

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
- Fried Provolone 9.5
Fresh tomato, thyme
- Nonna's Meatballs 12.5
veal, beef and pork in marinara
- Fried Zucchini 9.5
cherry peppers, Parmigiana, lemon
- Arugula 9
white bean, tomato, shaved parm
- Baby Beets 10
goats cheese, oranges, pistachio, balsamic

PASTA

- Fettuccine Alfredo 15
Who is Al?
- Spaghetti & Meatballs 15.5
- BK's Baked Penne 15
sausage & beef ragù, herbed ricotta

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 *piccola insalata*

ALLA SPINA/ON TAP

- | | |
|---------------------|-------------------|
| BEVANDE | VINO |
| Negroni 12 | Pinot Grigio 8/14 |
| Vesper 11 | Prosecco 9 |
| BIRRA | |
| Menabrea 5/8 | |
| Atlas Ponzi IPA 6/9 | |

PER DUE/FOR TWO

- Formaggi e Salumi 18
Prosciutto di Parma / Salame Calabrese
Nduja / Gorgonzola / Pecorino

These selections include your choice of one Contorni / Side:

- Branzino 39
Filletted tableside.
- Grigliata Mista 45
market fish, octopus, whole shrimp
- Fiorentina 78
(please allow 40 minutes for medium-rare)
32oz Porterhouse, rosemary, garlic

CONTORNI/SIDES

- Bietola swiss chard, lemon, anchovy, garlic 7.5
- Sautéed Escarole white beans, garlic, chili 7
- Cauliflower *salsa verde*, pine nuts, olives 8
- Zucca in Agrodolce squash, ricotta, vinegar 8

DOLCI/SWEETS

- Gelato/Sorbetto 5
- Affogato 8
- Ananas 6
- Panna Cotta 6
- Tiramisù 8

ITALIANO

ANTIPASTI

- Bruschetta 7
crushed tomatoes, basil, good bread
- Olives e Formaggi Marinate 6.5
- Minestrone hearty vegetable soup 8
- Burrata 13
confit cherry tomatoes, *vin cotto*, *crostini*
- Polpo 16
grilled octopus, ceci beans, celery, *balsamico*
- Baccalà Mantecato 13.5
Venetian whipped potato & salt cod
- Scarola 9
egg, anchovy *bagna cauda*, crouton.

PRIMI

- Tonnarelli Cacio e Pepe 14
The Roman classic: Pecorino & black pepper
- Gnocchi alla Sorrentina 16.5
pomodoro sauce, fior di latte
- Spaghetti alle Vongole 16
baby clams, garlic, cherry tomato, parsley
- Bucatini all'Amatriciana 16
guanciale, onion, tomato, chili, pecorino

SECONDI

- Melanzane alla Parmigiana 16.5
eggplant parmigiana, *fior di latte*
- Pescato del Giorno 18.5
grilled market fish, lemon, *peperonata*
- 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.*

I'M EDDIE CANO! | 5014 CONNECTICUT AVE NW | CHEVY CHASE, DC | 202.890.4995