

## 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

## 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 | calabrese 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 | fresh mozzarella | grilled chicken roasted tomatoes | roasted pine nuts | smoked mozzarella gluten free cauliflower crust +5

### 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

## panini

SERVED ON A SCHIACCIATA BREAD WITH FRIES OR MIXED GREENS, CUP OF SOUP + \$2

### GRILLED CHICKEN PESTO 17

seasoned chicken breast | sun-dried tomatoes | smoked mozzarella applewood smoked bacon | evoo | basil pesto sauce

### CISTECA MONTESE 18

usda ribeye | caramelized onions | green peppers | spicy boom boom sauce | lettuce | heirloom tomato | provolone cheese

### PARMIGIANA 15

choice of chicken, house-made meatballs or veal +2 zesty d.o.p. san marzano tomato sauce melted mozzarella | parmigiano reggiano

### FACCI BURGER 18

8 oz certified angus beef patty | lettuce | heirloom tomatoes | pickle applewood bacon | onion jam | aioli | brioche bun

### ITALIANO 18

cotto ham | capicola | salame | banana hot peppers | red onions tomato | lettuce | red wine vinegar oil

## 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

## 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

## pranzo

### LASAGNA 18

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 (2) 16

zesty d.o.p. san marzano tomato sauce

### PARMIGIANA

choice of: veal 19 | eggplant 17 | chicken 18 zesty d.o.p. san marzano tomato sauce | angel hair pasta

### ANGEL HAIR "SOPHIA LOREN" 18

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

### LINGUINE ALLE VONGOLE 20

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

### SHRIMP SCAMPI or FRADIAVOLA 20

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

### SEAFOOD MAREBELLA 24

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

### POLLO MARSALA 21

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

### POLLO ALLA VENEZIANA 22

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

### PAPPARDELLE BOLOGNESE 18

house-made creamy bolognese sauce

### RAVIOLI CON RICOTTA 17

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

### GNOCCHI CAPRESE 16

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

### SALMONE ALLA MUGNAIA 32

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

### PENNE LOUISIANA 23

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

## 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

## lite & healthy

### GLUTEN FREE MARGHERITA 19

gluten free pizza dough | D.O.P. San Marzano tomato sauce fior di latte 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)

\*pancetta - italian bacon

\*d.o.p. - denominazione di origine protetta

\*evoo - extra virgin olive oil

(protected designation of origin)

- 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 ragù sauce, grilled red meat, roasted pork, wild boar, salami or medium aged cheeses.

### 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.