

# FABIAN'S ITALIAN BISTRO

## DRINKS

### COCKTAILS

<b>QUEEN OF FAIR OAKS</b> empress gin, sage, lemon	14
<b>CHERRY LEMON DROP</b> vodka, luxardo cherry, creme de cassis, lemon, sugar rim	14
<b>MANHATTAN COCKTAIL</b> bourbon, sweet vermouth, orange liqueur, luxardo cherries	14
<b>SPRING MULE</b> vodka, ginger beer, elderflower, lime, strawberry, mint	14
<b>TARRAGON VODKA TONIC</b> tarragon infused vodka, tonic, orange bitters	14
<b>GENTLE ITALIAN</b> lillet blanc, aperol, sparkling brut	14
<b>SMOKED ROSEMARY GIMLET</b> gin, rosemary, lime	14
<b>SANGRIA</b> red wine, seasonal fruit	14
<b>LIKE A TIGER</b> silver tequila, chili, pomegranate, lemon, angostura & peychaud bitters	14
<b>FAIR OAKS OLD FASHIONED</b> woodford reserve bourbon, luxardo cherry, demerara sugar, grand marnier, torched orange twist	15

### WINE BY THE GLASS

<b>SOFIA SPARKLING BRUT</b> CALIFORNIA	<i>G/B</i> 13
<b>SOFIA SPARKLING BRUT ROSÉ</b> CALIFORNIA	13
<b>RUFFINO PROSECCO</b> ITALY	13/48
<b>FRANK FAMILY CHARDONNAY</b> CARNEROS, NAPA VALLEY 2021	19/72
<b>CHATEAU ST. JEAN ROSÉ</b> CALIFORNIA 2019	13/48
<b>AVA GRACE SAUVIGNON BLANC</b> CALIFORNIA 2021	13/48
<b>ANTERRA PINOT GRIGIO</b> TERRE SICILIANE, ITALY 2021	11/40
<b>SEAN MINOR FOUR BEARS CHARDONNAY</b> CENTRAL COAST 2020	14/48
<b>10 SPAN PINOT NOIR</b> CENTRAL COAST 2020	14/52
<b>MELINI BORGHI D'ELSA CHIANTI</b> TUSCANY, ITALY 2019	12/40
<b>RICKSHAW RED BLEND</b> COLUMBIA VALLEY 2018	14/48
<b>ELEMENT 79 ZINFANDEL</b> FAIR PLAY, EL DORADO 2018	15/56
<b>HAYES RANCH CABERNET SAUVIGNON</b> CALIFORNIA 2020	14/52

### DRAFT BEER

<b>TRUMER PILS PILSNER</b> BERKELEY, CA— ABV 4.9% / IBU 26	8.50
<b>TRACK 7 BEE LINE HONEY BLONDE ALE</b> SACRAMENTO, CA— ABV 5.2% / IBU 31	8.50
<b>REVISION IPA</b> SPARKS, NV — ABV 6.5% / IBU 50	8.50
<b>DEVICE CURIOUS HAZY IPA</b> SACRAMENTO, CA— ABV 7% / IBU 25	8.50

### MOCKTAILS

<b>GINGER LIME FIZZ</b> GINGER BEER, LIME, SPARKLING WATER	7
<b>COSMONAUT</b> CRANBERRY, LIME, SUGAR RIM	7

MARCH 16, 2023

## DINNER

### STARTERS

<b>SOUP OF THE DAY</b> cup — \$7.25 / bowl — \$9.95	<b>CAESAR SALAD*</b> romaine, shaved parmesan, herb buttered croutons, garlic anchovy dressing — \$14.25 —
<b>CLAM CHOWDER</b> manila clams, bacon, potato, aromatic vegetables, cream — \$14.25 —	<b>GREEN GODDESS LITTLE GEMS</b> cucumber, carrot, radish, sunflower seeds, green goddess avocado dressing — \$14.95 —
<b>BABY ARUGULA SALAD#</b> pecorino romano, shaved fennel, almonds, pomegranate, lemon vinaigrette — \$14.25 —	<b>SHRIMP &amp; SCALLOP FRITTER</b> ipa beer battered, rainbow carrot remoulade, salsa rosa — \$17.95 —
<b>RICOTTA GNOCCHI</b> bloomsdale spinach, green garlic, herbed cream sauce, gremolata — \$15.95 —	<b>MEATBALLS &amp; POLENTA</b> beef & pork meatballs, marinara, parmesan — \$16.95 —
<b>BURRATA &amp; DELTA ASPARAGUS#</b> prosciutto, garlic crostini, pistachio pesto — \$18.95 —	
<b>PANE DA TAVOLA</b> house made table bread with garlic olive oil — \$5.00 —	

### MAINS

<b>RAVIOLI</b> ricotta cheese and spinach, lemon cream sauce, gremolata — \$24.50 —	<b>RISOTTO</b> spring snap peas, button mushrooms, pecorino, butter, lemon zest, paprika — \$26.50 —
<b>PENNE</b> sweet italian sausage, roasted red bell pepper, fresh thyme, tomato vodka cream sauce, parmesan — \$24.50 —	<b>LINGUINE#</b> shrimp, basil pesto, garlic, red chili, parmesan, lemon, butter, white wine, cream — \$31.95 —
<b>RIGATONI</b> angus beef & pork bolognese ragú, ricotta cheese — \$25.50 —	<b>SALMON*</b> herb crusted & pan seared, carnival cauliflower florets & purée, almond pesto — \$32.50 —
<b>SPAGHETTI</b> smoked bacon, garlic, san marzano tomatoes, calabrian chili, red onion, parmesan — \$24.50 —	<b>CHICKEN</b> fabian's signature crispy piccata style, fingerling potatoes, wax beans, carrot purée, lemon butter caper sauce — \$28.50 —
<b>TAGLIATELLE</b> braised short rib ragú, pecorino romano cheese, fried rosemary — \$25.50 —	<b>SCALLOPS</b> pan seared, chickpea purée, grapefruit, salsa verde — \$36.50 —

