

LA NOSTRA STORIA—

The heart and soul of this restaurant was envisioned by friends in 2008 and later created by those same friends in 2018. We loved the notion of celebrating both Italian American and Italian Italian cuisine in our family run establishment while creating a sense of community. Most regular patrons are now familiar with our moniker of a name. Simply *say it fast* and you're speaking Italian while smiling about your beloved neighborhood Italian restaurant owned and operated by Italian Italians!



HOSPITALITY CHARGE

A 20% Hospitality Charge is applied to all dine-in checks. We began this charge in May of 2023 when Initiative 82 went into effect. This charge goes entirely towards the highly competitive hourly wages of our dining room and culinary team.

The tip line has been removed from all credit card receipts. No additional tip is expected.

If you normally tip more than 20% and feel your staff went above and beyond to provide great hospitality, you are always welcome to show your appreciation with an extra token cash tip, like in Italy!

*Please note, the City of Washington, DC mandates a 10% tax on all service charges. 100% of this tax goes to the city.

THE PAPETTIS

Massimo is our affable GM and hails from Rome, Italy. He met his wife Carolyn in Rome in 1998 while she was studying there. Massimo comes from a long line of entrepreneurs and learned the art of the sale from his grandmother who owned four stores in the historic center of Rome. The Papettis moved to East Hampton in 2005 where Massimo began his restaurant career and fast became a beloved local celebrity!

Carolyn is our culinary and creative director and a local from East Hampton, NY. She lived in Rome for 8 years where she completed her MBA in marketing, and later her sommelier certification in 2002. Carolyn has been working in wine at the helm of restaurants, private clubs and tourism ever since and launched the Italian Wine Society in September 2026.

The Papettis live in the neighborhood and have two boys, Francesco, and Luca, who are often seen working at Eddie or the Italian Bar!

AMERICANO

STARTERS

- Focaccia** 5
house made focaccia bread
- Garlic Bread** 7
toasted garlic bread
- Caesar Salad** 13
romaine, parm, breadcrumbs, anchovy dressing
- Fried Zucchini** 14
tempura fried zucchini with cherry peppers
- Sunday Salad** 16
romaine, salami, mozzarella, chickpeas, Italian
- Grilled Octopus** 18
chickpeas, celery, tomatoes, vinaigrette

PASTA

- Orecchiette** 25
‘little ears’ pasta, italian sausage, broccoli rabe
- Ravioli** 26
house made spinach ricotta ravioli, butter, sage
- Shrimp Scampi** 31
spaghetti, shrimp, white wine, garlic

SECOND COURSE

- Chicken Milanese** 28
panko crusted chicken milanese, arugula parmesan salad
- Short Ribs** 31
slow roasted short ribs, polenta, fried sage
- Chicken Parmesan** 31
breaded chicken parmesan, spaghetti marinara

CONTORNI/SIDES

- Potatoe Frite** 9
french fries, parmesan, truffle oil
- Broccoli Rabe** 9
olive oil, garlic, peperoncino

DOLCI/DESSERT

- Tiramisu** 9
your classic Italian ‘pick me up’
- Semifreddo** 14
chocolate and hazelnut semifreddo
- Tortufo Bianco** 16
chocolate espresso ganache, layered with coffee and vanilla gelato, meringue coating

ITALIANO

ANTIPASTI

- Polpette** 16
nonna's meatballs, San Marzano tomato sauce, focaccia slice
- Insalata Autunnale** 16
roasted plums, gorgonzola, toasted almonds, baby spinach
- Burrata** 19
Pugliese burrata, roasted figs, prosciutto, roasted hazelnuts
- Polenta Fritta** 14
fried polenta sticks, mascarpone and white truffle oil

PRIMI

- Paste Tipiche Romane**
Cacio Pepe 23, La Gricia 24, Amatriciana 27, Carbonara 27
- Gnocchi Autunnale** 26
house made ricotta gnocchi, butternut squash, pancetta
- Tagliatelle Bolognese** 26
classic veal, beef and pork ‘slow cooked’ bolognese
- Spaghetti alle Vongole** 27
baby clams, cherry tomato, confit garlic, chilis
- Linguine al Nero di Seppia con Aragosta** 36/48
squid ink linguine, lobster, cherry tomatoes, chilis

SECONDI

- Melanzane** 25
delish GF baked eggplant parmigiana, mozzarella di bufala
- Cacciucco** 31
Livornese tomato fish stew, clams, shrimp, fish, toast
- Spigola Nera** 32
black seabass, roasted potatoes, butter capers
- Tagliata*** 31
flank steak, white truffle oil, arugula parmesan salad

Nonna's Tasting Menu 58 per person

Nonna's Tasting menu is a fun way to enjoy the classic I'm Eddie Cano experience! Appetizers are to share for *tutti a tavola* and everyone chooses their own entrée. The experience requires *everyone* at the table to participate, regardless of age.

PER TUTTI A TAVOLA

- Eddie's Fried Zucchini
- Insalata Autunnale

Pasta Tipica Romano-choose one for the table to share

PER TE

choose any entrée from our ‘secondi’ on either side of the menu, this is for you, no need to share!



—COCKTAIL DELLA CASA

- Negroni** 16
classic balance
- Vesper** 16
It's a Bond thing
- Limoncello Spritz** 15
limoncello, prosecco
- Cynar Spritz** 16
Cynar, prosecco
- I'm Eddie Cano** 15
gin, lime, cucumber, basil
- Boulevardier** 16
bourbon, Campari, sweet vermouth
- Sicilian Mule** 15
averna ginger beer, lime
- Little Italy** 18
bullet rye, antica formula, cynar
- Il Padrino** 18
bourbon, amaretto, amaro averna

—VINO AL BICCHIERE

- Prosecco on Tap 12
- Pinot Grigio on Tap 12

BIANCHI

- Sicilian White: Graffetta Sicilia 13
- ~~Puglia~~ White: Guarini Puglia 13
- Sovave Classico: Suave Veneto 14

ROSATO

- Chiaretto Bardolino Veneto 13

ROSSI

- ~~Marcantonio San~~ Marzano Puglia 14
- Sangiovese Lecciaia Toscana 14
- Langhe Rosso Vajra Piemonte 15

—BIRRA ALLA SPINA

- Peroni Lager 11
- Atlas ‘Dance of Days’ Pale Ale 11

—BIRRA IN BOTTIGLIA

- Lager: Peroni Italia 8
- India Pale Ale: Dogfish Head DE 8
- Amber Ale: Fat Tire CO 8
- Pale Ale: Sierra Nevada CA 8
- Porter: Penn Quarter DC, Brau DC 9

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