Facci

RISTORANTE • WOOD FIRE PIZZA • WINE BAR

appetizers

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

SHRIMP GONDOLA 19
parmigiano reggiano cream sauce I toasted Italian bread

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

POLIPO ALLA GRIGLIA 24
grilled octopus I yukon potato purée I salsa verde I pickled onion
romesco sauce

salads

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

MEDITERRANEA 15
mixed greens and romaine I tomatoes I cucumbers I red onions
pepperoncini I kalamata olives I pistachios I feta cheese I red wine vinaigrette

ARUGULETTA 14
arugula I strawberries I sliced pears I roasted hazelnuts
shaved parmigiano reggiano I lemon aioli dressing

INSALATA PRIMAVERA 14
field greens I sun-dried cranberries I candied walnuts I goat cheese
raspberry vinaigrette

FACCI WEDGE 15
iceberg lettuce wedge I heirloom tomatoes I bacon I bleu cheese crumble
limon aioli I bleu cheese dressing

RED & YELLOW BEETS 16
mixed greens I sliced beets I avocado I candied walnuts
roasted hazelnuts I goat cheese I balsamic vinaigrette

add: chicken 9 shrimp 12 mignon tips 15 salmon 16

classic pastas

LASAGNA 24
layered house-made pasta I bolognese meat ragù
blend of 3 cheeses I 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: eggplant **24** I chicken **25**
zesty d.o.p. san marzano tomato sauce I angel hair pasta

ANGEL HAIR "SOPHIA LOREN" 25
baby spinach I wild mushrooms I wood-fired red peppers ragù sauce
goat cheese I walnuts

SPAGHETTI AMATRICIANA CON BURRATA 29
caramelized onions I bacon I italian pancetta I spicy calabrian
chili I italian burrata I pesto drizzle I organic cherry tomatoes
spicy d.o.p. san marzano marinara sauce I basil I parmigiano reggiano

pizza

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

12"

MARGHERITA D.O.P. 20
perfectly proofed dough I select d.o.p. san marzano tomato sauce
parmigiano reggiano I house–made fresh mozzarella I fresh basilico riccio
evoo

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

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

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

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

FRANCO PALMA 23
our margherita d.o.p. I salamino I imported rosemary ham I fennel sausage

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

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

grilled flatbread

gluten free crust 10" or cauliflower crust 8" (round) +5 available

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

SAUSAGE & PEPPERS 22
brushed with olive oil and garlic I house-made mozzarella
italian fennel sausage I wood-fired peppers I 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 I zesty tomato sauce I grilled
toasted Italian bread I shaved parmesan reggiano

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

BURRATA CAPRESE 18
heirloom cherry tomatoes I ground pistachios I basil I balsamic glaze
add proscuitto +10

TAGLIERE MISTO 39
large Italian map shaped platter (serves 4)
prosciutto di parma I capicollo I salamino napoletano I mortadella I salame
calabrese I parmigiano reggiano I provolone auricchio I d.o.p. mozzarella
ciabatta I olives I grapes I marinated vegetables I mixed nuts I truffle honey

soup

ITALIAN WEDDING 12

CREAM OF CRAB 14

from the sea

FRUTTI DI MARE 36
calamari I little neck clams I maine mussels I octopus
seared scallops I jumbo lump crab meat I shrimp I d.o.p. san marzano
marinara sauce I linguine pasta I organic cherry tomatoes I evoo

LINGUINE ALLE VONGOLE 28
little neck clams I organic cherry tomatoes I garlic white wine sauce

SHRIMP SCAMPI 28
white wine garlic lemon butter sauce I evoo
organic cherry tomatoes I linguine pasta

SHRIMP FRADIAVOLA 28
spicy d.o.p san marzano marinara sauce
organic cherry tomatoes I linguine pasta

FETTUCCINE CALABRESE 35
scallops I Maryland crab meat I jumbo shrimp
d.o.p. spicy san marzano marinara sauce I calabrian chilies I fettuccine

PENNE LOUISIANA 34
chicken I penne pasta I louisiana andouille sausage I shrimp
broccoli I organic cherry tomatoes I creamy spicy creole sauce

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

from the land

POLLO MARSALA 28
wild mushrooms I cipolline onions I marsala wine sauce I broccolini
roasted garlic mashed potatoes

POLLO LIMONE 28
pan seared chicken breast I capers I white wine garlic lemon butter sauce
evoo I spaghetti pasta

BISTECCA FIORENTINA 46
16 oz ribeye I wood-fire grilled to your preference
argentinian chimichurri I tuscan potatoes I petite arugula

FILETTO GORGONZOLA 48
8 oz filet mignon I creamy gorgonzola truffle sauce I broccolini
roasted garlic mashed potatoes

fresh house-made pasta

PAPPARDELLE BOLOGNESE 27
house-made creamy bolognese sauce

RAVIOLI CON PROSCIUTTO E RICOTTA 25
24 mo. prosciutto di parma I peas I mushrooms I creamy rosé sauce

