

appetizers

CALAMARI FRITTI 18

lightly breaded flash fried calamari | dipping sauce duo

SHRIMP GONDOLA 18

parmigiano reggiano cream sauce | toasted Italian bread

STUFFED EGGPLANT 17

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

POLIPO ALLA GRIGLIA 20

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

salads

ROMANA 12

traditional caesar dressing | hearts of romaine | shaved parmigiano reggiano garlic croutons

MEDITERRANEA 14

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

ARUGULETTA 14

arugula | strawberries | sliced pears | roasted hazelnuts | lemon aioli dressing

INSALATA PRIMAVERA 14

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

FACCI WEDGE 15

iceberg lettuce wedge | heirloom tomatoes | bacon | bleu cheese crumble scallion | creamy citrus vinaigrette

ROASTED BEET 16

diced beets | goat cheese | avocado | candied walnuts | mixed greens roasted hazelnuts | balsamic vinaigrette

add: chicken 9 shrimp 10 mignon tips 14 salmon 13

classic pastas

LASAGNA 24

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

SPAGHETTI AND MEATBALLS 21

zesty d.o.p. san marzano tomato sauce

PARMIGIANA

choice of: veal 25 | eggplant 21 | chicken 24 zesty d.o.p. san marzano tomato sauce | angel hair pasta

ANGEL HAIR "SOPHIA LOREN" 23

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

SPAGHETTI AMATRICIANA CON BURRATA 27

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

pizza

MARGHERITA D.O.P. 17

perfectly proofed dough | selected d.o.p. san marzano tomatoes house-made fresh mozzarella | fresh basilico riccio | evoo

ROMINA 18

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

MARINARA 18

perfectly proofed dough | selected d.o.p. san marzano tomatoes | evoo oregano | fresh garlic sliced thinly | calabreses chili flakes

DIAVOLA 18

our margherita d.o.p. | salame piccante | calabrese pepper | diavola sauce fresh basilico riccio | evoo

WILD MUSHROOM 18

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

FRANCO PALMA 19

our margherita d.o.p. topped with salamino | imported rosemary ham fennel sausage

VEGANA 18

marinated and grilled eggplant | grilled zucchini | funghi porcini grilled artichoke hearts | spinach | olive nere di gaeta | romesco fresh basilico riccio

MORTADELLA AI PISTACCHI 18

white pizza | ricotta panna | mortadella | pistachios | fresh basilico riccio

CHICKEN AL PESTO 19

pesto genovese | house-made fresh mozzarella | grilled chicken roasted tomatoes | roasted pine nuts | smoked mozzarella gluten free cauliflower crust +5

grilled flatbread

VEGGIE 20

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

SAUSAGE & PEPPERS 20

grilled flatbread brushed with olive oil and garlic | grande mozzarella italian fennel sausage | wood-fired peppers | onions d.o.p. san marzano marinara sauce gluten free cauliflower crust +5

sides

10

- GRILLED ASPARAGUS
- GARLIC MASHED POTATOES
- ROASTED GARLIC BROCCOLINI
- FRESH RUSTICO BREAD
- FRESH VEGETABLE MEDLEY
- SAUTÉED SPINACH WITH GARLIC

add a side of pasta with the purchase of an entrée
DRY PASTA 10 **HOUSE-MADE PASTA 15**
 sides of pasta are served with oil and garlic
 other sauces are charged separately

POLPETTE CASSEROLE 18

house-made all beef italian meatballs | zesty tomato sauce | grilled flatbread | shaved parmesan reggiano

BRUSCHETTA NAPULE É 14

marinated heirloom tomatoes | mozzarella di bufala | balsamic glaze

BURRATA CAPRESE 16

heirloom tomatoes | ground pistachios | basil | balsamic glaze

TAGLIERE MISTO 27

prosciutto di parma | capicola | salame | mortadella | parmigiano reggiano provolone auricchio | manchego | truffle honey | mixed nuts | focaccia

soup

ITALIAN WEDDING 10

CREAM OF CRAB 12

from the sea

FRUTTI DI MARE 32

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

LINGUINE ALLE VONGOLE 28

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

SHRIMP SCAMPI or FRADIAVOLA 28

white wine garlic lemon butter sauce or spicy d.o.p. san marzano marinara sauce | evoo | organic cherry tomatoes | linguine pasta

