

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

**MEDITERRANEA 15**  
mixed greens and romaine | tomatoes | cucumbers | red onions pepperoncini | kalamata olives | pistachios | feta cheese | 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 | bleu cheese dressing

**ROASTED BEET 16**  
mixed greens | diced beets | avocado | candied walnuts roasted hazelnuts | goat cheese | 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

gluten free 10" crust or cauliflower crust +5 available

12"

**MARGHERITA D.O.P. 20**  
perfectly proofed dough | select d.o.p. san marzano tomato sauce parmigiano reggiano | house-made fresh mozzarella | fresh basil | riccio evoo

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

**ITALIAN GARDEN 23**  
our margherita d.o.p. | eggplant | spinach | mushrooms | zucchini goat cheese

**DIAVOLA 22**  
our margherita d.o.p. | salame piccante | calabrese pepper | diavola sauce fresh basil | 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. | 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

## grilled flatbread

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

**VEGGIE 22**

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

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

## sides

9

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

**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 | capicollo | 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 chilies | fettuccine

**PENNE LOUISIANA 34**  
chicken | penne pasta | 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.

# Facci

RISTORANTE • WOOD FIRE PIZZA • WINE BAR

## cocktail list

### facci signature drinks

**FACCI SOFISTICATA 15**  
pilar blonde rum | sweet vermouth | pineapple nectar | fresh lime juice

**FACCI MARTINI 14**  
wheatley vodka | olive juice | gorgonzola olives

**FACCI MARGARITA 14**  
trés agave tequila | cointreau | fresh lime juice | agave nectar | salt rim

**FACCI COSMO 14**  
absolute citron | cointreau | fresh lime juice | agave nectar

**SMOKED AGED FACCI OLD-FASHIONED 26**  
rabbit hole | bitters | orange and cherry | smoke of aged wood

**THE CELLOS 14**  
lemon, orange or raspberry martini with a sugar rim

**THE SANGRIAS 14**  
red or white house made sangrias

**FIGGIN PEACHY 15**  
figenza fig vodka | prosecco | peach purée | fresh lime juice

**BADA BING 15**  
chocolate vodka | double espresso vodka | frangelico | bailey's

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

### tequila/mezcal

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

JOHNNY WALKER RED LABEL 10  
JOHNNY WALKER BLACK LABEL 12  
JOHNNY WALKER 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  
ABSOLUT 12

### gin

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

### cognac/brandy

HENNESSY VSOP 20  
HENNESSY 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

### 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

Facci

RISTORANTE • WOOD FIRE PIZZA • WINE BAR

EVERY SATURDAY & SUNDAY 11AM - 3PM

### HAPPY HOUR

AVAILABLE  
EVERYDAY  
3PM - 6PM  
BOTH LOCATIONS

### 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 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.



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

**MEDITERRANEA 15**  
mixed greens and romaine | tomatoes | cucumbers | red onions | pepperoncini | kalamata olives | pistachios | feta cheese | 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 | bleu cheese dressing

**ROASTED BEET 16**  
mixed greens | diced beets | goat cheese | avocado | candied walnuts | roasted hazelnuts | balsamic vinaigrette

add: chicken 9 shrimp 12 mignon tips 15 salmon 16

## pizza

gluten free 10" crust or cauliflower crust +5 available

12"

**MARGHERITA D.O.P. 20**  
perfectly proofed dough | selected d.o.p. san marzano tomato sauce | parmigiano reggiano | 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 d.o.p. | 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. | 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 | fresh mozzarella | grilled chicken | roasted tomatoes | roasted pine nuts | smoked mozzarella

**POLPETTE CASSEROLE 19**  
house-made all beef italian meatballs | zesty tomato sauce | grilled flatbread | 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

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

## soup

**ITALIAN WEDDING 12**

**CREAM OF CRAB 14**

## panini

SERVED ON A SCHIACCIATA BREAD WITH FRIES OR MIXED GREENS,

**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 | american cheese | lettuce | heirloom tomatoes | pickle | applewood bacon | onion jam | spicy boom boom sauce | brioche bun

**ITALIANO 18**  
cotto ham | capicollo | salame | banana hot peppers | red onions | tomato | lettuce | red wine vinegar oil

