

# LUNCH

## COCKTAILS

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

**STRAWBERRY LEMON DROP** — 12  
vodka, strawberry, lemon,  
sugar rim

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

**SUMMER LINEN** — 12  
gin, st. germain, lemon, cucumber

**POMEGRANATE SIDECAR** — 12  
brandy, pomegranate, lemon

**MANHATTAN COCKTAIL** — 12  
bourbon, sweet vermouth, orange liqueur,  
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** — 16  
CARNEROS, NAPA VALLEY 2018

**TASCA D'ALMERIA  
REGALEALI ROSÉ** — 12  
CÔTES DU RHÔNE, FRANCE 2018

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

**BENVOLIO PINOT GRIGIO** — 10  
FRIULI, ITALY 2018

**SEAN MINOR FOUR BEARS  
CHARDONNAY** — 12  
CENTRAL COAST 2019

### SPARKLING

**CHANDON BRUT** — 12  
NAPA

**CHANDON BRUT ROSÉ** — 12  
NAPA

**COLOR ROSÉ** — 15  
FAIRPLAY - 12 OZ. CAN  
(SERVES TWO)

**RUFFINO PROSECCO** — 9  
VALDOBBIADENE, ITALY

### RED

**POINT NORTH PINOT NOIR** — 13  
OREGON 2018

**MELINI BORGHI D'ELSA CHIANTI** — 10  
TUSCANY, ITALY 2018

**STEMMARI NERO D'AVOLA** — 10  
SICILIA, ITALY 2018

**PURPLE HEART RED BLEND** — 12  
SONOMA COUNTY 2015

**ELEMENT 79 ZINFANDEL** — 13  
FAIR PLAY, EL DORADO COUNTY 2017

**SEAN MINOR FOUR BEARS  
CABERNET SAUVIGNON** — 13  
PASO ROBLES 2019

## BEER ON TAP

**FIRESTONE DBA DOUBLE BARREL ALE** — 7  
PASO ROBLES, CA — 16 OZ. DRAFT / 5.0% ABV

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

**RUSSIAN RIVER PLINY THE ELDER IPA** — 9  
SANTA ROSA, CA — 14 OZ. DRAFT / 8.0% ABV

**NEW GLORY UBAHDANK IPA** — 7  
SACRAMENTO, CA — 16 OZ. DRAFT / 7.2% ABV

## STARTERS

### SOUP OF THE DAY

8

### LOCAL CHEESES

pt. reyes blue, san joaquin gold,  
mt. tam triple cream, local honey,  
seasonal fruit, garlic flatbread

17

### CRAB CAKES<sup>#</sup>

jumbo lump blue crab, romesco sauce

21

### CRISPY SHRIMP

waldorf school summer squash,  
garbanzo beans, onion, lemon,  
sweet chili aioli

18

### HOUSE MADE FOCACCIA

balsamic dipping sauce

3

### BRUSCHETTA

prosciutto, truffled ricotta,  
caramelized shallots

15

### FARMHOUSE SALAD

local strawberries, mandarin oranges,  
goat cheese, candied walnuts,  
shaved fennel, greens,  
honey citrus vinaigrette

13

*add chicken* — 6

*add chilled prawns* — 7

### CAESAR SALAD\*

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

13

## MAINS

### LINGUINE PESTO SCAMPI#

shrimp, basil pesto, gilroy garlic,  
calabrian chili, parmesan, lemon, butter,  
white wine, cream, lemon, butter  
small 19 / full 28

### ORECCHIETTE POMODORO

charred waldorf school heirloom  
cherry tomatoes, artichoke,  
gilroy garlic, lemon, white wine, basil  
small 13 / full 20

### FRIED BUTTERMILK CHICKEN SANDWICH

coleslaw, garlic aioli,  
brioche bun  
14

make it Memphis Hot — 2  
add bacon — 3

### PHILLY CHEESESTEAK

shaved ribeye, cherry peppers,  
onions, bell pepper, jack cheese,  
amoroso hoagie bun, fries  
16

### RAVIOLI

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

### PAPPARDELLE BOLOGNESE

angus beef & pork ragú,  
emma pecorino romano cheese,  
ricotta cheese  
small 14 / full 21

### FAIR OAKS COBB

chicken, applewood smoked bacon,  
avocado, cheddar cheese, roasted  
beets, hard cooked egg, tomato,  
romaine, balsamic vinaigrette  
19

### SKUNA BAY SALMON

sustainably farmed  
skuna bay seared salmon,  
broccoli di ciccio,  
herbed roasted fingerling potatoes,  
cherry tomato & chive butter  
25

## KID'S STUFF

(under 12)

CHOICE OF CHICKEN TENDERS W/FRIES,  
PASTA W/BUTTER-PARMESAN, KRAFT MAC & CHEESE, OR PASTA MARINARA — 8

## DESSERT

— 10 —

### 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 RICHARD FORBUS

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

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

#CONTAINS NUTS AND/OR OTHER KNOWN ALLERGENS

\*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