

# FABIAN'S ITALIAN BISTRO

## { DRINKS }

### COCKTAILS

<b>CHEF'S LINEN</b> snap pea infused gin, elderflower liqueur, lemon, cucumber	15
<b>VESPER</b> hendrick's gin, pinnacle vodka, lillet blanc	15
<b>SPAGHETTI WESTERN</b> casamigos reposado tequila, amaro nonino quintessentia, montelobos mezcal,	16
<b>MANHATTAN</b> evan williams bourbon, antica carpano sweet vermouth, luxardo cherry	15
<b>PIÑA VERDE</b> matusalem silver rum, green chartreuse, coconut cream, lime, pineapple	15
<b>CINDER &amp; SMOKE</b> basil infused tequila, montelobos mezcal, orange liqueur, strawberry basil shrub, lime	15
<b>CHERRY LEMON DROP</b> pinnacle vodka, luxardo cherry syrup, creme de cassis	15
<b>DOCTOR DO-GOODER</b> bourbon, elderflower, lime, ginger beer	15
<b>DRAM OF LIFE</b> <sup>#</sup> matusalem silver rum, plantation dark rum, pineapple, lime, almond liqueur	15
<b>FAIR OAKS OLD FASHIONED</b> woodford reserve bourbon, luxardo cherry, demerara sugar, grand marnier, torched orange twist	16

### MOCKTAILS

<b>STRAWBERRY FIELDS FOREVER</b> strawberry basil shrub, lemon	9
<b>DELTA BREEZE</b> <sup>#</sup> coconut cream, lemon, almond liqueur	9

## WINE BY THE GLASS GB

<b>SOFIA SPARKLING BRUT</b> CALIFORNIA NV	13/na
<b>RUFFINO PROSECCO</b> VENETO, ITALY NV	13/48
<b>FRANK FAMILY CHARDONNAY</b> CARNEROS, NAPA VALLEY 2021	19/72
<b>CHARLES &amp; CHARLES ROSÉ</b> COLUMBIA VALLEY, WASHINGTON 2021	15/56
<b>AVA GRACE SAUVIGNON BLANC</b> CALIFORNIA 2021	14/52
<b>ANTERRA PINOT GRIGIO</b> TERRE SICILIANE, ITALY 2021	14/52
<b>BACKHOUSE CHARDONNAY</b> CALIFORNIA 2021	15/56
<b>PINE RIDGE CHENIN BLANC + VIOGNIER BLEND</b> CALIFORNIA 2022	14/52
<b>RICKSHAW PINOT NOIR</b> CALIFORNIA 2021	15/56
<b>MELINI BORGHI D'ELSA CHIANTI</b> TUSCANY, ITALY 2019	14/52
<b>ELEMENT 79 ZINFANDEL</b> FAIR PLAY, EL DORADO 2018	16/60
<b>CALLAWAY CABERNET SAUVIGNON</b> CALIFORNIA 2020	14/52

### CORAVIN WINE SELECTIONS

<b>SILVERADO VINEYARDS CABERNET</b> NAPA VALLEY 2018 WINE ENTHUSIAST 90 PTS	29/95
<b>THE PRISONER PINOT NOIR</b> SONOMA COAST 2021	25/85
<b>PERTINACE NEBBIOLO BARBARESCO</b> PIEDMONT, ITALY 2019 WINE ENTHUSIAST 90 PTS	27/90

## BEER

<b>MOONLIGHT</b> REALITY CZECH PILSNER — 16oz CAN	8
<b>BIRRA DOLOMITI</b> PILSNER — VENETO, ITALY 330ml BOTTLE	7
<b>BERRYESSA</b> HOUSE IPA — 16oz CAN	8
<b>MORGAN TERRITORY</b> HOPTOMIC DOUBLE IPA — 16oz CAN	9
<b>ANDERSON VALLEY</b> BOONT AMBER ALE — 12oz CAN	7

## { LUNCH }

### SOUP & SALADS

#### TODAY'S SOUP

cup — \$8 / bowl — \$11  
add a side of **HOUSE FOCACCIA**  
with garlic olive oil  
— \$6 —

#### GREEN GODDESS SALAD<sup>#</sup>

chopped romaine, cherry tomato,  
cucumber, baby carrot, pickled onion,  
roasted corn, toasted almonds,  
avocado crème dressing  
— \$19 —

#### CHEF'S CAESAR<sup>\*</sup>

grilled chicken, bacon, avocado,  
seven minute egg, shaved parmesan,  
herb buttered croutons, romaine,  
crispy shallots, garlic anchovy dressing  
— \$22 —

#### SPINACH + ARUGULA<sup>#</sup>

yellow nectarines, bacon lardons,  
goat cheese, shaved fennel, pine nuts,  
lemon basil vinaigrette  
— \$20 —