### DESSERT

<b>CHEF'S DESSERT OF THE DAY</b> a.q.	<b>CRÈME BRÛLÉE</b> vanilla bean, strawberries — \$10.95 —
<b>CHOCOLATE MALT CAKE#</b> chocolate espresso sauce, white chocolate crumbles, almonds, whipped crème fraîche — \$10.95 —	<b>POT DE CRÈME</b> butterscotch pudding, caramel, crème fraîche, sea salt — \$10.95 —

### EXECUTIVE CHEF SCOTT CARLTON

11755 FAIR OAKS BLVD. — FAIR OAKS, CA — 95628 — (916) 536 - 9891  
SINGLE CHECK FOR PARTIES OF SIX OR MORE. SPLIT PLATE CHARGE \$3.  
\*CONTAINS NUTS, SHELLFISH AND/OR OTHER KNOWN ALLERGENS

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
PLEASE LET YOUR SERVER KNOW OF ANY FOOD ALLERGIES. FOOD PREP IN OUR KITCHEN CONTAINS MILK, EGGS, WHEAT, SOYBEANS, PEANUTS, TREE NUTS, AND SHELLFISH. WE CANNOT GUARANTEE THE ELIMINATION OF CROSS CONTAMINATION

# 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

**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

**FRANCIS COPPOLA SOFIA ROSÉ** — 39  
MONTEREY COUNTY 2019  
STRAWBERRY, CARDAMOM, LEMON PEEL

**DOMAINE EDEN CHARDONNAY** — 65  
SANTA CRUZ MOUNTAINS 2019 — *WINE ENTHUSIAST 93 PTS*  
CITRUS, SPICE, VANILLA

**FRANK FAMILY CHARDONNAY** — 72  
CARNEROS, NAPA VALLEY 2021 — *ANTONIO GALLONI 92 PTS*  
BAKED APPLE, BRIOCHE, NUTMEG, VANILLA

**MER SOLEIL RESERVE CHARDONNAY** — 69  
SANTA BARBARA COUNTY 2018  
CUSTARD, LEMON, LIME, TOASTED ALMOND

**SEAN MINOR FOUR BEARS CHARDONNAY** — 48  
CENTRAL COAST 2019 — *THE TASTING PANEL 90 PTS*  
PEACH, TOASTED PEAR, APPLE

**STAGS' LEAP CHARDONNAY** — 59  
NAPA VALLEY 2021  
WHITE PEACH, SUMMER MELON, VANILLA, FIG, CLOVE

## 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

## RED

**BANFI CHIANTI CLASSICO DOCG** — 44  
TUSCANY, ITALY 2020 — *WINECRITIC 90 PTS*  
90% SANGIOVESE / PLUM, BLACKBERRY JAM, VANILLA, LICORICE

**MELINI CHIANTI BORGHI D'ELSA** — 40  
TUSCANY, ITALY 2019  
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

**IO SPAN PINOT NOIR** — 52  
CENTRAL COAST 2020  
RASPBERRY, CHERRY, ASIAN SPICE

**MER SOLEIL RESERVE PINOT NOIR** — 59  
SANTA LUCIA HIGHLANDS 2019  
PLUM, CHERRY, COCOA, BLUEBERRY, TOASTED WOOD

**ELEMENT 79 ESTATE SYRAH** — 72  
FAIR PLAY, EL DORADO 2017 — *WINE ENTHUSIAST 95 PTS*  
POMEGRANATE, ROASTED PLUMS, CRANBERRY, MULLING SPICE, CEDAR

**RICKSHAW RED BLEND** — 48  
COLUMBIA VALLEY 2018 — *WINE ENTHUSIAST 90 PTS*  
MALBEC/MERLOT BLEND — BLUEBERRY, RASPBERRY, VANILLA, SPICE

**PARADUXX RED BLEND** — 79  
NAPA VALLEY, 2019 — *WINE ADVOCATE 91 PTS*  
CAB/ZIN/PETITTE SIRAH BLEND — BLACKBERRY, CURRANT, CLOVE

**SEAN MINOR NICOLE MARIE RED BLEND** — 40  
NAPA VALLEY 2021  
MERLOT/ZIN BLEND — BLUEBERRY, CHERRY COMPOTE, CASSIS, VANILLA

**ELEMENT 79 ESTATE ZINFANDEL** — 56  
FAIR PLAY, EL DORADO 2018 — *DOUBLE GOLD SF CHRONICLE*  
BING CHERRY, CRANBERRY, SPICE, VANILLA

**KUNDE ZINFANDEL** — 40  
SONOMA VALLEY 2018 — *WINE SPECTATOR 91 PTS*  
BLUEBERRY, VIOLET, RASPBERRY, WHITE PEPPER

**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 2019  
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

**HAYES RANCH CABERNET** — 52  
CALIFORNIA 2020  
BING CHERRY, VANILLA, ANISE, COFFEE

corkage \$25 per 750ml  
vintages subject to change without notice

SPIRIT LIST AVAILABLE UPON REQUEST