

It all started in East Hampton, NY, in 2005...beach town, busy summers, Italian food, wine, and the hectic restaurant industry. We always dreamed of "One day we will open our own restaurant..." It's 2018 and here we are, together again. This restaurant is a homage to all that were with us along the way.



Our story is not just of food, but also of history, culture and hospitality. From the resourceful immigrants of the Italian diaspora, to the cultural significance of Italy's regional cuisines, we welcome you to our community restaurant and aim to provide you with a "Noi e Voi" experience.

AMERICANO

STARTERS

Garlic Bread 5

Pasta Fazool 7

Cannellini bean, rosemary & pasta soup

Fried Provolone 9.5

Fresh tomato, thyme

Nonna's Meatballs 11.5

veal, beef and pork in marinara

Fried Zucchini 9.5

cherry peppers, Parmigiana, lemon

Arugula 9

white bean, tomato, shaved parm

PASTA

Spaghetti & Meatballs 15.5

BK's Baked Penne 14.5

sausage & beef ragù, herbed ricotta

Rigatoni alla Buttera 14.5

Sweet & spicy sausage, tomato, peas, cream

Fettuccine Alfredo 13.5

who is Al?

SECOND COURSE

Mussels Posillipo 15.5

tomato, basil, lemon, chili, white wine, toast

Gamberetti 22

Whole shrimp, roasted peppers, *salsa verde*

Chicken Parmigiana 19

with *insalata piccola*

ALLA SPINA/ON TAP

BEVANDE

Negroni 12

Vesper 11

VINO

Pinot Grigio 8/14

Prosecco 9

BIRRA

Menabrea 5/8

Atlas Ponzi IPA 6/9

PER DUE/FOR TWO

Formaggi e Salumi 18

Prosciutto di Parma / Salami Calabrese

Nduja / Gorgonzola / Pecorino

Branzino 39

Presented tableside.

Includes your choice of a contorno/side

CONTORNI/SIDES

Bietola 6.5

swiss chard, lemon, anchovy, garlic

Radicchio 8

grilled, *balsamica*, gorgonzola

Cavoletti di Bruxelles 8

pancetta, lemon

Zucca in Agrodolce 7.5

local squash, mint, vinegar, ricotta

DOLCI/SWEETS

Gelato/Sorbetto 5

Ananas 7

Affogato 8

Panna Cotta 6

ITALIANO

ANTIPASTI

Bruschetta 6.5

crushed tomatoes, basil, good bread

Olives e Formaggi Marinate 6.5

Burrata 13

confit cherry tomatoes, *vin cotto*

Polpo 16

grilled octopus, ceci beans, celery, *balsamico*

Baccalà al Mantecato 13.5

Venetian whipped potato & salt cod

Scarola 9

egg, anchovy *bagna cauda*, crouton.

PRIMI

Gnocchi alla Sorrentina 16.5

Mozzarella di bufala

Spaghetti alle Vongole 16

baby clams, garlic, cherry tomato, parsley

Bucatini all'Amatriciana 15

guanciale, onion, tomato, chili, pecorino

SECONDI

Melanzane alla Parmigiana 16.5

eggplant parmigiana, mozzarella di bufala

Pesce Spada alla Livornese 18.5

Swordfish, olives, capers, tomatoes

Tagliata 18 *

hanger steak, arugula, parmigiana,

Alba white truffle oil

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness.
Fried items share common cooking oil. Not all ingredients are listed. Please inform us if someone in your party has an allergy.

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