

appetizers -

CALAMARI FRITTI 19

lightly breaded flash fried calamari I dipping sauce duo

SHRIMP GONDOLA 19

parmigiano reggiano cream sauce I toasted Italian bread

STUFFED EGGPLANT 18

d.o.p. san marzano tomato sauce I blend of 3 cheeses I spinach

POLIPO ALLA GRIGLIA 22

grilled octopus I yukon potato purée I salsa verde I pickled onion romesco sauce

salads

traditional caesar dressing

MEDITERRANEA 15

mixed greens and romaine I tomatoes I cucumbers I red onions pepperoncini I kalamata olives I pistachios I feta cheese I red wine vinaigrette

ARUGULETTA 14

arugula I strawberries I sliced pears I roasted hazelnuts shaved parmigiano reggiano I lemon aioli dressing

INSALATA PRIMAVERA 14

field greens I sun-dried cranberries I candied walnuts I goat cheese raspberry vinaigrette

FACCI WEDGE 15

iceberg lettuce wedge I heirloom tomatoes I bacon I bleu cheese crumble limon aioli I bleu cheese dressing

RED & YELLOW BEETS 16

mixed greens I sliced beets I avocado I candied walnuts roasted hazelnuts I goat cheese I balsamic vinaigrette

add: chicken 9 shrimp 12 mignon tips 15 salmon 16

classic pastas

LASAGNA 24

layered house-made pasta I bolognese meat ragù blend of 3 cheeses I zesty d.o.p. san marzano tomato sauce topped with melted mozzarella

SPAGHETTI AND MEATBALLS 24

zesty d.o.p. san marzano tomato sauce

PARMIGIANA

choice of: eggplant 24 I chicken 25

zesty d.o.p. san marzano tomato sauce I angel hair pasta

ANGEL HAIR "SOPHIA LOREN" 25

baby spinach I wild mushrooms I wood-fired red peppers ragù sauce goat cheese I walnuts

SPAGHETTI AMATRICIANA CON BURRATA 27

caramelized onions I bacon I italian pancetta I spicy calabrian chili I italian burrata I pesto drizzle I organic cherry tomatoes spicy d.o.p. san marzano marinara sauce I basil I parmigiano reggiano

gluten free 10" crust or cauliflower crust 8" +5 if available

MARGHERITA D.O.P. 20

perfectly proofed dough I select d.o.p. san marzano tomato sauce parmigiano reggiano I house-made fresh mozzarella I fresh basilico riccio

ROMINA 22

our margherita d.o.p. I roasted red pepper I fennel sausage I onions I evoo

ITALIAN GARDEN 23

our margherita d.o.p. I eggplant I spinach I mushrooms I zucchini goat cheese

DIAVOLA 22

our margherita d.o.p. I salame piccante I calabrese pepper I diavola sauce

fresh basilico riccio I evoo WILD MUSHROOM 22

white pizza I ricotta I parmigiano reggiano I house-made fresh mozzarella I wild mushrooms I sauteed spinach I truffle oil drizzle

FRANCO PALMA 23 our margherita d.o.p. I salamino I imported rosemary ham I fennel sausage

BIANCA NEVE 22

white pizza I fresh grande mozzarella I fresh tomatoes I arugula prosciutto di parma I parmigiano reggiano I evoo

GENOVA PESTO 23

pesto genovese I house-made fresh mozzarella I grilled chicken roasted tomatoes I roasted pine nuts I smoked mozzarella

grilled flatbread——e crust 10" or cauliflower crust 8" +5 if available

VEGGIE 22

brushed with olive oil and garlic tomatoes I zucchini I artichoke hearts I wood-fired peppers house-made mozzarella I goat cheese I balsamic glaze drizzle

SAUSAGE & PEPPERS 22

brushed with olive oil and garlic I house-made mozzarella italian fennel sausage I wood-fired peppers I onions d.o.p.san marzano marinara sauce

- sides

GRILLED ASPARAGUS

FRESH RUSTICO BREAD

GARLIC MASHED POTATOES

FRESH VEGETABLE MEDLEY

ROASTED GARLIC BROCCOLINI
 SAUTÉED SPINACH WITH GARLIC

• One check per table. Maximum 4 ways split equally. Orders must be placed by 9:45 pm (Sun.-Thurs.) and

- 10:45 pm (Fri. & Sat.)
- Plate sharing \$4
 Substitutions \$2 of equal or less value
- If you bring your own dessert there will be a \$15 charge.

