

It all started in East Hampton, NY, in 2005...beach town, busy summers, Italian food and wine, the restaurant industry. This led to our mantra 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, orange, pistachio, balsamic dressing

PASTA

Fettuccine Alfredo 14
Who is Al?

Orecchiette 15
fennel sausage, broccoli rabe, *peperoncino*

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

Market Fish of the Day 19
peperonata, balsamico

Chicken Parmigiana 19
with *piccola insalata*

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 / Salame Calabrese
Nduja / Gorgonzola / Pecorino

Pasta per Due 28
Chefs pasta for two

Branzino 39
whole roasted with one side

Fiorentina 69
(please allow up to 30 minutes for Medium-Rare)
30oz Porterhouse, rosemary, garlic, one side

CONTORNI/SIDES

Bietola swiss chard, lemon, anchovy, garlic 7.5

Sautéed Escarole white beans, garlic, chili 7

Cauliflower *salsa verde*, pine nuts, olives 8

Funghi Trifolati mushrooms, garlic, vinegar 8

DOLCI/SWEETS

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

NOW OPEN FOR BRUNCH!
SUNDAYS 12-2:30

Executive Chef James Gee

**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

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 10.5
Venetian style whipped salt cod

Scarola 9
apples, parmigiana, white balsamic, almonds

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, cherry tomato, white wine

Bucatini all'Amatriciana 16
guanciale, onion, tomato, chili, pecorino

SECONDI

Melanzane alla Parmigiana 17
eggplant parmigiana, *fior di latte*

Stracotto 18
Braised short rib, porcini, thyme
potato puree

Tagliata 18 *
hanger steak, arugula, parmigiana,
Alba white truffle oil