FETTUCCINE CALABRESE 31

scallops | Maryland crab meat | jumbo shrimp d.o.p. spicy san marzano marinara sauce | calabrian chillies | fettuccine

MARYLAND CRAB CAKE (market price)

two 7 oz. crabcakes | roasted garlic mashed potatoes | fresh vegetable medley bistro sauce

PENNE LOUISIANA 29

penne pasta | chicken | louisiana andouille sausage | shrimp broccoli | organic cherry tomatoes | creamy spicy creole sauce

from the land

POLLO MARSALA 28

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

POLLO ALLA VENEZIANA 28

pan seared chicken | capers | wood-fired red peppers | spinach | jumbo lump crab meat | angel hair pasta | white wine lemon sauce | topped with mozzarella cheese | evoo

VITELLO SALTIMBOCCA 28

prosciutto | fontina cheese | fresh sage | demi glaze lombardo marsala sauce | broccolini | roasted garlic mashed potatoes

wood-fire grilled

SALMONE ALLA MUGNAIA 32

broiled salmon | topped with capers | roasted garlic | evoo | white wine lemon sauce | roasted garlic mashed potatoes | fresh vegetable medley

BISTECCA FIORENTINA 40

16 oz ribeye | wood-fire grilled to your preference argentinian chimichurri | tuscan potatoes | petite arugula

FILETTO GORGONZOLA 42

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

fresh house-made pasta

PAPPARDELLE BOLOGNESE 24

house-made creamy bolognese sauce

RAVIOLI CON RICOTTA 25

24 mo. prosciutto di parma | peas | mushrooms | creamy rosé sauce

SEAFOOD MAREBELLA 31

jumbo shrimp | sea scallops | creamy parmigiano reggiano sauce maryland crab meat | house-made fettuccine pasta

RAVIOLI D'ARAGOSTA 29

stuffed with lobster | chives | creamy saffron sauce maryland crabmeat | asparagus tips

RAVIOLI PAVAROTTI 26

diced chicken | smoked bacon | ricotta | smoked mozzarella spinach | butter parmigiano reggiano sauce

GNOCCHI CAPRESE 22

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

GNOCCHI DI PATATE PESTO E SALSICCIA 25

house-made potato dumplings | italian mild sausage | wild mushrooms roasted red tomatoes | pesto genovese sauce

SACCHETTI AI FICHI 26

gorgonzola + pear stuffed house-made pasta pockets | gorgonzola fondue sauce | topped with truffle oil & dried figs

lite & healthy

GLUTEN FREE MARGHERITA 19

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

BAIA DOMIZIA 29

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

GERMANO CANDILE 30

blackened salmon | asparagus | spinach | roasted garlic fresh vegetable medley | evoo

*substitute any pasta dishes with gf spaghetti 6

*speck - smoked prosciutto (meat)

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

*pancetta - italian bacon

*evoo - extra virgin olive oil

- Maximum number of split checks is 4 per party.
- 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

- Gratuity of 20% will be added to parties of 6 or more
- Our food is prepared with the finest ingredients; your patience is greatly appreciated.
- One complimentary basket of bread will be offered with the purchase of any entrée. Each additional basket of 4 rolls will be \$4.

Facci

RISTORANTE • WOOD FIRE PIZZA • WINE BAR

cocktail list

facci signature drinks

- FACCI SOFISTICATA 14**
Pilar blonde rum | sweet vermouth | pineapple nectar | fresh lime juice
- FACCI MARTINI 13**
wheatley vodka | olive juice | gorgonzola olives
- FACCI MARGARITA 13**
trés agave tequila | cointreau | fresh lime juice | agave nectar | salt rim
- FACCI COSMO 13**
absolute citron | cointreau | fresh lime juice | agave nectar
- THE CELLOS 13**
lemon, orange or raspberry martini with a sugar rim
- THE SANGRIAS 13**
red or white house made sangrias
- FIGGIN PEACHY 14**
figenza fig vodka | prosecco | peach purée | fresh lime juice
- BADA BING 14**
dorda chocolate liqueur | van gogh double espresso frangelico | sambuca
- BELLA CIAO 13**
top shelf cognac | sloe gin | sweet and sour
- SESTO SENSO 13**
velvet liqueur | myer's rum | cocoa bitters
- VECCHIO STILE 14**
sagamore rye | solerno blood orange liqueur | bitters | orange and cherry

