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 I 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 goat cheese I avocado I candied walnuts roasted hazelnuts I balsamic vinaigrette

add: chicken 9 shrimp 12 mignon tips 15 salmon 16

pizza

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

12"

MARGHERITA D.O.P. 20
perfectly proofed dough I selected 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 diavola sauce I 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 fresh mozzarella I grilled chicken roasted tomatoes I roasted pine nuts I smoked mozzarella

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

panini

SERVED ON A SCHIACCIATA BREAD WITH FRIES OR MIXED GREENS,

GRILLED CHICKEN PESTO 17
seasoned chicken breast I sun-dried tomatoes I smoked mozzarella applewood smoked bacon I evoo I basil pesto sauce

CISTECCA MONTESE 18
usda ribeye I caramelized onions I green peppers I spicy boom boom sauce I lettuce I heirloom tomato I provolone cheese

PARMIGIANA 15
choice of chicken, house-made meatballs +2
zesty d.o.p. san marzano tomato sauce
melted mozzarella I parmigiano reggiano

FACCI BURGER 18
8 oz certified angus beef patty I american cheese I lettuce heirloom tomatoes I pickle I applewood bacon I onion jam spicy boom boom sauce I brioche bun

ITALIANO 18
cotto ham I capicollo I salame I hot banana peppers I red onions provolone cheese I tomato I lettuce I red wine vinegar oil

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

lite & healthy

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

pranzo

LASAGNA 19
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 (2) 19
zesty d.o.p. san marzano tomato sauce

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

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

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

SHRIMP SCAMPI 23
white wine garlic lemon butter sauce I evoo organic cherry tomatoes I linguine pasta

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

SEAFOOD MAREBELLA 31
jumbo shrimp I sea scallops I creamy parmigiano reggiano sauce maryland crab meat I house-made fettuccine pasta

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

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

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

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

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

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

PAPPARDELLE BOLOGNESE 22
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
- 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

RISTORANTE • WOOD FIRE PIZZA • WINE BAR

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.