

FABIAN'S ITALIAN BISTRO

{ DRINKS }

COCKTAILS

FRENCH KISS EMPRESS 1908 ELDERFLOWER ROSE GIN, SPARKLING BRUT, LEMON	15
RASPBERRY LEMON DROP VODKA, RASPBERRY PURÉE, LEMON	15
GINGER RUM DAIQUIRI RUM, PINEAPPLE, CITRUS MINT OLEO, GINGER	15
HUGO SPRITZ ELDERFLOWER LIQUEUR, SPARKLING BRUT, MINT	15
NEGRONI BIANCO GIN, LILLET BLANC, CAMOMILLA LIQUEUR, LEMON	16
GINGER PALOMA TEQUILA, GRAPEFRUIT, LIME, GINGER	15
BOURBON COLLINS BOURBON, ANGOSTURA BITTERS, LEMON, MINT	15
TUSCAN MANHATTAN RYE WHISKEY, YELLOW CHARTREUSE, AMARO NONINO, BITTERS, LUXARDO CHERRY, LEMON	16
FAIR OAKS OLD FASHIONED WOODFORD RESERVE BOURBON, LUXARDO CHERRY, DEMERARA SUGAR CUBE, GRAND MARNIER, TORCHED ORANGE TWIST	16

MOCKTAILS

RASPBERRY LEMON FIZZ RASPBERRY PURÉE, LEMON	9
MINT TEA REFRESHER MINT TEA, LEMON	9
POMEGRANATE MULE POMEGRANATE, LIME, GINGER BEER	9
CITRUS GINGER BLOSSOM ZERO PROOF GIN, GRAPEFRUIT, LIME, GINGER, ORANGE BLOSSOM WATER	10

WINE BY THE GLASS GB

RUFFINO PROSECCO VENETO, ITALY NV	13/na
SEAN MINOR CHARDONNAY CALIFORNIA 2024	14/52
FRANK FAMILY CHARDONNAY CARNEROS, NAPA VALLEY 2021	19/72
AVA GRACE SAUVIGNON BLANC CALIFORNIA 2021	15/56
ANTERRA PINOT GRIGIO TERRE SICILIANE, ITALY 2021	14/52
PINE RIDGE CHENIN BLANC + VIOGNIER BLEND CALIFORNIA 2024	14/52
STARFIELD GRENACHE EL DORADO 2022	16/60
RICKSHAW PINOT NOIR CALIFORNIA 2023	15/56
MELINI BORGHI D'ELSA CHIANTI TUSCANY, ITALY 2023	14/52
ELEMENT 79 ZINFANDEL FAIR PLAY, EL DORADO 2018	17/64
SEAN MINOR CABERNET PASO ROBLES 2023	14/52

CORAVIN WINE SELECTIONS

ELEMENT 79 ESTATE CABERNET FAIR PLAY, EL DORADO 2019	21/80
THE PRISONER PINOT NOIR SONOMA COAST 2021	23/88
ARMILLA ROSSO di MONTALCINO SANGIOVESE TUSCANY, ITALY 2021	20/76

BEER

RADEBERGER PILSNER — RADEBERG, GERMANY 500ml CAN	8
BIRRA DOLOMITI PILSNER — VENETO, ITALY 330ml BOTTLE	7
NEW GLORY GUMMY WORMS HAZY PALE ALE — SACRAMENTO, CA 16oz CAN	8
STONE IPA — ESCONDIDO, CA 19.2oz CAN	9

{ DINNER }

STARTERS

CREAMY TOMATO SOUP

CUP — \$8 / BOWL — \$11

GNUDI

BROWN BUTTER MUSHROOMS, FENNEL,
HERB CREAM SAUCE,
PECORINO ROMANO, CRISPY SAGE
— \$18 —

CRISPY BRUSSELS SPROUTS[#]

BACON LARDONS, TOASTED HAZELNUTS,
CALABRIAN AIOLI
— \$18 —

CHEESE & CHARCUTERIE

CHEF SELECTED CHEESES, SALAMI,
PROSCIUTTO, HONEYCOMB, RHUBARB JAM,
CROSTINI, SEASONAL FRUIT
— \$22 —

MUSSELS & FRIES[#]

