

## 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 | spinach

**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 | limon aioli | bleu cheese dressing

**RED & YELLOW BEETS 16**  
mixed greens | sliced 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 8" +5 if 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. | salame | imported rosemary ham | fennel sausage

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

**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 toasted Italian bread | shaved parmesan reggiano

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

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

**TAGLIERE MISTO 39**  
large Italian map shaped platter (serves 2)  
prosciutto di parma | capicollo | salame napoletano | mortadella | salame calabrese | parmigiano reggiano | provolone auricchio | d.o.p. mozzarella | ciabatta | olives | grapes | marinated vegetables | mixed nuts | truffle honey

## 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 +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 if 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: 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 23**  
white wine garlic lemon butter sauce | evoo | organic cherry tomatoes | linguine pasta

**SHRIMP FRADIAVOLA 23**  
spicy d.o.p. san marzano marinara sauce | organic cherry tomatoes | linguine pasta

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

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

**POLLO LIMONE 23**  
pan seared chicken breast | capers | white wine garlic lemon butter sauce | evoo | spaghetti pasta

**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

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

## 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

- 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

<b>FACCI SOFISTICATA</b> 15 pilar blonde rum   campari   pineapple nectar   fresh lime juice	<b>THE CELLOS</b> 15 lemon, orange or raspberry martini with a sugar rim
<b>FACCI MARTINI</b> 15 wheatley vodka   olive juice   gorgonzola olives	<b>THE SANGRIAS</b> 15 red or white house made sangrias
<b>FACCI MARGARITA</b> 15 trés agave tequila   cointreau   fresh lime juice   agave nectar   salt rim	<b>FIGGIN PEACHY</b> 15 figenza fig vodka   prosecco   peach purée   fresh lime juice
<b>FACCI COSMO</b> 15 absolute citron   cointreau   fresh lime juice   cranberry juice	<b>BADA BING</b> 15 chocolate vodka   double espresso vodka   frangelico   bailey's
<b>SMOKED AGED FACCI OLD-FASHIONED</b> 26 rabbit hole cavehill   bitters   orange and cherry   smoke of aged wood	<b>RASPBERRY GIN RICKEY</b> 15 raspberry   hendricks gin   fresh lime juice   elderflower   splash of soda

## mocktail list

<b>VIRGIN ESPRESSO MARTINI</b> 10 seedlip spice 94   cold brew coffee concentrate   simple syrup	<b>CITRUS FIZZ</b> 10 seedlip groove 42   organic marmalade cordial   sparkling water
<b>VIRGIN MARGARITA</b> 10 lime   strawberry   peach or mango flavors	<b>BUSY FRUIT</b> 10 orange juice   pineapple juice   grenadine   splash of sierra mist
<b>VIRGIN MOJITO</b> 10 lime   strawberry   peach or mango flavors	<b>CONTE SPRITZ</b> 10 spritz del conte   simple syrup   sparkling water

## beer

### draught

<b>STELLA ARTOIS (5%)</b> 8
<b>MILLER LITE (4.2%)</b> 8
<b>PERONI (5.1%)</b> 8
<b>FLYING DOG THE TRUTH (8.7%)</b> 8
<b>BLUE MOON (5.16%)</b> 8
<b>DBB VIENNA LAGER (5.2%)</b> 8

### bottles

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

### tequila/mezcal

<b>AVION 44</b> 35
<b>CLASE AZUL REPOSADO</b> 35
<b>CLASE AZUL GOLD LEAF</b> 40
<b>CASAMIGOS BLANCO</b> 12
<b>CASAMIGOS MEZCAL</b> 12
<b>CASAMIGOS REPOSADO</b> 15
<b>DON JULIO ANEJO</b> 18
<b>DON JULIO BLANCO</b> 12
<b>DON JULIO REPOSADO</b> 15
<b>DON JULIO 1942</b> 35
<b>ILLEGAL JOVEL</b> 12
<b>ILLEGAL REPOSADO</b> 15
<b>PATRON SILVER</b> 12
<b>1800 SILVER</b> 12
<b>1800 REPOSADO</b> 15

### bourbon & rye

<b>ANGELS ENVY</b> 18
<b>BASIL HAYDEN</b> 15
<b>BLANTONS</b> 30
<b>BUFFALO TRACE</b> 15
<b>BULLEIT BOURBON</b> 12
<b>BULLEIT RYE</b> 12
<b>EAGLE RARE</b> 30
<b>ELIJAH CRAIG</b> 12
<b>JEFFERSONS RESERVE</b> 15
<b>JIM BEAM</b> 12
<b>KNOB CREEK</b> 12
<b>MAKERS MARK</b> 12
<b>OLD FORRESTER</b> 12
<b>PAPPY VAN WINKLE (10yr)</b> 75
<b>PAPPY VAN WINKLE (12yr)</b> 90
<b>WIDOW JANE</b> 15
<b>WOODFORD RESERVE</b> 15

### whiskey

<b>CROWN ROYAL</b> 12
<b>FIREBALL</b> 12
<b>GENTLEMEN JACK</b> 12
<b>JACK DANIELS</b> 12
<b>JAMESON</b> 12
<b>SCREW BALL</b> 12

### single malt/scotch/ blended scotch

<b>BALVENIE (12yr)</b> 18
<b>DEWAR'S</b> 18
<b>GLENFIDDICH (12yr)</b> 18
<b>GLENLIVET (12yr)</b> 18
<b>HIBIKI</b> 35
<b>JOHNNY WALKER BLACK LABEL</b> 15
<b>JOHNNY WALKER BLUE LABEL</b> 45
<b>JOHNNY WALKER RED LABEL</b> 12
<b>MACALLAN (12yr)</b> 25
<b>MACALLAN (18yr)</b> 45
<b>TALISKER</b> 18
<b>YAMAZAKI (12yr)</b> 50

### vodka

<b>ABSOLUT</b> 12
<b>BELVEDERE</b> 12
<b>GREY GOOSE</b> 12
<b>KETEL ONE</b> 12
<b>TITO'S</b> 12
<b>WHEATLY</b> 12

### gin

<b>BEEFEATER</b> 12
<b>BOMBAY SAPPHIRE</b> 12
<b>BOMBAY SAPPHIRE DRY</b> 12
<b>HENDRICKS</b> 12
<b>TANQUERAY</b> 12
<b>THE BOTANIST</b> 12

### cognac/brandy

<b>E&amp;J BRANDY</b> 12
<b>HENNESSY VS</b> 18
<b>HENNESSY VSOP</b> 20
<b>HENNESSY XO</b> 35
<b>REMY MARTIN VSOP</b> 15
<b>REMY MARTIN 1738</b> 20

**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. PRICES ARE SUBJECT TO CHANGE.**

### rum

<b>BACARDI SILVER</b> 12
<b>CAPTAIN MORGAN</b> 12
<b>MALIBU COCONUT</b> 12
<b>MEYER'S</b> 12
<b>PILAR RUM</b> 12

### 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.