING BRUT</b> CALIFORNIA	13/na
<b>SOFIA SPARKLING BRUT ROSÉ</b> CALIFORNIA	13/na
<b>RUFFINO PROSECCO</b> ITALY	13/48
<b>FRANK FAMILY CHARDONNAY</b> CARNEROS, NAPA VALLEY 2021	19/72
<b>CHATEAU ST. JEAN ROSÉ</b> CALIFORNIA 2019	13/48
<b>AVA GRACE SAUVIGNON BLANC</b> CALIFORNIA 2021	13/48
<b>ANTERRA PINOT GRIGIO</b> TERRE SICILIANE, ITALY 2021	11/40
<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	14/52
<b>CHARLES &amp; CHARLES RED BLEND</b> WASHINGTON 2019	14/52
<b>MELINI BORGHI D'ELSA CHIANTI</b> TUSCANY, ITALY 2019	12/40
<b>ELEMENT 79 ZINFANDEL</b> FAIR PLAY, EL DORADO 2018	15/56
<b>BACKHOUSE CABERNET SAUVIGNON</b> CALIFORNIA	14/52

### DRAFT BEER

<b>MOONLIGHT REALITY CZECH PILSNER</b> SANTA ROSA, CA— ABV 4.9% / IBU 20	8.50
<b>BERRYESSA THE HOUSE IPA</b> WINTERS, CA— ABV 7% / IBU 60	8.50
<b>DUST BOWL HOPS DOUBLE IPA</b> TURLOCK, CA — ABV 8.3% / ÅÇ 54	9.00
<b>ANDERSON VALLEY BOONT AMBER ALE</b> BOONVILLE, CA— ABV 5.8% / IBU 16	8.50

### MOCKTAILS

<b>GINGER LIME FIZZ</b> GINGER BEER, LIME, SPARKLING WATER	7
<b>SUNSET SPRITZ</b> GRAPEFRUIT, THYME, POMEGRANATE, LIME, SODA	7

AUGUST 3., 2023

## LUNCH

### STARTERS

<b>SOUP OF THE DAY</b> cup — \$7.25 / bowl — \$9.95	<b>BUTTER LETTUCE SALAD</b> plums, cucumber, radish, soft herbs, red wine vinaigrette — \$14.95 —
<b>LITTLE GEMS CAESAR SALAD*</b> shaved parmesan, herb buttered croutons, garlic anchovy dressing — \$14.95 —	<b>BABY ARUGULA SALAD*</b> shaved fennel, almonds, pecorino romano, lemon vinaigrette — \$14.95 —
<b>BURRATA, PEACHES, PROSCIUTTO#</b> grilled twin peaks white peaches, mint hazelnut pesto, crostini — \$20.95 —	<b>PRAWNS &amp; POLENTA#</b> sauteéd prawns, roasted padrón peppers, creamy polenta, red bell pepper almond romesco — \$16.95 —
<b>LOBSTER BRUSCHETTA</b> wild caught atlantic lobster, roma tomatoes, fresh basil, saffron aioli, french baguette — \$20.95 —	<b>CLAM CHOWDER</b> manila clams, bacon, potato, aromatic vegetables, cream — \$14.95 —
<b>PANZANELLA</b> heirloom tomatoes, cannellini & wax beans, basil, red wine vinegar, evoo, crispy sourdough — \$14.95 —	<b>SQUASH BLOSSOMS FRITTO</b> mozzarella stuffed, basil oil, spicy honey, parmesan — \$14.95 —
<b>PANE DA TAVOLA</b> house made italian table bread served with garlic olive oil — \$5.00 —	

### MAINS

<b>RAVIOLI</b> ricotta cheese and spinach, lemon cream sauce, gremolata half — \$16.50 / full — \$24.95	<b>LINGUINE#</b> shrimp, basil pesto, garlic, red chili, parmesan, lemon, butter, white wine, cream half — \$19.95 / full — \$31.95
<b>PENNE</b> sweet italian sausage, roasted red bell pepper, tomato vodka cream sauce, fresh thyme, parmesan half — \$16.50 / full — \$24.95	<b>RISOTTO</b> butter-poached cold-water lobster, english peas, butter, lemon zest, paprika, saffron — \$31.95 —
<b>RIGATONI</b> angus beef & pork bolognese ragú, ricotta cheese half — \$17.50 / full — \$25.95	<b>PORCHETTA SANDWICH</b> roasted herbed pork loin, mustard horseradish cream, ciabatta roll, pork jus, fries — \$19.95 —
<b>PAPPARDELLE</b> smoked bacon, san marzano tomatoes, garlic, caramelized red onion & fennel, calabrian chili, parmesan half — \$16.50 / full — \$24.95	<b>SEARED SALMON SANDWICH</b> sustainably farmed skuna bay seared salmon, lemon dill crème fraîche, arugula, pickled zucchini, ciabatta roll, fries — \$19.95 —
<b>TAGLIATELLE</b> braised short rib ragú, pecorino romano cheese, fried rosemary half — \$18.50 / full — \$25.95	<b>CAPRESE CHICKEN SANDWICH#</b> grilled chicken breast, heirloom tomatoes, mozzarella, basil pesto, parmesan, arugula, bun, fries — \$17.95 —

### DESSERT

<b>CHEF'S DESSERT OF THE DAY</b> a.q.	<b>CRÈME BRÛLÉE</b> vanilla bean — \$10.95 —
<b>CHOCOLATE NEMESIS</b> flourless chocolate mousse cake, whipped crème fraîche — \$10.95 —	<b>POT DE CRÈME</b> butterscotch pudding, caramel, crème fraîche, sea salt — \$10.95 —

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 — 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

### 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

### 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

### BACKHOUSE CHARDONNAY — 52

CALIFORNIA 2021  
TROPICAL FRUITS, CREAM, VANILLA

### CHATEAU ST. JEAN CHARDONNAY — 48

SONOMA COUNTY 2018  
SPICED PEAR, YELLOW APPLE, CRÈME BRÛLÉE

### 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

### STAGS' LEAP CHARDONNAY — 59

NAPA VALLEY 2021  
WHITE PEACH, SUMMER MELON, VANILLA, FIG, CLOVE

## 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 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

### BRASSFIELD PINOT NOIR — 42

HIGH VALLEY 2019  
CHOCOLATE, CHERRY, BLACKBERRY, TOASTED OAK

### RICKSHAW PINOT NOIR — 52

CALIFORNIA 2021  
RASPBERRY, CHERRY, ASIAN SPICE

### BANSHEE PINOT NOIR — 59

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

### 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/PETITIE SIRAH BLEND — BLACKBERRY, CURRANT, CLOVE

### ELEMENT 79 ESTATE ZINFANDEL — 56

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

### 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 2021  
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

### BACKHOUSE CABERNET — 52

CALIFORNIA 2021  
BING CHERRY, VANILLA, ANISE, COFFEE

corkage \$25 per 750ml

vintages subject to change without notice

SPIRIT LIST AVAILABLE UPON REQUEST

## 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