

# LUNCH

## COCKTAILS

**SMOKED ROSEMARY GIMLET** — 12  
tanqueray gin, rosemary, lime

**CHERRY LEMON DROP** — 12  
tito's vodka, luxardo cherry syrup,  
creme de cassis, lemon

**GRAPEFRUIT & THYME MULE** — 12  
svedka vodka, grapefruit, thyme,  
ginger beer

**SPRING LINEN** — 12  
broker's gin, st. germain, lemon, cucumber

**POMEGRANATE SIDECAR** — 12  
couvoisier vs cognac, pomegranate, lemon

**MANHATTAN COCKTAIL** — 12  
bulleit rye whiskey, grand marnier, sweet  
vermouth, 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** — 15  
CARNEROS, NAPA VALLEY 2018

**TASCA D'ALMERIA**

**REGALEALI ROSÉ** — 12

CÔTES DU RHÔNE, FRANCE 2018

**13 CELSIUS SAUVIGNON BLANC** — 11  
MARLBOROUGH, NEW ZEALAND 2019

**GUISEPPE & LUIGI ANSELMINI**

**PINOT GRIGIO** — 10

FRIULI, ITALY 2017

**SEAN MINOR FOUR BEARS**

**CHARDONNAY** — 10

CENTRAL COAST 2018

### SPARKLING

**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

**ELEMENT 79 ZINFANDEL** — 12  
FAIR PLAY, EL DORADO COUNTY 2017

**SEAN MINOR FOUR BEARS**

**CABERNET SAUVIGNON** — 12

PASO ROBLES 2018

## BEER ON TAP

**KING CONG EL CAMPEON LAGER** — 7  
SACRAMENTO, CA — 16 OZ. DRAFT / 5.0% ABV

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

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

**TRACK 7 LEFT EYE RIGHT EYE DIPA** — 8  
SACRAMENTO, CA — 14 OZ. DRAFT / 8.5% ABV

## FIRSTS

### SOUP OF THE DAY

8

### RICOTTA MEATBALLS

creamy goat cheese polenta,  
marinara, parmesan

12

### ANTIPASTI

salami, prosciutto, buffalo mozzarella,  
pickled vegetables, flatbread

16

### CRISPY CALAMARI

asparagus, garbanzo beans, onion,  
lemon, harissa aioli

18

### WEDGE SALAD

iceberg lettuce, tomato,  
applewood smoked bacon, avocado,  
blue cheese dressing

13

### CAESAR SALAD\*

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

12

### MIXED GREENS

chickpeas, cucumber, parmesan,  
balsamic vinaigrette

9

### HOUSE MADE FOCACCIA

balsamic dipping sauce

3

## MAINS

### SMOKED BACON AND GARLIC BUCATINI

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

### LINGUINE SCAMPI

shrimp, gilroy garlic confit,  
arugula, crushed tomatoes, capers,  
calabrian chili, breadcrumbs,  
lemon, butter  
small 18 / full 27

### ORECCHIETTE

harissa sausage, artichoke hearts,  
sun-dried tomato, arugula pesto,  
goat cheese  
small 15 / full 22

### FRIED BUTTERMILK CHICKEN SANDWICH

coleslaw, garlic aioli,  
brioche bun  
13  
make it Memphis Hot — 2  
add bacon — 3

### RAVIOLI

ricotta and spinach,  
lemon cream sauce, gremolata  
small 14 / full 21

### GNOCCHI BOLOGNESE

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

### SKUNA BAY SALMON

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

### SHAVED RIBEYE SANDWICH

red onion, dijon mustard,  
fonduta, calabrian chili aioli,  
brioche bun, fries  
15

## KID'S STUFF

(under 12)

CHOICE OF CHICKEN TENDERS W/FRIES,  
PASTA W/BUTTER-PARMESAN, KRAFT MAC & CHEESE, OR PASTA MARINARA — 6

## DESSERT

— 9 —

**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 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

FEBRUARY 26, 2021