

The History of Our Sauces

Puttanesca

Spaghetti alla puttanesca (pronounced [spa'getti alla putta'neska]); is an Italian pasta dish invented in Naples in the mid-20th century. Its ingredients typically include tomatoes, olive oil, anchovies, olives, capers and garlic.

Amatriciana

The real story of pasta all' Amatriciana. At the very beginning was an ancient, traditional recipe for pasta sauce called "gricia" or "griscia." Still popular today in central Italy, la gricia is made with olive oil, guanciale, black pepper and pecorino cheese. Lazio, Italy.

Bolognese

The earliest documented recipe for a meat-based sauce (ragù) served with pasta comes from late 18th century Imola, near Bologna. Pellegrino Artusi published a recipe for a meat sauce characterized as being bolognese in his cookbook published in 1891.

Paillard

The more sinuous parts of veal have a venerable culinary history when pounded until tender and sauteed or grilled. A paillard, on the other hand, was a term referring to the thin escalope of veal or beef that was well flattened and either grilled or braised in the 19th-century Parisian restaurant Paillard. A French dish created in Paris, France.

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 a 6 month 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 of 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 has helped FACCI quickly become a name to be remembered by many.

Gino Palma, Proprietor

Story of the Neapolitan Pizza

Facci creates that original authentic product. Our imported wood burning oven was hand built by Neapolitan artisans, and is maintained at a blistering 1000+ degrees. In keeping with tradition, we use only the freshest of high quality basic ingredients including fresh Fior di Latte mozzarella, extra-virgin olive oil and sea salt. Our dough is made using imported organic Caputo flour, used by the most highly rated pizzerias in Naples. Imported tomatoes from the San Marzano region, provide a natural sauce. Our mission at Facci is to transport your taste buds back to the streets of old Napoli for a truly authentic pizza experience.

Buon Appetito!

D.O.P. San Marzano Tomatoes-Italian phrase Denominazione d'Origine Protetta (roughly, "protected designation of origin". They are tomatoes that are grown in the San Marzano region of Italy. Its appearance is very similar to that of red peppers. Sweeter, meatier, less acidic, less seedy tomatoes. Considered by many chefs to be the best paste tomatoes in the world.

COME JOIN US SATURDAY & SUNDAY

Facci

BRUNCH

11:00 am - 3:00 pm

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 peanuts, tree nuts, soy, eggs, wheat, fish, shellfish or dairy products. Olives on our salads may have pits. Unpitted olives such as on our pizza may still contain pits. Please speak to your server if you have any concerns.
GLUTEN WARNING: We advise against GF dough for extreme gluten intolerances; FACCI is not a gluten free environment. In consuming our gluten free items, be aware that there may be a chance of cross-contamination. Patrons are encouraged to consider this information in light of their individual requirements and needs.



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www.faccirestaurant.com

Antipasti

Charcuteri e Formaggi Misti 11
prosciutto di parma aged 24 months / salame calabrese / bresaola / parmigiano reggiano / fontina / ubriaco / truffle honey / orange marmalade / amarena cherries

Stuffed Mushroom 8 new
broiled mushroom caps / stuffed with spinach / roasted peppers / jumbo lump crab meat / 3 cheeses / sprinkled with panko

Arancini di Carne 8 new
fried crispy arborio rice / breaded with panko / stuffed with ground beef / italian ground fennel sausage / mushrooms / peas / parmigiano reggiano / fresh Grande mozzarella / gorgonzola truffle sauce

Timballo 8 new
a towering mix of fresh avocado / mango / fresh cilantro / steamed marinated shrimp / jumbo lump crab meat / wood-fire peppers / mango lemon citrus sauce

Shrimp Gondola (5) 8
jumbo shrimp / roasted garlic parmigiano reggiano cream sauce / toasted italian bread

Polpette Casserole (4) 7
house-made all beef italian meatballs / zesty tomato sauce / grilled flatbread / shaved parmigiano reggiano

Stuffed Eggplant 7
italian eggplant / spinach / D.O.P. San Marzano marinara sauce / blend of 3 cheeses

Coconut Shrimp 8
coconut crusted fried shrimp / orange marmalade sauce

Burrata ai Pistacchi con Pomodori 8
bufala burrata / heirloom tomatoes / pesto sauce / EVOO / roasted pistachios

Insalate

Caesar 5
hearts of romaine lettuce / creamy Caesar dressing / homemade croutons / shaved parmigiano reggiano

Portobello 6
grilled sliced portobello mushrooms / baby arugula / balsamic vinaigrette / goat cheese / wood-fired red peppers

Mozzarella Caprese 6
Grande fresh mozzarella / wood-fire peppers / heirloom tomatoes / balsamic glaze / EVOO

Aruguletta 5
baby arugula / thinly sliced pears / strawberries / parmigiano reggiano / lemon olive oil dressing