POLPETTE CASSEROLE 19

house-made all beef italian meatballs I zesty tomato sauce I grilled toasted Italian bread I shaved parmesan reggiano

BRUSCHETTA NAPULE È 16

marinated heirloom tomatoes I arugula I mozzarella di bufala I balsamic glaze

BURRATA CAPRESE 18

heirloom tomatoes I ground pistachios I basil I balsamic glaze add proscuitto +10

TAGLIERE MISTO 39

large Italian map shaped platter (serves 2) prosciutto di parma I capicollo I salamino napoletano I mortadella I salame calabrese I parmigiano reggiano provolone auricchio I d.o.p. mozzarella

ciabatta I olives I grapes I marinated vegetables I mixed nuts I truffle honey

– SOUP –

ITALIAN WEDDING 12 CREAM OF CRAB 14

from the sea -

FRUTTI DI MARE 36

calamari I little neck clams I maine mussels I octopus seared scallops I jumbo lump crab meat I shrimp I d.o.p. san marzano marinara sauce I linguine pasta I organic cherry tomatoes I evoo

LINGUINE ALLE VONGOLE 28

little neck clams I organic cherry tomatoes I garlic white wine sauce

SHRIMP SCAMPI 28

white wine garlic lemon butter sauce I evoo

organic cherry tomatoes I linguine pasta

SHRIMP FRADIAVOLA 28 spicy d.o.p san marzano marinara sauce

organic cherry tomatoes I linguine pasta

FETTUCCINE CALABRESE 35 scallops I Maryland crab meat I jumbo shrimp

d.o.p. spicy san marzano marinara sauce I calabrian chilies I fettuccine

PENNE LOUISIANA 34 chicken I penne pasta I louisiana andouille sausage I shrimp broccoli I organic cherry tomatoes I creamy spicy creole sauce

SALMONE ALLA MUGNAIA 35 broiled salmon I topped with capers I roasted garlic I evoo I white wine lemon sauce I roasted garlic mashed potatoes I fresh vegetable medley

-from the land -

POLLO MARSALA 28

wild mushrooms I cipolline onions I marsala wine sauce I broccolini roasted garlic mashed potatoes

POLLO LIMONE 28

pan seared chicken breast I capers I white wine garlic lemon butter sauce evoo I spaghetti pasta

BISTECCA FIORENTINA 44 16 oz ribeye I wood-fire grilled to your preference

argentinian chimichurri I tuscan potatoes I petite arugula

FILETTO GORGONZOLA 46

8 oz filet mignon I creamy gorgonzola truffle sauce I broccolini roasted garlic mashed potatoes

-fresh house-made pasta—

PAPPARDELLE BOLOGNESE 26 house-made creamy bolognese sauce

RAVIOLI CON PROSCIUTTO E RICOTTA 25 24 mo. prosciutto di parma I peas I mushrooms I creamy rosé sauce

SEAFOOD MAREBELLA 35 jumbo shrimp I sea scallops I creamy parmigiano reggiano sauce

maryland crab meat I house-made fettuccine pasta

RAVIOLI D'ARAGOSTA 33

stuffed with lobster I chives I creamy saffron sauce maryland crabmeat Lasparagus tips

RAVIOLI CON BACON ALLA PAVAROTTI 28 diced chicken I smoked bacon I ricotta I smoked mozzarella

spinach I butter parmigiano reggiano sauce **GNOCCHI CAPRESE 24**

house-made potato dumplings I organic cherry tomatoes zesty d.o.p. san marzano marinara sauce I fresh basil I fresh mozzarella

GNOCCHI DI PATATE PESTO E SALSICCIA 26 house-made potato dumplings I italian mild sausage I wild mushrooms

roasted red tomatoes I pesto genovese sauce SACCHETTI AI FICHI 28 gorgonzola + pear stuffed house-made pasta pockets I gorgonzola

fondue sauce I topped with truffle oil & dried figs -lite & healthy:

GLUTEN FREE MARGHERITA 25

gluten free pizza dough I d.o.p. san marzano tomato sauce fresh house-made mozzarella I fresh basil I evoo

BAIA DOMIZIA 31

broiled shrimp I seared scallops I spinach I roasted garlic I evoo

GERMANO CANDILE 35

blackened salmon I asparagus I spinach I roasted garlic fresh vegetable medley I evoo *substitute any pasta dishes with gf spaghetti 6

*speck - smoked prosciutto (meat) *d.o.p. - denominazione di origine protetta (protected designation of origin)

• Gratuity of 20% will be added to parties of 6 or more

- *pancetta italian bacon *evoo - extra virgin olive oil
- greatly appreciated. One complimentary basket of bread (1 roll per person) will be offered with the purchase of any entrée. Each additional roll \$1.

