

# FABIAN'S ITALIAN BISTRO

## { DRINKS }

### COCKTAILS

<b>NEGRONI</b> tanqueray gin, campari, sweet vermouth	15
<b>GO ASK CARLY</b> montelobos mezcal, pepper infused silver tequila, orange liqueur, agave, grapefruit, lime	15
<b>BOTANIST GREY</b> botanist gin, honey infused earl grey syrup, lemon	15
<b>MANHATTAN</b> evan williams bourbon, antica carpano sweet vermouth, luxardo cherry	15
<b>VIOLET COLLINS</b> broker's gin, blackberry & mint syrup, lemon	15
<b>HEIGHT'S MULE</b> tito's vodka, elderflower liqueur, aperol, lime, fever tree ginger beer	15
<b>CHERRY LEMON DROP</b> pinnacle vodka, luxardo cherry syrup, creme de cassis	15
<b>PIMM'S CUP NO. 95</b> pimms, orange liqueur, lemon, sparkling wine	15
<b>FAIR OAKS OLD FASHIONED</b> woodford reserve bourbon, luxardo cherry, demerara sugar, grand marnier, torched orange twist	16
<b>PERFECT PAIR</b> evan williams bourbon, orange liqueur, carrot and bay leaf shrub, lemon, ginger beer	15

### MOCKTAILS

<b>SPRING RITUAL</b> blackberry mint syrup, lime, soda water	9
<b>SPICE TRADE</b> black tea syrup, lime, basil, soda water, fever tree ginger beer	9

### WINE BY THE GLASS

<b>SOFA 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

## { DINNER }

### STARTERS

<b>TODAY'S SOUP</b> cup — \$8 / bowl — \$11	<b>CAESAR SALAD*</b> shaved parmesan, herb buttered croutons, crispy shallots, garlic anchovy dressing — \$15 —
<b>CHOPPED SALAD</b> salami, provolone cheese, chickpeas, tomato, cucumbers, romaine pickled red onion, red wine & oregano vinaigrette, herbed buttermilk drizzle — \$16 —	<b>BAKED GRUYERE BRUSCHETTA</b> roma tomato, italian herb butter, spring onion, fresh basil — \$16 —
<b>SPINACH + ARUGULA*</b> baby gold beets, snap peas, pancetta lardons, toasted almonds, goats milk feta, mustard bacon vinaigrette — \$16 —	<b>BRAISED MEATBALLS</b> sautéed waldorf school blue-tail spinach, marinara, ricotta cheese, garlic crostini — \$18 —
<b>SQUASH BLOSSOMS</b> mozzarella, spicy honey, arugula — \$15 —	<b>CRAB CAKES</b> romesco, charred lemon, jalapeño aioli, pea tendrils — \$22 —
<b>GNUDI &amp; BURRATA</b> ricotta dumpling, baby zucchini, spring onion, basil parmesan cream, garlic crostini — \$19 —	<b>FOCACCIA</b> house made focaccia served with garlic olive oil — \$6 —

### PASTA

<b>RAVIOLI CON SPINACHI</b> spinach & ricotta cheese, lemon cream sauce, basil oil, cherry tomato confit — \$26 —	<b>LINGUINE SCAMPI*</b> shrimp, basil pesto, garlic, calabrian chili, charred lemon, butter, white wine, cream, walnuts — \$33 —
<b>FUSILLI COL BUCO</b> <b>ALLA SALSA DI VODKA</b> sicilian sausage, vodka tomato cream sauce, red pepper, pecorino romano — \$27 —	<b>TAGLIATELLE ALLA BOLOGNESE</b> angus beef & pork ragu, parmesan, fresh basil — \$27 —
<b>SPAGHETTI ALLA CARBONARA</b> pancetta, spring onion, green garlic, bloomsdale spinach, parmesan cream, poached farm egg, breadcrumb gremolata — \$27 —	<b>LASAGNE VERDE</b> basil pesto, mozzarella, zucchini, spinach, eggplant, artichoke, parmesan — \$28 —

### MAINS

<b>CHICKEN PICCATA</b> fabian's signature crispy buttermilk chicken, bloomsdale spinach, french green beans, carrot & potato purée, piccata sauce — \$29 —	<b>ATLANTIC SALMON**</b> pistachio crusted, gold beet purée, roasted baby leeks, broccolini, green goddess crème — \$35 —
<b>RISOTTO ALLA CHANTERELLE</b> chanterelle mushrooms, bacon lardons, delta asparagus, brown butter, paprika — \$32 —	<b>BRAISED SHORT RIB*</b> pappardelle pasta, peppercorn red wine butter sauce, stewed carrots & button mushrooms, spinach, pine nut gremolata — \$38 —

### DESSERT

<b>MEYER LEMON OLIVE OIL CAKE</b> maple honey butter, marinated berries, rosemary honey vanilla gelato — \$11 —	<b>CHOCOLATE RASPBERRY TART*</b> dark chocolate ganache, raspberry compote, almond pecan tart crust, whipped cream — \$11 —
<b>POT DE CRÈME</b> butterscotch pudding, caramel, crème fraîche, sea salt — \$11 —	<b>CHOCOLATE NEMESIS</b> 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 — 52

TERRA SICILIANE, ITALY 2021  
CITRUS, TROPICAL FRUIT, FLORAL

### VILLA POZZI PINOT GRIGIO — 48

TERRA 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 BRÛLÉE, 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  
WINECRITIC 90 PTS  
90% SANGIOVESE / PLUM, BLACKBERRY JAM, VANILLA, LICORICE

### MELINI CHIANTI BORGHI D'ELSA — 52

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 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

### SKYFALL CABERNET — 60

COLUMBIA VALLEY, WA 2017  
BUTTERSCOTCH, DARK CHOCOLATE, BLACK CHERRY, CRÈME BRÛLÉE

### 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