

FABIAN'S ITALIAN BISTRO

DRINKS

COCKTAILS

NEIL'S NEGRONI tanqueray gin, carpano antica, campari	14
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, seasonal berries, mint	14
SUMMER THYME vodka, grapefruit, thyme, lime pomegranate	14
QUEEN OF FAIR OAKS empress gin, sage, lemon	15
SANGRIA white 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 *GB*

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
BACKHOUSE CHARDONNAY CALIFORNIA 2021	14/52
PINE RIDGE CHENIN BLANC + VIOGNIER BLEND CALIFORNIA 2022	14/52
RICKSHAW PINOT NOIR CALIFORNIA 2021	14/52
CHARLES & CHARLES RED BLEND WASHINGTON 2019	14/52
MELINI BORGHINI D'ELSA CHIANTI TUSCANY, ITALY 2019	12/40
ELEMENT 79 ZINFANDEL FAIR PLAY, EL DORADO 2018	15/56
BACKHOUSE CABERNET SAUVIGNON CALIFORNIA	14/52

DRAFT BEER

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

MOCKTAILS

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

AUGUST 2, 2023

DINNER

STARTERS

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

MAINS

RAVIOLI ricotta cheese and spinach, lemon cream sauce, gremolata — \$24.95 —	LINGUINE# shrimp, basil pesto, garlic, red chili, parmesan, lemon, butter, white wine, cream — \$31.95 —
PENNE sweet italian sausage, roasted red bell pepper, tomato vodka cream sauce, fresh thyme, parmesan — \$24.95 —	RISOTTO butter-poached cold-water lobster, english peas, butter, lemon zest, paprika, saffron — \$31.95 —
RIGATONI angus beef & pork bolognese ragú, ricotta cheese — \$25.95 —	CHICKEN fabian's signature crispy piccata style, roasted baby summer squash & corn, bloomsdale spinach, carrot purée, lemon butter caper sauce — \$28.95 —
PAPPARDELLE smoked bacon, san marzano tomatoes, garlic, caramelized red onion & fennel, calabrian chili, parmesan — \$24.95 —	SALMON* pistachio crusted, slow-cooked romano beans, cherry tomato confit, dill lemon cream — \$32.95 —
TAGLIATELLE braised short rib ragú, pecorino romano cheese, fried rosemary — \$25.95 —	PORCHETTA roasted herbed pork loin, smoked fingerling potatoes, rainbow chard, crispy shallots, crimson cherry gastrique, celery root purée, pork jus — \$35.95 —

DESSERT

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

EXECUTIVE CHEF SCOTT VALDEZ

SINGLE CHECK FOR PARTIES OF SIX OR MORE — SPLIT PLATE CHARGE \$5

*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
WINESCRITIC 90 PTS
90% SANGIOVESE / PLUM, BLACKBERRY JAM, VANILLA, LICORICE

MELINI CHIANTI BORGHIS 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/PETITTE 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