Our food is prepared with the finest ingredients; your patience is



cocktail list -

facci signature drinks

FACCI SOFISTICATA 15

pilar blonde rum I campari I pineapple nectar I fresh lime juice

FACCI MARTINI 15

wheatley vodka I olive juice I gorgonzola olives

FACCI MARGARITA 15

trés agave tequila I cointreau I fresh lime juice I agave nectar I salt rim

FACCI COSMO 15

absolute citron I cointreau I fresh lime juice I cranberry juice

SMOKED AGED FACCI OLD-FASHIONED 26

rabbit hole cavehill I bitters I orange and cherry I smoke of aged wood

seedlip spice 94 I cold brew coffee concentrate I simple syrup

VIRGIN MARGARITA 10 lime I strawberry I peach or mango flavors

VIRGIN MOJITO 10

lime I strawberry I peach or mango flavors

THE CELLOS 15

lemon, orange or raspberry martini with a sugar rim

THE SANGRIAS 15

red or white house made sangrias

FIGGIN PEACHY 15

figenza fig vodka I prosecco I peach purée I fresh lime juice

BADA BING 15

chocolate vodka I double espresso vodka I frangelico I bailey's

RASPBERRY GIN RICKEY 15

raspberry I hendricks gin I fresh lime juice I elderflower I splash of soda

mocktail list

VIRGIN ESPRESSO MARTINI 10

CITRUS FIZZ 10 seedlip groove 42 I organic marmalade cordial I sparkling water

BUSY FRUIT 10

orange juice I pineapple juice I grenadine I splash of sierra mist

CONTE SPRITZ 10

spritz del conte I simple syrup I sparkling water

beer

draught

STELLA ARTOIS (5%) 8 MILLER LITE (4.2%) 8 **PERONI** (5.1%) **8**

FLYING DOG THE TRUTH (8.7%) 8

BLUE MOON (5.16%) 8

DBB VIENNA LAGER (5.2%) 8

bottles

ANGRY ORCHARD CIDER (GF) 7 BUD LIGHT 7

CORONA LIGHT 7

GUINNESS 7 HEINEKEN LIGHT 7 MICHELOB ULTRA 7 CORONA EXTRA 7

HEINEKEN 7

YUENGLING 7 NON-ALCOHOLIC BEER 6

tequila/mezcal

AVION 44 35

CLASE AZUL REPOSADO 35

CLASE AZUL GOLD LEAF 40 CASAMIGOS BLANCO 12

CASAMIGOS MEZCAL 12

CASAMIGOS REPOSADO 15

DON JULIO ANEJO 18

DON JULIO BLANCO 12

DON JULIO REPOSADO 15

DON JULIO 1942 35

ILLEGAL JOVEL 12

ILLEGAL REPOSADO 15

PATRON SILVER 12 1800 SILVER 12

1800 REPOSADO 15

vodka ABSOLUT 12

BELVEDERE 12

GREY GOOSE 12

KETEL ONE 12

TITO'S 12 WHEATLY 12

cognac/brandy

E&J BRANDY 12

HENNESSY VS 18

HENNESSY VSOP 20 HENNESSY XO 35

REMY MARTIN VSOP 15 REMY MARTIN 1738 20

bourbon & rye

ANGELS ENVY 18 BASIL HAYDEN 15

BLANTONS 30

BUFFALO TRACE 15

BULLEIT BOURBON 12

BULLEIT RYE 12

EAGLE RARE 30

ELIJAH CRAIG 12 JEFFERSONS RESERVE 15

JIM BEAM 12

KNOB CREEK 12

MAKERS MARK 12

OLD FORRESTER 12

PAPPY VAN WINKLE (10yr) 75

PAPPY VAN WINKLE (12yr) 90 WIDOW JANE 15

WOODFORD RESERVE 15

gin

BEEFEATER 12

BOMBAY SAPPHIRE 12

BOMBAY SAPPHIRE DRY 12 HENDRICKS 12

TANQUERAY 12 THE BOTANIST 12

BECAUSE THE WORLD CHANGED AFTER THE PANDEMIC, WE KINDLY ASK TO CHECK WITH YOUR SERVER FOR AVAILABILITY OF ANY OF

THE ITEMS AS THEY MAY BE DISCONTINUED. PRICES ARE SUBJECT TO CHANGE.

whiskey

CROWN ROYAL 12

FIREBALL 12

GENTLEMEN JACK 12 JACK DANIELS 12

JAMESON 12

SCREW BALL 12

single malt/scotch/ blended scotch

BALVENIE (12yr) 18

DEWAR'S 18

GLENFIDDICH (12yr) 18 GLENLIVET (12yr) 18

HIBIKI 35

JOHNNY WALKER BLACK LABEL 15

JOHNNY WALKER BLUE LABEL 45

JOHNNY WALKER RED LABEL 12

MACALLAN (12yr) 25 MACALLAN (18yr) 45

TALISKER 18

YAMAZAKI (12yr) 50

rum

BACARDI SILVER 12 CAPTAIN MORGAN 12

MALIBU COCONUT 12

MEYER'S 12 PILAR RUM 12

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What does "Facci" mean?

In the year 1997, I met my wife, Pilar, who is originally from Peru. She wanted to be able to communicate with my family in Italy, therefore began an intensive Italian course. One day while practicing Italian with me, she said la tua facci but meant to say la tua faccia Italian for your face. When I heard facci instead of faccia, I started laughing and thought it was cute. Ever since that day I called her Facci. In 2010 when I was thinking about a name for my new restaurant, the idea of calling my place FACCI came to mind. It's easy to pronounce, short, funny, and something related to my wife, who always supported me while I was working very hard to make my way in a foreign country. Today, I'm glad she made that mistake, a mistake that helped FACCI quickly become a name to be remembered by many.

—Gino Palma, Proprietor







HAPPY HOUR AVAILABLE EVERYDAY 3:00 PM - 6:00 PM AT BAR ONLY

(excluding holidays)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. ALLERGY WARNING: Our food may contain or have come in contact with