

appetizers

CALAMARI FRITTI 19
lightly breaded flash fried calamari | dipping sauce duo

SHRIMP GONDOLA 19
parmigiano reggiano cream sauce | toasted Italian bread

STUFFED EGGPLANT 18
d.o.p. san marzano tomato sauce | blend of 3 cheeses

POLIPO ALLA GRIGLIA 22
grilled octopus | yukon potato purée | salsa verde | pickled onion romesco sauce

salads

ROMANA 13
traditional caesar dressing | hearts of romaine | shaved parmigiano reggiano garlic croutons

MEDITERRANEA 15
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 shaved parmigiano reggiano | 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 12 mignon tips 15 salmon 16

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 24
zesty d.o.p. san marzano tomato sauce

PARMIGIANA
choice of: veal 26 | eggplant 24 | chicken 25
zesty d.o.p. san marzano tomato sauce | angel hair pasta

ANGEL HAIR "SOPHIA LOREN" 25
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. 20
perfectly proofed dough | selected d.o.p. san marzano tomatoes house-made fresh mozzarella | fresh basilico riccio | evoo

ROMINA 22
our margherita d.o.p. | roasted red pepper | fennel sausage | onions | evoo

ITALIAN GARDEN 23
our margherita | eggplant | spinach | mushrooms | zucchini | goat cheese

DIAVOLA 22
our margherita d.o.p. | salame piccante | calabrese pepper | diavola sauce fresh basilico riccio | evoo

WILD MUSHROOM 22
white pizza | ricotta | parmigiano reggiano | house-made fresh mozzarella | wild mushrooms | sauteed spinach | truffle oil drizzle

FRANCO PALMA 23
our margherita d.o.p. topped with salamino | imported rosemary ham fennel sausage

BIANCA NEVE 22
white pizza | fresh grande mozzarella | fresh tomatoes | arugula prosciutto di parma | parmigiano reggiano

GENOVA PESTO 23
pesto genovese | house-made fresh mozzarella | grilled chicken roasted tomatoes | roasted pine nuts | smoked mozzarella

all pizzas gluten free or cauliflower crust +5

grilled flatbread

VEGGIE 22
grilled flatbread brushed with olive oil and garlic tomatoes | zucchini | artichoke hearts | wood-fired peppers mozzarella | goat cheese | balsamic glaze drizzle

SAUSAGE & PEPPERS 22
grilled flatbread brushed with olive oil and garlic | grande mozzarella italian fennel sausage | wood-fired peppers | onions d.o.p. san marzano marinara sauce

all flatbread gluten free 10" or cauliflower crust 8" +5

sides

9

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

vittorio & valentino's menu

Kids 9 years & under only

KIDS PIZZA (MARGHERITA) 12 | with pepperoni 14
CHICKEN TENDERS w/FRIES 15 CHEESE RAVIOLI 13

PASTA 13 choice of: spaghetti | angel hair | penne
choice of:
meat sauce | butter | tomato sauce | meatball + tomato sauce | alfredo sauce

POLPETTE CASSEROLE 19
house-made all beef italian meatballs | zesty tomato sauce | grilled toasted Italian bread | shaved parmesan reggiano

BRUSCHETTA NAPULE È 16
marinated heirloom tomatoes | mozzarella di bufala | balsamic glaze

BURRATA CAPRESE 18
heirloom tomatoes | ground pistachios | basil | balsamic glaze add prosciutto +10

TAGLIERE MISTO 27
prosciutto di parma | capicola | salame | mortadella | parmigiano reggiano provolone auricchio | manchego | truffle honey | mixed nuts | focaccia

soup

ITALIAN WEDDING 12

CREAM OF CRAB 14

from the sea

FRUTTI DI MARE 36
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 35
scallops | Maryland crab meat | jumbo shrimp d.o.p. spicy san marzano marinara sauce | calabrian chillies | fettuccine

PENNE LOUISIANA 34
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 31
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 PIZZAIOLA 30
thinly sliced veal | kalamata olives | capers | cherry tomatoes d.o.p. marinara sauce | angel hair pasta

wood-fire grilled

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

BISTECCA FIORENTINA 44
16 oz ribeye | wood-fire grilled to your preference argentinian chimichurri | tuscan potatoes | petite arugula

