

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 | broccolini | 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.