Mediterranea 6
iceberg and romaine / tomatoes / cucumbers / red onions / pepperoncini / pitted kalamata olives / feta cheese / pistachios / red wine vinaigrette

Insalata Primavera 5
field greens / sun-dried cranberries / candied walnuts / goat cheese / raspberry vinaigrette

Finocchietta 6 new
fresh arugula / blood orange / fennel / pomegranate seeds / toasted pistachios / balsamic vinaigrette

Gino Chopped Salad 6 new
iceberg lettuce / spring mix / radicchio / hard boiled egg / bacon / avocado / beets / tomatoes / carrots / crispy onions topped with a lemon honey mustard vinegar dressing

[Add your favorite topping:](#)

Chicken 6 Shrimp 7 Salmon 10 Mignon Tips 8

Grilled Flatbread

Veggie 6
grilled flatbread brushed with olive oil and garlic / tomatoes / zucchini / artichoke hearts / wood-fired peppers / mozzarella / goat cheese / balsamic glaze drizzle

Tomato & 3 Cheese 6
sliced Roma tomatoes / Grande mozzarella / feta cheese / parmigiano reggiano / fresh basil / EVOO

Sausage & Peppers 6
grilled flatbread brushed with olive oil and garlic / Grande mozzarella / Italian fennel sausage / wood-fired peppers / onions / D.O.P. San Marzano marinara sauce

[Add your favorite topping:](#)

Chicken 5 Shrimp 6 Mignon Tips 7

Gluten-Free

Pollo alla Toscana 12
chicken breast / button mushrooms / wood-fired red peppers / pine nuts / rice wine sauce / gluten-free spaghetti or fresh vegetable medley

Cheese Stuffed Ravioli 10
gluten free pasta stuffed with cheese

Lite & Healthy

Baia Domizia 15
broiled shrimp / seared scallops / spinach / roasted garlic / EVOO

Germano Candile 15
blackened salmon / asparagus / spinach / roasted garlic / fresh vegetable medley / EVOO

Pasta Fatta in Casa

(EGG PASTA MADE IN-HOUSE DAILY)

Pappardelle Bolognese 10
house-made wide egg noodles / house-made creamy bolognese sauce

Fettuccine Alfredo 10
house-made fettuccine / creamy parmigiano reggiano alfredo sauce

Gnocchi Sorrentina 10
house-made potato dumplings / zesty roasted red pepper ragu / Grande ricotta / fresh Grande mozzarella cheese

Ravioli di Carne 10
house-made ravioli stuffed with beef / sausage / parmigiano reggiano / spinach / rosé sauce

Ravioli Verde 10
house-made ravioli / Grande mozzarella / smoked Grande mozzarella / parmigiano reggiano / Grande ricotta / creamy homemade pesto sauce

Ravioli con Ricotta 10
house-made ravioli stuffed with Grande ricotta cheese / tossed with peas / mushrooms / prosciutto / creamy rosé sauce

Ravioli d'Aragosta 15 new
house-made lobster ravioli stuffed with cheese / tossed with asparagus tips / organic cherry tomatoes / creamy aurora sauce

Sacchetti Cheese Pears 10
house-made pasta pockets stuffed with pears and gorgonzola cheese / demi-glace brandy sauce

Gnocchi Caprese 10
house-made potato dumplings / D.O.P. San Marzano marinara sauce / fresh Grande mozzarella / fresh basil / EVOO

Gnocchi Gorgonzola 10 new
house-made potato dumplings / gorgonzola truffle sauce / toasted walnuts

Pappardelle allo Zafferano 15 new
house-made wide egg noodles / shallots / roasted garlic / seared scallops / shrimp / creamy saffron parmigiano reggiano sauce / jumbo lump crab meat

[Substitute house-made fettuccini, pappardelle and gnocchi to any entrée 5](#)

Pasta Classica

Lasagna 10
layered homemade pappardelle pasta / bolognese meat ragu / 3 cheese blend / D.O.P. San Marzano tomato sauce / melted Grande mozzarella on top

Spaghetti and Meatballs 10
home-made meatballs / spaghetti / zesty D.O.P. San Marzano marinara sauce / fresh basil

Eggplant Parmigiana 10
Italian eggplant / zesty D.O.P. San Marzano marinara sauce / Grande mozzarella / spaghetti

Angel Hair "Sophia Loren" 10
angel hair pasta / baby spinach / mushrooms / wood-fire peppers / roasted red pepper ragu / goat cheese / walnuts

Baked Ziti Rigate 10
penne rigate / blend of 3 cheeses / zesty D.O.P. San Marzano marinara sauce / fresh basil

Penne Amatriciana 10 new
penne pasta / caramelized onions / pancetta* / organic cherry tomatoes / spicy D.O.P. San Marzano marinara sauce / basil / parmigiano reggiano