FILETTO GORGONZOLA 46
8 oz filet mignon | creamy gorgonzola truffle sauce | 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 | peas | mushrooms | creamy rosé sauce

SEAFOOD MAREBELLA 35
jumbo shrimp | sea scallops | creamy parmigiano reggiano sauce maryland crab meat | house-made fettuccine pasta

RAVIOLI D'ARAGOSTA 33
stuffed with lobster | chives | creamy saffron sauce maryland crabmeat | asparagus tips

RAVIOLI CON BACON ALLA PAVAROTTI 28
diced chicken | smoked bacon | ricotta | smoked mozzarella spinach | butter parmigiano reggiano sauce

GNOCCHI CAPRESE 24
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 26
house-made potato dumplings | italian mild sausage | wild mushrooms roasted red tomatoes | pesto genovese sauce

SACCHETTI AI FICHI 28
gorgonzola + pear stuffed house-made pasta pockets | gorgonzola fondue sauce | topped with truffle oil & dried figs

lite & healthy

GLUTEN FREE MARGHERITA 25
gluten free pizza dough | d.o.p. san marzano tomato sauce fresh house-made mozzarella | fresh basil | evoo

BAIA DOMIZIA 31
broiled shrimp | seared scallops | spinach | roasted garlic | evoo

GERMANO CANDILE 35
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

- 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.

- 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 (1 roll per person) will be offered with the purchase of any entrée. Each additional roll \$1.

cocktail list

facci signature drinks

FACCI SOFISTICATA 15 Pilar blonde rum sweet vermouth pineapple nectar fresh lime juice	THE CELLOS 14 lemon, orange or raspberry martini with a sugar rim
FACCI MARTINI 14 wheatley vodka olive juice gorgonzola olives	THE SANGRIAS 14 red or white house made sangrias
FACCI MARGARITA 14 trés agave tequila cointreau fresh lime juice agave nectar salt rim	FIGGIN PEACHY 15 figenza fig vodka prosecco peach purée fresh lime juice
FACCI COSMO 14 absolute citron cointreau fresh lime juice agave nectar	BADA BING 15 chocolate vodka double espresso vodka frangelico bailey's
SMOKED AGED FACCI OLD-FASHIONED 26 rabbit hole bitters orange and cherry smoke of aged wood	

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	MICHELOB ULTRA 6
BUD LITE 6	CORONA EXTRA 7
CORONA LIGHT 6	HEINEKEN 7
GUINNESS 7	YUENGLING 6
HEINEKEN LIGHT 7	NON-ALCOHOLIC BEER 7

tequila/mezcal

CLASE AZUL REPASADO 30
CLASE AZUL GOLD LEAF 35
CASAMIGOS BLANCO 11
CASAMIGOS REPOSADO 12
CASAMIGOS MEZCAL 11
PATRON SILVER 11
1800 SILVER 11
1800 REPASADO 12
DON JULIO BLANCO 11
DON JULIO REPOSADO 12
DON JULIO ANEJO 14
DON JULIO 1942 20
ILLEGAL JOVEL 10
ILLEGAL REPASADO 11
AVION 44 15

bourbon & rye

ANGELS ENVY 15
BASIL HAYDEN 12
BLANTONS 20
BUFFALO TRACE 15
BULLEIT BOURBON 11
BULLEIT RYE 10
EAGLE RARE 22
ELIJAH CRAIG 12
JIM BEAM 10
KNOB CREEK 12
MAKERS MARKS 12
PAPPY VAN WINKLE (10yr) 75
PAPPY VAN WINKLE (12yr) 90
OLD FORRESTER 12
WIDOW JANE 12
WOODFORD RESERVE 12