beer

draught

- STELLA ARTOIS (5%) 8
MILLER LITE (4.2%) 7
PERONI (5.1%) 7
FLYING DOG THE TRUTH (8.7%) 9
BLUE MOON (5.16%) 8
DBB VIENNA LAGER (5.2%) 8

bottles

- ANGRY ORCHARD CIDER (GF) 6
BUD LITE 6
CORONA LIGHT 6
GUINNESS 7
HEINEKEN LIGHT 7
- MICHELOB ULTRA 6
CORONA EXTRA 7
HEINEKEN 7
YUENGLING 6
NON-ALCOHOLIC BEER 7

1/2 PRICED BOTTLE WINES

(does not apply to bottles
of wine poured by the glass
and featured wines)

**EVERY TUESDAY
ALL DAY AT
BOTH LOCATIONS**

COME JOIN US FOR

BRUNCH



RISTORANTE • WOOD FIRE PIZZA • WINE BAR

EVERY SATURDAY & SUNDAY 11AM - 3PM

HAPPY HOUR

AVAILABLE
EVERYDAY
3PM - 6PM
BOTH LOCATIONS

wine by the glass

light body

Bin #

108 Mare Chiaro, Greco Bianco, Ippolito, Calabria, 2020 (WHITE WINE) 10 | 40

Bright straw-yellow with pale green reflections, it comprises an intense, persistent aroma of ripe tropical fruit, pear, peach and white flowers. The taste is fresh and Mediterranean with a charming mineral finish. Excellent with raw fish, pasta, grilled fish and white meats.

116 Sangiovese "Notturmo", Drei Doná, Emilia Romagna, 2018 (RED WINE) 11 | 44

Drei Dona Notturmo showcases a palate filled with blackberry, dried marjoram, spice and mushroom. Bright acidity and delicate tannins provide structure and grip in the finish. It goes well with white and red meat.

ASK SERVER FOR FULL WINE LIST.

medium body

Bin #

103 Soave, La Formica, Veneto, 2020 (WHITE WINE) 12 | 48

Made with 100% Garganega grapes, La Formica Soave Classico is a clear example of a quality and pure Soave. Drink it with crab cakes or just as sipping wine and it will make your evening even more delighted.

115 Marche Rosso, Sangiovese/Cabernet/Merlot, Fontezoppa, Marche, 2017 (RED WINE) 10 | 40

Dark ruby red with violet reflections, good consistency. Notes of red wild berries on the nose with hints of violets, roses, carnations and tobacco. A dry and enveloping flavour, with a nice freshness. Velvety tannin on the palate. Smooth and well poised with a long finish. Marche Rosso is made with 50% Sangiovese, 40% Cabernet Sauvignon and 10% Merlot. The wine is aged 3 months in stainless steel tanks and 12 months large oak casks.

full body

Bin #

109 Sillery, Pinot Noir, Frecciarossa, Lombardia, 2020 (WHITE WINE) 12 | 48

The Pinot Nero Sillery is an intriguing white made from Pinot Noir vinified off the skins. Small red berries, flowers and licorice are some of the notes that emerge from this wonderfully nuanced white. The finish is round soft and harmonious. Outstanding white value for the money!

122 Super Tuscan "Rosso Maniero", Casaloste, Toscana, 2019 (RED WINE) 13 | 52

Rosso Maniero is an elegant wine, well balanced and easy to drink. Fresh and fruity it goes well with many types of food, including sliced salamis and ham, and many pasta dishes. Made from a blend of 65% Sangiovese, 35% other red berry grapes. It goes well with pasta with ragu sauce, grilled red meat, roasted pork, wild boar, salami or medium aged cheeses.

vittorio & valentino's menu

Kids 9 years & under only

KIDS PIZZA (MARGHERITA) with or without pepperoni 12

CHICKEN TENDERS w/FRIES 15 CHEESE RAVIOLI 12

PASTA 12

choice of: spaghetti | angel hair | penne

choice of:

meat sauce | butter | tomato sauce | meatball + tomato sauce | alfredo sauce



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

*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.