Contorni 3

Grilled Asparagus

Butter and garlic broccolini

Garlic Mashed potatoes

Sautéed Spinach with roasted garlic

Fresh Vegetable Medley

Garlic / Bacon / Butter Brussel Sprouts new

Tri-Color Cauliflower new
(Market Price)

[Add a side of pasta with purchase of an entree](#)

dry pasta 5

house made pasta (oil and garlic) 6

Risotti

Risotto Con Carne 23
arborio rice / mignon tips / caramelized onions / carrots / mushrooms / marsala sauce

Risotto con Gamberi e Asparagi 23 new
arborio rice / jumbo shrimp / asparagus tips / lemon zest / EVOO / roasted garlic / white wine flambé sauce

Risotto Capesante con Granchio 25 new
arborio rice / seared scallops / asparagus tips / white wine / creamy saffron parmigiano reggiano sauce / topped with jumbo lump crab meat

Pollo

Pollo ai Tre Funghi (3 Mushrooms) 11
pan seared chicken breast / button mushrooms / oyster mushrooms / shiitake mushrooms / marsala wine sauce / fresh vegetable medley / garlic roasted mashed potatoes / EVOO

Pollo Parmigiana 11
breaded chicken breast / zesty tomato sauce / Grande mozzarella / angel hair pasta

Pollo Trentino 12
pan seared chicken breast / wood-fire peppers / white wine lemon garlic sauce / angel hair / EVOO

Pollo al Limone 12
pan seared chicken breast / capers / white wine garlic lemon butter sauce / EVOO / spaghetti pasta

Pollo alla Veneziana 15 new
pan seared chicken / mushrooms / wood-fire peppers / spinach / jumbo lump crab meat / angel hair pasta / white wine lemon sauce / topped with Grande mozzarella cheese / EVOO

Vitello

Vitello Parmigiana 14
top round veal breaded and lightly fried / zesty tomato sauce / Grande mozzarella / angel hair pasta

Vitello Granchio 15
fork tender veal scallopini / mushrooms / creamy rosé sauce / jumbo lump crab meat / house-made fettuccine pasta

Vitello Saltimbocca 14
fork tender veal scallopini / prosciutto / fontina cheese / fresh sage / marsala wine sauce / garlic roasted mashed potatoes / fresh vegetable medley

Pesce

Shrimp Scampi 14
jumbo shrimp / white wine garlic lemon sauce / EVOO / organic cherry tomatoes / linguine pasta

Cioppino 16
combination of calamari / little neck clams / Maine mussels / seared scallops / jumbo lump crab meat / shrimp / D.O.P. San Marzano marinara sauce / linguine pasta / organic cherry tomatoes / EVOO

Shrimp fra Diavola 14
jumbo shrimp / spicy D.O.P. San Marzano marinara sauce / organic cherry tomatoes / fresh basil / EVOO / linguine pasta

Seafood Marebella 15
jumbo shrimp / seared scallops / creamy parmigiano reggiano sauce / topped with crab meat / fettuccine pasta

Bucatini allo Scoglio 15 new
bucatini pasta / seared scallops / shrimp / clams / organic cherry tomatoes / jumbo lump crab meat / roasted garlic / EVOO / arugula / white wine flambé

Penne Louisiana 15 new
penne pasta / chicken / Louisiana andouille sausage / shrimp / broccoli / organic cherry tomatoes / creamy spicy creole sauce

Penne alla Vodka con Polpa di Granchio e Gamberi 15 new
Penne pasta / bacon / peas / mushrooms / shrimp / jumbo lump crab meat / vodka rose sauce

Secondi Piatti new

Filetto alla Crema di Gorgonzola 16
8 oz filet mignon / garlic roasted mashed potatoes / broccolini / creamy gorgonzola truffle sauce

Filetto ai Ferri 16
8 oz filet mignon / wild mushrooms / roasted Tuscan potatoes / broccolini / fontina cheese / parmigiano reggiano / prosciutto di parma / fresh herbs / prosecco demi glaze

Salmone alla Mugnaia 15
broiled salmon / capers / roasted garlic / EVOO / white wine-lemon sauce / garlic roasted mashed potatoes / fresh vegetable medley

Salmone alla Puttanesca 15
pan seared salmon / capers / roasted garlic / EVOO / organic cherry tomatoes / anchovies / broccolini / spaghetti

Vitello Milanese 15
top round veal scallopini / panko bread crumbs / Tuscan roasted potatoes / arugula / organic cherry tomatoes / parmigiano reggiano / fig balsamic glaze

Dessert

Cannoli 3

Tiramisù Tradizionale 3
house-made

*speck - smoked prosciutto (meat)

*pancetta - italian bacon

*EVOO - extra virgin olive oil

*D.O.P. - Domination Origin Protection or Denominazione d'Origine Protetta

- Only for orders of 10+ servings
- No substitutions