TOMATO SAFFRON SOFFRITTO BROTH,
SEASONED FRIES
— \$19 —

BRUSCHETTA

CHARRED ASPARAGUS, GOAT CHEESE, RED
ONION MARMALADE, BLACKBERRY MINT
BALSAMIC, LEMON ZEST
— \$18 —

BRAISED MEATBALLS

CREAMY POLENTA, MARINARA, PARMESAN
— \$18 —

ARTISAN BREAD[#]

SELECTION OF LOCAL BREAD,
SEA SALT BUTTER
— \$6 —

SALAD

CAESAR^{*}

SHAVED PARMESAN, FOCACCIA CROUTONS,
GARLIC ANCHOVY DRESSING
— \$15 —

RED LEAF[#]

ROASTED GOLDEN BEETS, GALA APPLES,
GOAT CHEESE, PISTACHIOS,
MUSTARD GREENS, RED LEAF LETTUCE
HONEY BALSAMIC VINAIGRETTE
— \$16 —

ROASTED TOMATO CAPRESE

BURRATA CHEESE, CHERRY TOMATO,
FRESH BASIL, BALSAMIC REDUCTION, TOAST
— \$18 —

CHARRED CHICORY

RADICCHIO, ENDIVE, BACON, KALE,
SHAVED RED ONION, PARMESAN,
DILL VINAIGRETTE
— \$17 —

PASTA

FETTUCCINE BOLOGNESE

ANGUS BEEF & PORK RAGÙ,
PECORINO ROMANO, FRESH BASIL
— \$29 —

SPINACH RAVIOLI

SPINACH & RICOTTA CHEESE,
PARMESAN LEMON CREAM SAUCE,
BASIL OIL
— \$28 —

PENNE ALLA VODKA

SICILIAN SAUSAGE, RED PEPPER, VODKA
TOMATO CREAM SAUCE, PECORINO ROMANO
— \$29 —

LINGUINE SCAMPI[#]

SHRIMP, BASIL WALNUT PESTO, GARLIC,
CALABRIAN CHILI, CHARRED LEMON, BUTTER,
WHITE WINE, CREAM
— \$33 —

SPAGHETTI & CLAMS

RED PEPPER PURÉE, GREEN GARLIC,
WHITE WINE
— \$29 —

CHICKEN ORECCHIETTE[#]

ROASTED RED PEPPER, SUN DRIED TOMATO,
SPINACH, GARLIC, WHITE WINE CREAM SAUCE,
BREADCRUMB GREMOLATA, BASIL PESTO
— \$29 —

MAINS

HALIBUT PUTTANESCA

CAPERS, OLIVES, ANCHOVIES, TOMATOES,
CALABRIAN CHILI, GARLIC BREAD
— \$40 —

CHICKEN PICCATA

FABIAN'S SIGNATURE CRISPY BUTTERMILK
CHICKEN, TARRAGON POTATOES,
CARROT PURÉE, GARLIC GREEN BEANS,
PICCATA SAUCE
— \$31 —

ATLANTIC SALMON[#]

CAULIFLOWER PURÉE, GARLIC BROCCOLINI,
BRAISED BABY BEETS, ALMOND PESTO
— \$38 —

BRAISED SHORT RIB

CREAMY POLENTA, ROASTED BABY CARROTS,
BROWN BEECH MUSHROOMS,
DEMI GLACE
— \$40 —

DESSERT

— \$11 —

LEMON CURD

(NOT AVAILABLE FOR TAKEOUT)
FRESH BERRIES, SHORTBREAD CRUMBLE

CHOCOLATE NEMESIS

FLOURLESS CHOCOLATE MOUSSE CAKE, MOCHA MASCARPONE, RASPBERRY BASIL COULIS

POT DE CRÈME

(NOT AVAILABLE FOR TAKEOUT)
BUTTERSOTCH PUDDING, TOASTED MERINGUE

NY CHEESECAKE

FRESH BERRIES, MINT

ADDITIONAL CHARGE(S)/PROCEDURE(S) DISCLOSURE

A 20% SERVICE FEE WILL BE ADDED TO PARTIES OF SIX OR MORE TO SUPPORT FAIR WAGES FOR YOUR ENTIRE SERVICE TEAM FOR ITEM SPLITS, A \$2 FEE WILL BE APPLIED TO STARTERS, SALADS & PASTAS. ENTREE/MAIN COURSE SPLITS ARE \$7
*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