SEAFOOD MAREBELLA 36
jumbo shrimp I sea scallops I creamy parmigiano reggiano sauce
maryland crab meat I house-made fettuccine pasta

RAVIOLI D'ARAGOSTA 35
stuffed with lobster I chives I creamy saffron sauce
maryland crabmeat I asparagus tips

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

GNOCCHI CAPRESE 24
house-made potato dumplings I organic cherry tomatoes
zesty d.o.p. san marzano marinara sauce I fresh basil I fresh mozzarella

GNOCCHI DI PATATE PESTO E SALSICCIA 26
house-made potato dumplings I italian mild sausage I wild mushrooms
roasted red tomatoes I pesto genovese sauce

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

lite & healthy

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

BAIA DOMIZIA 34
broiled shrimp I seared scallops I spinach I roasted garlic I evoo

GERMANO CANDILE 35
blackened salmon I asparagus I spinach I roasted garlic
fresh vegetable medley I 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
- If you bring your own dessert there will be a $15 charge.
- We are not responsible for your own customized creations.
- 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

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cocktail list

facci signature drinks

FACCI SOFISTICATA 15
pilar blonde rum I campari I pineapple nectar I fresh lime juice

FACCI MARTINI 15
wheatley vodka I olive juice I gorgonzola olives

FACCI MARGARITA 16
trés agave tequila I cointreau I fresh lime juice I agave nectar I salt rim

FACCI COSMO 15
absolut citron I cointreau I fresh lime juice I cranberry juice

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

THE CELLOS 15
lemon, orange or raspberry martini with a sugar rim

THE SANGRIAS 15
red or white house made sangrias

FIGGIN PEACHY 16
figenza fig vodka I prosecco I peach purée I fresh lime juice

BADA BING 15
chocolate vodka I double espresso vodka I frangelico I bailey's

RASPBERRY GIN RICKEY 15
raspberry I hendricks gin I fresh lime juice I elderflower I splash of soda

mocktail list

VIRGIN ESPRESSO MARTINI 10
seedlip spice 94 I cold brew coffee concentrate I simple syrup

VIRGIN MARGARITA 10
lime I strawberry I peach or mango flavors

VIRGIN MOJITO 10
lime I strawberry I peach or mango flavors

CITRUS FIZZ 10
seedlip groove 42 I organic marmalade cordial I sparkling water

BUSY FRUIT 10
orange juice I pineapple juice I grenadine I splash of sierra mist

CONTE SPRITZ 10
spritz del conte I simple syrup I sparkling water

beer

draught

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

bottles

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

tequila/mezcal

AVION 44 35
CLASE AZUL REPOSADO 35
CLASE AZUL GOLD LEAF 40
CASAMIGOS BLANCO 13
CASAMIGOS MEZCAL 14
CASAMIGOS REPOSADO 15
DON JULIO ANEJO 18
DON JULIO BLANCO 13
DON JULIO REPOSADO 15
DON JULIO 1942 35
ILLEGAL JOVEL 13
ILLEGAL REPOSADO 15
PATRON SILVER 13
1800 SILVER 13
1800 REPOSADO 15

vodka

ABSOLUT 13
BELVEDERE 15
DEEP EDDYS 13
GREY GOOSE 15
KETEL ONE 15
TITO'S 13
WHEATLY 12

cognac/brandy

E&J BRANDY 12
HENNESSY VS 18
HENNESSY VSOP 20
HENNESSY XO 35
REMY MARTIN VSOP 15
REMY MARTIN 1738 20

bourbon & rye

ANGELS ENVY 18
BASIL HAYDEN 16
BLANTONS 30
BUFFALO TRACE 15
BULLEIT BOURBON 15
BULLEIT RYE 15
EAGLE RARE 30
ELIJAH CRAIG 14
JEFFERSONS RESERVE 15
JIM BEAM 12
KNOB CREEK 12
MAKERS MARK 13
OLD FORRESTER 13
PAPPY VAN WINKLE (10yr) 75
PAPPY VAN WINKLE (12yr) 90
WIDOW JANE 15
WOODFORD RESERVE 16

gin

BEEFEATER 13
BOMBAY SAPPHIRE 13
BOMBAY SAPPHIRE DRY 13
HENDRICKS 13
TANQUERAY 13
THE BOTANIST 13

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.

whiskey

CROWN ROYAL 13
FIREBALL 13
GENTLEMEN JACK 14
JACK DANIELS 13
JAMESON 13
SCREW BALL 13

single malt/scotch/ blended scotch

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

rum

BACARDI SILVER 13
CAPTAIN MORGAN 13
MALIBU COCONUT 13
MEYER'S 13
PILAR RUM 14

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

BEST ITALIAN RESTAURANT HOWARD COUNTY 2020
BEST CATERING HOWARD COUNTY 2020
WINE SPECTATORS AWARD OF EXCELLENCE 2010-2025
BEST GAMBERI ROSSO 2025

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.