

LUNCH

COCKTAILS

SMOKED ROSEMARY GIMLET — 11
tanqueray gin, rosemary, lime

SPICED PEAR COCKTAIL — 11
broker's gin, pear lemon

GRAPEFRUIT & THYME MULE — 11
svedka vodka, grapefruit, thyme,
ginger beer

PUMPKIN SPICE — 11
pumpkin pie liqueur, coffee, tuaca,
whipped cream, graham cracker crumble

POMEGRANATE SIDECAR — 11
couvoisier vs cognac, pomegranate, lemon

CHERRY LEMON DROP — 11
tito's vodka, luxardo cherry syrup,
creme de cassis, lemon

MANHATTAN COCKTAIL — 11
bulleit rye whiskey, grand marnier, sweet
vermouth, luxardo cherries

FAIR OAKS OLD FASHIONED — 11
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 — 15
CARNEROS, NAPA VALLEY 2018

FOSSIL POINT ROSÉ — 10
SAN LUIS OBISPO, CENTRAL COAST 2019

VILLA MARIA SAUVIGNON BLANC — 10
MARLBOROUGH, NEW ZEALAND 2019

DONINI PINOT GRIGIO — 10
DELLE VENEZIE, ITALY 2019

**SEAN MINOR FOUR BEARS
CHARDONNAY** — 10
CENTRAL COAST 2018

SPARKLING

CHANDON ROSÉ — 12
NAPA

CHANDON BRUT — 12
NAPA

COLOR ROSÉ — 15
FAIRPLAY - 12 OZ. CAN

LUNETTA PROSECCO — 9
TRENTINO, ITALY

OPERA PRIMA BRUT — 8
SPAIN

RED

POINT NORTH PINOT NOIR — 12
OREGON 2018

MELINI BORGHI D'ELSA CHIANTI — 9
TUSCANY, ITALY 2018

STEMMARI NERO D'AVOLA — 9
SICILIA, ITALY 2018

PURPLE HEART RED BLEND — 12
SONOMA COUNTY 2015

CARICATURE OLD VINE ZINFANDEL — 10
LODI 2017

**SEAN MINOR FOUR BEARS CABERNET
SAUVIGNON** — 12
PASO ROBLES 2018

BEER ON TAP

KING CONG EL CAMPEON LITE LAGER — 7
SACRAMENTO, CA — 16 OZ. DRAFT / 3.8% ABV

AUBURN AMERICAN RIVER PALE ALE — 7
AUBURN, CA — 16 OZ. DRAFT / 5.6% ABV

BALLAST POINT SCULPIN IPA — 7
SAN DIEGO, CA — 16 OZ. DRAFT / 7.0% ABV

TRACK 7 LEFT EYE RIGHT EYE DIPA — 8
SPARKS, NV — 14 OZ. DRAFT / 6.5% ABV

FIRSTS

SOUP OF THE DAY

8

CHOPPED SALAD

shaved half moon bay

brussels sprouts, red wine salami, pecorino
romano cheese, red onion, pepperoncini,
garbanzo beans, dried italian oregano,
iceberg & radicchio lettuces,
red wine vinaigrette

14

WHOLE LEAF CAESAR SALAD*

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

12

CRISPY CALAMARI

buttermilk fried, chickpea, fennel, lemon,
spicy aioli

16

CARPACCIO*

beef tenderloin,
shaved fiscalini san joaquin
gold cheese, hard cooked egg,
crispy dried capers, parmesan,
baby arugula, dijon cream,
sourdough crostini

17

BEET & APPLE SALAD

roasted beets, apple hill
fuji apples, arugula, pickled onion,
pt. reyes blue cheese,
balsamic vinaigrette

15

MAINS

RIGATONI BOLOGNESE

angus beef & pork ragù,
emma pecorino romano cheese,
whole leaf oregano
small 14 / full 21

PAPPARDELLE SCAMPI

shrimp, gilroy garlic confit, arugula,
saffron tomato broth,
calabrian chili, lemon, butter
small 18 / full 27

SMOKED BACON AND GARLIC BUCATINI

san marzano tomato, calabrian chili,
red onion, shaved parmesan
small 14 / full 21

FRIED BUTTERMILK CHICKEN SANDWICH

coleslaw, garlic aioli, brioche bun, french fries
13
make it nashville hot — 2

SKUNA BAY SALMON

sustainably farmed skuna bay
seared salmon, herbed roasted fingerling
potatoes, charred leeks,
harissa caper butter
20

RISOTTO

roasted butternut squash,
local mushrooms, fennel pollen,
crispy leeks
20

CHEF TOM'S CHEESESTEAK SANDWICH

shaved ribeye steak,
peppers & onions,
american jack cheese,
ciabatta roll, french fries
15

DUNGENESS CRAB CAKE SANDWICH

shaved apples, arugula,
pickled onion, spicy aioli,
ciabatta roll, french fries
18

SIDES

MARINATED OLIVES & PEPPERS — 7

ROASTED BUTTERNUT SQUASH

WITH BROWN BUTTER & SAGE — 7

CHEF'S BREAD SELECTION — 1

FRIED BRUSSELS SPROUTS WITH
HARISSA & PRESERVED LEMON — 7

ROASTED FINGERLING POTATOES
WITH ROSEMARY & ONION — 7

DESSERT

— 9 —

CHEF'S DAILY SPECIAL DESSERT

A.Q

TIRAMISU

LADYFINGERS, ESPRESSO, DARK RUM, COCOA NIBS, MASCARPONE CHEESE

VANILLA BEAN CRÈME BRÛLÉE

CARAMELIZED SUGAR, ALMOND BISCOTTI

FLOURLESS CHOCOLATE HAZELNUT TORTE

CANDIED ORANGE, WHIPPED CREAM

GELATO

THREE SCOOPS OF ITALIAN ICE CREAM
ASSORTED FLAVORS

FABIAN'S ITALIAN BISTRO

EXECUTIVE CHEF TOM PATTERSON

11755 FAIR OAKS BLVD. — FAIR OAKS, CA — 95628 — (916) 536 - 9891

*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

AUGUST 2020