- ROEDERER ESTATE BRUT** — 36 / HALF BOTTLE
ANDERSON VALLEY NV
GREEN APPLE, RIPE CITRUS, LEMON OIL, TARRAGON
- RUFFINO PROSECCO** — 42
ITALY NV
PEACH, APPLE, CITRUS
- GLORIA FERRER SPARKLING SONOMA BRUT** — 58
CARNEROS NV
HONEYDEW, APPLE, CITRUS
- CHANDON SPARKLING ROSÉ** — 60
NAPA NV
STRAWBERRY, WATERMELON, CHERRY
- BOLLICINI SPARKLING CUVÉE** — 42
ITALY NV
BAKED APPLE, PEACH, GRAPEFRUIT
- PERRIER-JOUËT CHAMPAGNE GRAND BRUT** — 120
FRANCE NV
MELON, GRAPEFRUIT, BRIOCHE, VANILLA

ROSÉ, & WHITE

- VILLA POZZI PINOT GRIGIO** — 48
TERRE SICILIANE, ITALY 2023
MEYER LEMON, WHITE PEACH, PEAR
- ANTERRA PINOT GRIGIO** — 52
TERRE SICILIANE, ITALY 2024
CITRUS, TROPICAL FRUIT, FLORAL
- TERENZUOLA VERMENTINO** — 70
FOSSO DI CORSANO, ITALY 2023
BRIGHT CITRUS, GREEN APPLE, SALINITY
- CERETTO BLANGÉ ARNEIS** — 60
PIEDMONT, ITALY 2023
YELLOW PEACH, RED PEAR, MANGO, LEMON
- PINE RIDGE CHENIN BLANC + VIOGNIER BLEND** — 52
CALIFORNIA 2024
HONEYSUCKLE, GINGER, LIME, MELON
- JEAN-MICHEL GAUTIER CHENIN BLANC** — 60
VOUVRAY, FRANCE 2023
HONEYSUCKLE, PEAR, WHITE FLOWERS
- AVA GRACE SAUVIGNON BLANC** — 56
CALIFORNIA 2023
MELON, GOOSEBERRY, GRAPEFRUIT
- DUCKHORN SAUVIGNON BLANC** — 68
NAPA VALLEY 2023
LEMON VERBENA, PINEAPPLE, LIME, SUMMER MELON
- GREEN QUARTZ SAUVIGNON BLANC** — 60
CASABLANCA VALLEY, CHILE 2023
LEMON, HERBS, MELON, GRAPEFRUIT
- CHARLES & CHARLES ROSÉ** — 56
COLUMBIA VALLEY, WASHINGTON 2022
CITRUS, RASPBERRY, ROSE PETAL
- ELEMENT 79 ABBY'S ROSÉ** — 60
FAIR PLAY, EL DORADO 2024
STRAWBERRY, TROPICAL FRUIT
- SEAN MINOR CHARDONNAY** — 52
CALIFORNIA 2024
PEACH, PEAR, GREEN APPLE
- ALBERT BICHOT VIRÉ-CLESSÉ CHARDONNAY** — 91
BURGUNDY, FRANCE 2022
LEMON, MANGO, ROSE
- FRANK FAMILY CHARDONNAY** — 72
CARNEROS, NAPA VALLEY 2023
BAKED APPLE, BRIOCHE, NUTMEG, VANILLA
- ROMBAUER CHARDONNAY** — 88
CARNEROS 2022
YELLOW PEACH, MANGO, MELON, VANILLA, SPICE, PIE CRUST

