

FABIAN'S ITALIAN BISTRO

{ DRINKS }

COCKTAILS

NEGRONI tanqueray gin, campari, sweet vermouth	15
GO ASK CARLY montelobos mezcal, bell pepper infused silver tequila, orange liqueur, agave, lime	15
BOTANIST GREY botanist gin, honey infused earl grey syrup, lemon	15
MANHATTAN evan williams bourbon, antica carpano sweet vermouth, luxardo cherry	15
VIOLET COLLINS broker's gin, blackberry & mint syrup, lemon	15
HEIGHT'S MULE tito's vodka, elderflower liqueur, aperol, lime, fever tree ginger beer	15
CHERRY LEMON DROP pinnacle vodka, luxardo cherry syrup, creme de cassis	15
PIMM'S CUP NO. 95 pimms, orange liqueur, lemon, sparkling wine	15

FAIR OAKS OLD FASHIONED woodford reserve bourbon, luxardo cherry, demerara sugar, grand marnier, torched orange twist	16
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MOCKTAILS

SPRING RITUAL ritual zero-proof rum, blackberry, mint syrup, lime, soda water	14
SPICE TRADE black tea syrup, lime, soda water, fever tree ginger beer	9
BERGAMOT BEE ritual zero-proof gin, honey infused earl grey syrup, lemon, egg white	14

WINE BY THE GLASS

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

CORAVIN WINE SELECTIONS

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

BEER

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

{ LUNCH }

STARTERS

TODAY'S SOUP

cup — \$8 / bowl — \$11

ARUGULA & SNAP PEA SALAD[#]

shaved asparagus, toasted almonds, mint, meyer lemon zest vinaigrette
— \$15 —

PANELLE & CIAMBATTA^{GF}

tomato zucchini eggplant mushroom ragù, chickpea flatbread
— \$17 —

GNUDI & BURRATA

ricotta dumpling, baby zucchini, spring onion, basil parmesan cream, garlic crostini
— \$19 —

BAKED GRUYERE BRUSCHETTA

roma tomato, italian herb butter, fresh basil
— \$16 —

BRAISED MEATBALLS

sautéed waldorf school blue-tail spinach, marinara, ricotta cheese, garlic crostini
— \$18 —

CRAB CAKES

romesco, charred lemon, jalapeño aioli, pea tendrils
— \$22 —

FOCACCIA

house made focaccia served with garlic olive oil
— \$6 —

MAINS

CHOPPED SALAD

salami, provolone cheese, chickpeas, tomato, cucumbers, romaine pickled red onion, red wine & oregano vinaigrette, herbed buttermilk drizzle
— \$20 —

RAVIOLI CON SPINACHI

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

FUSILI COL BOCO

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, parmesan, fresh basil
small — \$19 / full — \$27

SPAGHETTI ALLA CARBONARA

pancetta, spring onion, green garlic, bloomsdale spinach, parmesan cream, poached farm egg, breadcrumb gremolata
small — \$19 / full — \$27

RISOTTO ALLA CHANTERELLE

chanterelle mushrooms, delta asparagus, brown butter, paprika
— \$32 —

CHEF'S CAESAR SALAD^{*}

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

LINGUINE SCAMPI[#]

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

SALMON SANDWICH^{*}

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

BRAISED SHORT RIB SANDWICH

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

BUTTERMILK FRIED CHICKEN SANDWICH

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

VEGGIE PESTO SANDWICH[#]

roasted eggplant, roma tomato, zucchini, red bell pepper, basil pesto, mozzarella, parmesan, sourdough bread, fries
— \$20 —

DESSERT

MEYER LEMON OLIVE OIL CAKE

maple honey butter, marinated pineberries, rosemary honey vanilla gelato
— \$11 —

POT DE CRÈME

butterscotch pudding, caramel, crème fraîche, sea salt
— \$11 —

CHOCOLATE CHERRY TART

dark chocolate ganache, bing cherry compote, almond pecan tart crust, whipped cream
— \$11 —

CHOCOLATE NEMESIS

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

EXECUTIVE CHEF SCOTT VALDEZ
SOUS CHEF CARLY CHAVEZ

~ SINGLE CHECK FOR PARTIES OF SIX OR MORE — SALAD & PASTA SPLITS \$2 — ENTREE SPLITS \$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, 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 — 40

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 — 48

CALIFORNIA 2021
MELON, GOOSEBERRY, GRAPEFRUIT

DUCKHORN SAUVIGNON BLANC — 55

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

ELEMENT 79 ABBY'S ROSÉ — 48

FAIR PLAY, EL DORADO 2021
STRAWBERRY, TROPICAL FRUIT

BACKHOUSE CHARDONNAY — 52

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, CREME BRULEE, 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/DESSERTS

RED

BANFI CHIANTI CLASSICO DOCG — 44

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

MELINI CHIANTI BORGHI D'ELSA — 48

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

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 2019
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

DUCKHORN MERLOT — 79

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

CALLAWAY CABERNET — 48

CALIFORNIA 2020
BLACKBERRY JAM, PLUM, COCOA

UNSHACKLED BY PRISONER CABERNET — 65

CALIFORNIA 2021
BLACK STONE FRUIT, CLOVE, DRIED HERB

SKYFALL CABERNET — 60

COLUMBIA VALLEY, WA 2017
BUTTERSCOTCH, DARK CHOCOLATE, BLACK CHERRY, CREME BRULÉE

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 — 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