### FLATBREADS

#### SAUSAGE CALABRIAN

house ground italian fennel & parsley  
sausage, calabrian chili, tomato sauce,  
red onion, herb cream, pecorino romano  
— \$19 —

#### MARGHERITA

roma tomato, fresh mozzarella,  
tomato sauce, basil, evoo  
— \$18 —

#### PROSCIUTTO + ARUGULA

fresh mozzarella, herb cream,  
pecorino romano  
— \$19 —

#### SQUASH BLOSSOM<sup>#</sup>

squash blossoms, basil pesto, herb cream,  
mozzarella, provolone, spring onion,  
baby zucchini, yukon potato  
— \$19 —

additional toppings — sunny farm egg (\$4), arugula salad (\$4), grilled chicken (\$6),  
applewood bacon (\$6), roasted mushrooms, (\$4)

### SANDWICH

#### SALMON<sup>\*</sup>

seared salmon, lemon dill crème fraîche,  
arugula, ciabatta bun, fries  
— \$22 —

#### BRAISED SHORT RIB

peperonata, mozzarella,  
ciabatta bun, fries  
— \$21 —

#### BUTTERMILK FRIED CHICKEN

fabian's signature fried chicken,  
red cabbage, lemon & herb aioli,  
pickled zucchini, ciabatta bun, fries  
— \$21 —

#### TOMATO CAPRESE<sup>#</sup>

heirloom tomato, fresh mozzarella,  
basil walnut pesto,  
sourdough bread, fries  
— \$20 —

### PASTA

#### RAVIOLI CON SPINACHI

spinach & ricotta cheese,  
lemon cream sauce,  
basil oil, cherry tomato confit  
small — \$18 / full — \$26

#### FUSILLI COL BUCO

ALLA SALSA DI VODKA  
sicilian sausage, vodka tomato cream  
sauce, red pepper, pecorino romano  
small — \$19 / full — \$27

#### TAGLIATELLE ALLA BOLOGNESE

angus beef & pork ragù,  
pecorino romano, fresh basil  
small — \$19 / full — \$27

#### LINGUINE SCAMPI<sup>#</sup>

shrimp, basil pesto, garlic,  
calabrian chili, charred lemon,  
butter, white wine, cream, walnuts  
small — \$23 / full — \$33

### DESSERT

#### MEYER LEMON POLENTA CAKE

twin peaks peach gelato,  
maple honey butter,  
fresh strawberries & peaches  
— \$11 —

#### CRÈME BRÛLÉE

not available for takeout  
valencia orange,  
grand marnier cherry compote,  
vanilla sugar  
— \$11 —

#### POT DE CRÈME

not available for takeout  
butterscotch pudding, caramel,  
crème fraîche, sea salt  
— \$11 —