RED

- MELINI CHIANTI BORGHI D'ELSA** — 52
TUSCANY, ITALY 2023
85% SANGIOVESE / BLACKBERRY, RASPBERRY, TOASTED ALMOND
- ARMILLA ROSSO DI MONTALCINO SANGIOVESE** — 76
TUSCANY, ITALY 2021
100% SANGIOVESE / MORELLO CHERRY, LICORICE, DRIED MINT
- STEMMARI NERO D'AVOLA** — 60
SICILIA DOC, ITALY 2022
CURRANT, STRAWBERRIES, POMEGRANATE
- PERTINACE BARBARESCO NEBBIOLO** — 90
PIEDMONT, ITALY 2020
RED BERRIES, DRIED ROSES, SPICES, LICORICE, TOBACCO
- OSVALDO VIBERTI BAROLO NEBBIOLO** — 120
PIEDMONT, ITALY 2019
VIOLETS, DRIED HERBS, BING CHERRY
- ARMILLA BRUNELLO DI MONTALCINO SANGIOVESE** — 132
TUSCANY, ITALY 2019
BRIGHT RED FRUITS, LEATHER, BAKING SPICES
- RICKSHAW PINOT NOIR** — 56
CALIFORNIA 2023
RASPBERRY, CHERRY, ASIAN SPICE
- BANSHEE PINOT NOIR** — 59
SONOMA 2023
PLUM, CHERRY, COCOA, BLUEBERRY, TOASTED WOOD
- THE PRISONER PINOT NOIR** — 88
SONOMA COAST 2021
STRAWBERRY, TOAST, VANILLA
- GOLDENEYE PINOT NOIR** — 98
ANDERSON VALLEY 2021
BLACK CHERRY, CLOVE, BAKING SPICES
- DOMAINE JEAN BAPTISTE 1er CRU BURGUNDY PINOT NOIR** — 138
BURGUNDY, FRANCE 2020
RIPE CHERRIES, MAITAKE MUSHROOMS, HINT OF SPICE
- ELEMENT 79 OLIVIA'S CUVÉE RED BLEND** — 65
FAIR PLAY, EL DORADO 2020
CABERNET/SYRAH — DARK FRUIT, OAK
- PARADUXX RED BLEND** — 90
NAPA VALLEY, 2021
CAB/ZIN/PETITE SIRAH BLEND — BLACKBERRY, CURRANT, CLOVE
- STARFIELD ESTATE GRENACHE** — 60
EL DORADO, 2022
STRAWBERRY, BLUEBERRY, CLOVE, TOASTED OAK
- ELEMENT 79 ESTATE ZINFANDEL** — 64
FAIR PLAY, EL DORADO 2020
BING CHERRY, CRANBERRY, SPICE, VANILLA
- SCOTT HARVEY 1869 OLD VINE ZINFANDEL** — 102
AMADOR, 2022
BLACKBERRY, POMEGRANATE, FIG, VIOLETS
- DUCKHORN MERLOT** — 79
NAPA VALLEY 2022
CRANBERRY, RASPBERRY, SAGE, CEDAR
- SEAN MINOR CABERNET** — 52
PASO ROBLES 2023
BLACK CURRANT, RASPBERRY PIE, CEDAR
- UNSHACKLED BY PRISONER CABERNET** — 65
CENTRAL COAST 2023
BLACK STONE FRUIT, CLOVE, DRIED HERB
- FERRARI — CARANO CABERNET** — 72
ALEXANDER VALLEY, SONOMA 2021
PLUM, CEDAR, COLA, COCOA
- ELEMENT 79 ESTATE CABERNET** — 80
FAIR PLAY, EL DORADO 2019
BLACKBERRY JAM, BLUEBERRY COMPOTE, CHOCOLATE
- JUSTIN CABERNET** — 80
PASO ROBLES 2022
CHERRY, CASSIS, VANILLA, CINNAMON, CEDAR
- SILVERADO VINEYARDS CABERNET** — 108
NAPA VALLEY 2022
PLUM, BLACK CHERRY, CURRANT
- STAG'S LEAP WINE CELLARS CABERNET** — 135
ARTEMIS, NAPA VALLEY 2021
BOYSENBERRY, CURRANT, PLUM, CHOCOLATE, BAKING SPICE

CORKAGE \$25 PER 750ML
VINTAGES/RATINGS SUBJECT TO CHANGE WITHOUT NOTICE
SPIRIT LIST AVAILABLE UPON REQUEST

BEVERAGES

- PELLEGRINO SODA** — 6
LEMON OR 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
- NESPRESSO ESPRESSO** — 5

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