## grilled flatbread

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

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

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

## lite & healthy

**GLUTEN FREE MARGHERITA 25**  
gluten free pizza dough | D.O.P. San Marzano tomato sauce | fior di latte 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

## pranzo

**LASAGNA 19**  
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) 19**  
zesty d.o.p. san marzano tomato sauce

**PARMIGIANA**  
choice of: veal 21 | eggplant 19 | chicken 20 | zesty d.o.p. san marzano tomato sauce | angel hair pasta

**ANGEL HAIR "SOPHIA LOREN" 20**  
baby spinach | wild mushrooms | wood-fired red peppers ragù sauce | goat cheese | walnuts

**LINGUINE ALLE VONGOLE 23**  
little neck clams | organic cherry tomatoes | garlic white wine sauce

**SHRIMP SCAMPI or FRADIAVOLA 23**  
white wine garlic lemon butter sauce or spicy d.o.p. san marzano marinara sauce | evoo | organic cherry tomatoes | linguine pasta

**SEAFOOD MAREBELLA 30**  
jumbo shrimp | sea scallops | creamy parmigiano reggiano sauce | maryland crab meat | house-made fettuccine pasta

**PAPPARDELLE BOLOGNESE 21**  
house-made creamy bolognese sauce

**POLLO MARSALA 23**  
wild mushrooms | cipolline onions | marsala wine sauce | broccolini | roasted garlic mashed potatoes

**POLLO ALLA VENEZIANA 26**  
pan seared chicken | capers | wood-fire red peppers | spinach | maryland crab meat | angel hair pasta | white wine lemon sauce | topped with mozzarella cheese | evoo

**RAVIOLI CON PROSCIUTTO E RICOTTA 20**  
24 mo. prosciutto di parma | peas | mushrooms | creamy rosé sauce

**GNOCCHI CAPRESE 19**  
house-made potato dumplings | organic cherry tomatoes | zesty d.o.p. san marzano marinara sauce | fresh basil | fresh mozzarella

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

**PENNE LOUISIANA 29**  
chicken | penne pasta | louisiana andouille sausage | shrimp | broccoli | organic cherry tomatoes | creamy spicy creole sauce

**VITELLO PIZZAIOLA 30**  
thinly sliced veal | kalamata olives | capers | cherry tomatoes | d.o.p. marinara sauce | angel hair pasta

## sides

9

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

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

\*pancetta - italian bacon  
\*evoo - extra virgin olive oil

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# Facci

RISTORANTE • WOOD FIRE PIZZA • WINE BAR

## cocktail list

### facci signature drinks

**FACCI SOFISTICATA 15**  
pilar blonde rum | sweet vermouth | pineapple nectar | fresh lime juice

**FACCI MARTINI 14**  
wheatley vodka | olive juice | gorgonzola olives

**FACCI MARGARITA 14**  
trés agave tequila | cointreau | fresh lime juice | agave nectar | salt rim

**FACCI COSMO 14**  
absolute citron | cointreau | fresh lime juice | agave nectar

**SMOKED AGED FACCI OLD-FASHIONED 26**  
rabbit hole | bitters | orange and cherry | smoke of aged wood

**THE CELLOS 14**  
lemon, orange or raspberry martini with a sugar rim

**THE SANGRIAS 14**  
red or white house made sangrias

**FIGGIN PEACHY 15**  
figenza fig vodka | prosecco | peach purée | fresh lime juice

**BADA BING 15**  
chocolate vodka | double espresso vodka | frangelico | bailey's

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

### tequila/mezcal

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

JOHNNY WALKER RED LABEL 10  
JOHNNY WALKER BLACK LABEL 12  
JOHNNY WALKER 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  
ABSOLUT 12

### gin

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

### cognac/brandy

HENNESSY VSOP 20  
HENNESSY 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

### 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

Facci

RISTORANTE • WOOD FIRE PIZZA • WINE BAR

EVERY SATURDAY & SUNDAY 11AM - 3PM

HAPPY HOUR  
AVAILABLE  
EVERYDAY  
3PM - 6PM  
BOTH LOCATIONS

### 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 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.