

Facci Restaurant

7530 Montpelier Rd 20723-6014 · +13016045555 · Updated: Jan 14, 2026

[View online menu](#)



ANTIPASTI 5

Torre Di Tonno

\$12.00

a towering mix of yellowfin tuna, seared medium rare, avocado, fresh cilantro, wood-fired peppers, lemon aioli dressings

Gamberi Alla Sambuca

\$12.00

jumbo shrimp, fried tomatoes, light creamy sambuca sauce

Formaggi Misti

\$13.00

sharp provolone, parmigiano reggiano, asiago, truffle, fresh fruit, flatbread

Calamari Fritti

\$11.00

flash fried calamari, dipping sauce dua

Mozzarella Caprese

\$10.00

fresh mozzarella, wood-fired peppers, heirloom yellow, tomatoes, red tomatoes

INSALATE 5

Bistro (side)

\$4.00

iceberg and romaine, tomatoes, cucumbers, olives, pepperoncini, red onions, balsamic vinaigrette

Caesar

\$7.00

heart of romaine lettuce, creamy caesar dressing, housemade croutons, shaved parmigiano

Panzanella

\$9.00

heirloom tomatoes, basil, oregano, house-made croutons, fresh mozzarella, extra virgin olive oil

Insalata Primavera

\$9.00

field of greens, sundried cranberries, candied walnuts, goat cheese, raspberry vinaigrette

Aruguletta

\$8.00

baby arugula, pears, strawberries, shaved parmigiano, lemon olive oil

CLASSIC ITALIANO 5

Lasagna

\$12.00

layered house-made pasta, bolognese meat ragu, blend of 3 cheeses, tomato sauce, mozzarella

Spaghetti And Meatballs

\$12.00

home-made meatballs, spaghetti, tomato sauce, fresh basil

Baked Ziti	\$12.00
ziti, blend of 3 cheeses, tomato sauce, mozzarella cheese, fresh basil	
Fettuccine Alfredo	\$12.00
fettuccine, creamy alfredo sauce	
Eggplant Parmigiana	\$13.00
italian eggplant, tomato sauce, mozzarella, spaghetti	

ARTISAN PIZZE 10" 5

Margherita	\$10.00
d.o.p marzano tomato sauce, fresh mozzarella, , fresh basil, extra virgin olive oil	
Bufalina	\$16.00
d.o.p san marzano tomato sauce, imported water buffalo mozzarella, fresh basil, extra virgin olive oil	
Campagna	\$13.00
baked egg, gorgonzola, cheese, fresh mozzarella, imported pancetta,	
Romina	\$14.00
our margherita topped with italian sausage, wood-fired red and yellow pepper, onions, fennel sausage	
Nuvoletta	\$13.00
extra virgin olive oil, fresh garlic, ricotta, fresh mozzarella, basil	

CONTORNI 5

Broccoli Rabe	\$5.00
with roasted garlic	
Grilled Asparagus	\$5.00
topped with balsamic glaze	
Side Of Pasta	\$6.00
with tomato sauce (spaghetti angel hair or penne); with entree order only	
Sauteed Spinach	\$5.00
with roasted garlic	
Fresh Vegetable Medley	\$5.00

DESSERTS 5

Cannoli	\$6.00
Zabaglione Alle Fragole	\$6.00
sabayon cream. fresh strawberries	
Tiramisu Tradizionale	\$6.00
house made	

Coppa Gelato

\$6.00

mango, chocolate, hazelnut, pistachio, strawberry, vanilla

Lemon Sorbet

\$6.00