whiskey

JACK DANIELS 10
JAMESON 10
CROWN ROYAL 10
SCREW BALL 9
FIREBALL 9
GENTLEMEN JACK 12

single malt/scotch blended scotch

RED LABEL 10
BLACK LABEL 12
BLUE LABEL 35
DEWAR'S 15
BALVENIE (12yr) 15
GLENFIDDICH (12yr) 15
GLENLIVET (12yr) 15
MACALLAN (12yr) 18
MACALLAN (18yr) 38
HIBIKI 30
YAMAZAKI (12yr) 50
TALISKER (12yr) 15

vodka

BELVEDERE 12
GREY GOOSE 12
KETEL ONE 12
TITO'S 12
WHEATLY 12
ABSOLUTE 12

gin

BOMBAY SAPPHIRE 12
BOMBAY SAPPHIRE DRY 12
HENDRICKS 12
TANQUERAY 12
THE BOTANIST 12
BEEFEATER 12

cognac/brandy

HENNESSY VSOP 20
HENNESSEY XO 35
REMY MARTIN VSOP 15
E&J BRANDY 10

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.

rum

BACARDI SILVER 10
CAPTAIN MORGAN 10
MALIBU COCONUT 9
MEYER'S 9
PILAR RUM 10

wine by the glass

light body

Bin #	Glass 6oz Bottle
105	Gavi, Cortse, Picollo, Piemonte (Organic) (White) 12 48 <i>The aromas of sweet lemon, firm honeydew melon, apricot, chive and citrus blossom really jump out of the glass. The flavors and intense and compelling, with bold notes of lemon, lime, pomelo, melon, apricot and more that get energy and drive from the racy, fresh, acids. A lick of chalk gives a mineral edge to the very, very, long finish that leaves your mouthwatering over the lingering lemon, citrus blossom and fresh apricot flavors. The cut and verve make this an excellent match for shellfish, ceviche, and any kind of fried food, but there's enough body (at just 12.5% alcohol) to keep things equally appealing on pop-and-pour just because you're thirsty. You'll want to have a bottle chilled and ready for thirst-quenching sharing all year long!</i>
120	Chianti DOCG "FACCI", Fattoria Poggio Alloro, Toscana, 2019 (Red) 11 44 <i>Blend of Sangiovese, Canaiolo, Colorino and Cilieggiolo. Intense, deep ruby red with bouquet broad and elegant with pleasant odors of red fruit, cherry, blackcurrant and raspberry with final flowery notes of sweet violets. The taste is pleasantly tannic, dry, warm and full-bodied.</i>

medium body

Bin #	Glass 6oz Bottle
102	Falanghina "Campi Flegrei", Farro, Napoli, Campania (White) 11 44 <i>It has a straw like yellow hue, and has clear scents of pineapple, peach, apricot, broom and magnolia. On the palate it is soft, abundant and balanced, thus amplifying its olfactory qualities.</i>
113	Piedirosso "Campi Flegrei", Farro, Napoli, Campania (Red) 11 44 <i>The traditional wine from Naples, perfect with pizza, pasta and eggplant. An ancient Campania vine, already appreciated in the times of the Imperial Baia and even quoted by Pliny. Tradition says that it takes its name from the colour of its grape stalk which is the same as that of a dove's foot and is thus known locally as Per'e Palummo. It is cultivated "a piede franco". It is a ruby colour and has scents of cherry, raspberry and roses. On the palate it is soft, full bodies with well fused tannins.</i>
115	Marche Rosso, Sangiovese/Cabernet Merlot, Fontezoppa, Marche (Red) 11 44 <i>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.</i>

full body

Bin #	Glass 6oz Bottle
108	Mare Chiaro, Greco Bianco, Ippolito, Calabria (White) 12 48 <i>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.</i>
122	Super Tuscan "Mora del Roveto", Usiglian del Vescovo, Toscana (Red) 14 56 <i>Made with Sangiovese, Merlot and Cabernet Sauvignon; it is then left to age in oak barriques. A red wine with elegant aromas of red fruits which captivates with its decisive, enveloping character. Dark in colour with purple nuances. Intense on the nose with pronounced small red fruit notes. Soft and enveloping impact on the palate with a pleasant lingering finish. It goes perfectly with white and red meats and pasta.</i>

ASK SERVER FOR FULL WINE LIST.

PRICES ARE SUBJECT TO CHANGE.



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 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.