#### CHOCOLATE NEMESIS

flourless chocolate mousse cake,  
whipped crème fraîche  
— \$11 —

~ KINDLY, PLEASE NO MODIFICATIONS OR SUBSTITUTIONS ~

EXECUTIVE CHEF SCOTT VALDEZ  
SOUS CHEF CARLY CHAVEZ

~ SINGLE CHECK FOR PARTIES OF SIX OR MORE — SPLITS \$2 ~

\*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 NV  
WINE ENTHUSIAST 90 PTS  
HONEYDEW, APPLE, CITRUS

**CHANDON SPARKLING ROSÉ** — 48

NAPA NV  
DOUBLE GOLD SF CHRONICLE  
STRAWBERRY, WATERMELON, CHERRY

**RUFFINO PROSECCO** — 48

ITALY NV  
PEACH, APPLE, CITRUS

**BOLLICINI SPARKLING CUVÉE** — 42

ITALY NV  
BAKED APPLE, PEACH, GRAPEFRUIT

**PERRIER-JOUËT CHAMPAGNE GRAND BRUT** — 89

FRANCE NV  
MELON, GRAPEFRUIT, BRIOCHE, VANILLA

**ANTERRA PINOT GRIGIO** — 52

TERRE SICILIANE, ITALY 2021  
CITRUS, TROPICAL FRUIT, FLORAL

**VILLA POZZI PINOT GRIGIO** — 48

TERRE SICILIANE, ITALY 2021  
MEYER LEMON, WHITE PEACH, PEAR

**TORRE ROSAZZA PINOT GRIGIO** — 60

FRIULI VENEZIA GIULIA, ITALY 2019  
WINE ENTHUSIAST 90 PTS  
YELLOW PLUM, LEMON CURE, ANISE

**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** — 52

CALIFORNIA 2021  
MELON, GOOSEBERRY, GRAPEFRUIT

**DUCKHORN SAUVIGNON BLANC** — 55

NAPA VALLEY 2022  
LEMON VERBENA, PINEAPPLE, LIME, SUMMER MELON

**CHARLES & CHARLES ROSÉ** — 56

COLUMBIA VALLEY, WASHINGTON 2021  
WINE ENTHUSIAST 90 PTS  
CITRUS, RASPBERRY, ROSE PETAL

**ELEMENT 79 ABBY'S ROSÉ** — 48

FAIR PLAY, EL DORADO 2021  
STRAWBERRY, TROPICAL FRUIT

**TANGLEY OAKS LOT 12 CHARDONNAY** — 52

MENDOCINO 2019  
PEAR, RIPE APPLE, CITRUS, SPICY OAK, NUTMEG

**BACKHOUSE CHARDONNAY** — 56

CALIFORNIA 2021  
TROPICAL FRUITS, CREAM, VANILLA

**GREVINO ESTATE CHARDONNAY** — 68

SANTA MARIA VALLEY 2020  
HONEYSUCKLE, BAKED APPLE, CULTURED BUTTER

**SKYFALL CHARDONNAY** — 58

COLUMBIA VALLEY, WA 2017  
LEMON ZEST, CRÈME BRULÉE, MELON

**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

**ROMBAUER CHARDONNAY** — 79

CARNEROS 2022  
WINE ENTHUSIAST 92 PTS  
YELLOW PEACH, MANGO, MELON, VANILLA, SPICE, PIE CRUST

## RED

**BANFI CHIANTI CLASSICO DOCG** — 44

TUSCANY, ITALY 2020  
WINESCRITIC 90 PTS  
90% SANGIOVESE / PLUM, BLACKBERRY JAM, VANILLA, LICORICE

**MELINI CHIANTI BORGHETTI D'ELSA** — 52

TUSCANY, ITALY 2021  
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

**PERTINACE NEBBIOLO BARBARESCO** — 90

PIEDMONT, ITALY 2019  
WINE ENTHUSIAST 90 PTS  
RED BERRIES, DRIED ROSES, SPICES, LICORICE, TOBACCO

**BRASSFIELD PINOT NOIR** — 42

HIGH VALLEY 2019  
CHOCOLATE, CHERRY, BLACKBERRY, TOASTED OAK

**RICKSHAW PINOT NOIR** — 56

CALIFORNIA 2021  
RASPBERRY, CHERRY, ASIAN SPICE

**BANSHEE PINOT NOIR** — 59

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

**THE PRISONER PINOT NOIR** — 85

SONOMA COAST 2021  
STRAWBERRY, TOAST, VANILLA

**PARADUXX RED BLEND** — 79

NAPA VALLEY, 2019  
WINE ADVOCATE 91 PTS  
CAB/ZIN/PETITE SIRAH BLEND — BLACKBERRY, CURRANT, CLOVE

**ELEMENT 79 ESTATE ZINFANDEL** — 60

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

**SEGHEISIO ZINFANDEL** — 56

SONOMA 2019  
BLACKBERRY, CURRANT, PLUM, BAKING SPICES

**DUCKHORN MERLOT** — 79

NAPA VALLEY 2021  
WINE SPECTATOR 91 PTS  
CRANBERRY, RASPBERRY, SAGE, CEDAR

**CALLAWAY CABERNET** — 52

CALIFORNIA 2020  
BLACKBERRY JAM, PLUM, COCOA

**UNSHACKLED BY PRISONER CABERNET** — 65

CALIFORNIA 2021  
BLACK STONE FRUIT, CLOVE, DRIED HERB

**FERRARI — CARANO CABERNET** — 68

ALEXANDER VALLEY, SONOMA 2016  
WINE & SPIRITS 91 PTS  
PLUM, CEDAR, COLA, COCOA

**SILVERADO VINEYARDS CABERNET** — 95

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

## BEVERAGES

**PELLEGRINO SODA** — 6

LEMON, ORANGE, OR BLOOD ORANGE  
12oz. CAN

**PELLEGRINO SPARKLING WATER** — 9

750ml BOTTLE

**MARTINELLI'S SPARKLING APPLE JUICE** — 6

10oz. BOTTLE

**MEXICAN COCA~COLA** — 5

12oz. BOTTLE

**MEXICAN SPRITE** — 5

12oz. BOTTLE

**IBC ROOT BEER** — 5

12oz. BOTTLE

**ICED TEA** — 4.50

**HERB TEA** — 4.50

EARL GREY, LEMON, MINT, CHAMOMILE

**COFFEE** — 4.50

**ILLY ESPRESSO** — 5

corkage \$25 per 750ml  
vintages/ratings subject to change without notice  
SPIRIT LIST AVAILABLE UPON REQUEST