

LA NOSTRA STORIA—

The heart and soul of this restaurant was envisioned by friends in 2008, and later opened 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 manker 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 Italian!



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 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 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!

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** 4
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** 17
chickpeas, celery, tomatoes, vinaigrette

PASTA

- Orecchiette** 22
'little ears' pasta, broccoli rabe, italian sausage
- Spaghetti and Meatballs** 24
spaghetti and nonna's meatballs
- Shrimp Scampi** 29
spaghetti, shrimp, white wine, garlic

SECOND COURSE

- Chicken Milanese** 28
panko crusted chicken milanese, arugula parmesan salad
- Chicken Parmesan** 31
breaded chicken parmesan, spaghetti marinara
- Veal Marsala*** 33
veal scallopini, marsala and mushrooms

CONTORNI/SIDES

- Mushrooms Trifolati** 7
assorted sauteed mushrooms
- Potato al Forno** 7
oven roasted rosemary potatoes
- Broccoli Rabe** 7
oil, garlic, pepperoncino

DOLCI/DESSERT

- Panna Cotta** 9
strawberry topped rich creamy panna cotta
- Semifreddo 'al Ferrero Rocher'** 12
chocolate semifreddo, hazelnut crunch syrup
- Tiramisu** 9
classic Italian style

ITALIANO



ANTIPASTI

- Polpette** 15
nonna's meatballs, San Marzano tomato sauce, focaccia slice
- Insalata Invernale** 16
cauliflower, carrots, arugula, almonds, currants, vinaigrette
- Radicchio e Scamorza** 16
braised Treviso radicchio, seared smoked mozzarella, Modena balsamic vinegar reduction
- Burrato e Arancia Rossa** 18
Pugliese burrata, blood oranges, fennel, red onions
- Togliere di Salmi e Formaggi** (serves two) 27
assorted board of imported Italian meat and cheese

PRIMI

- Paste Tipiche Romane**
- Cacio Pepe** 21 **La Gricia** 22 **Amatriciano** 24 **Carbonara** 25
- Tagliatelle Bolognese** 25
classic veal, beef and pork 'slow cooked' bolognese
- Spaghetti alle Vongole** 26
baby clams, cherry tomato, confit garlic
- Linguine al Nero di Seppia con Aragosta** 36
squid ink linguine, lobster, cherry tomatoes, chilis

SECONDI

- Melanzane** 22
delish GF baked eggplant parmigiana, *mozzarella di bufala*
- Cozze Posillipo** 24
steamed mussels, tomatoes, white wine, tomatoes, toast
- Spigola Hera** 31
black seabass, roasted potatoes, winter veggies, butter capers
- Tagliata*** 29
flank steak, white truffle oil, arugula parmesan salad

Nonna's Tasting Menu 49 per person

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

PER TUTTI A TAVOLA

- Tagliere di Salmumi e Formaggi
- Eddie's Fried Zucchini
- Pasta Tipica Romana (*you choose one!*)
- Linguine al Nero di Seppia con Aragosta

PER TE

choose any entrée from our 'secondi' on either side of the menu

— COCKTAIL DELLA CASA

- Negroni on Top** 14
classic balance
- Vesper on Top** 14
it's a Bond thing
- Limoncello Spritz** 14
limoncello, prosecco
- Cynar Spritz** 14
Cynar, prosecco
- I'm Eddie Cano** 14
gin, lime, cucumber, basil
- Winter Spiced Margarita** 14
tequila, cranberry, spiced pear, lime
- Sicilian Mule** 14
avermè ginger beer, lime
- Little Italy** 17
bullet rye, antica formula, cynar
- Il Padrino** 16
bourbon, amaretto, amaro avermè

— VINO AL BICCHIERE

- Prosecco on Top 1
- Pinot Grigio on Top 1

BIANCHI

- Sicilian White *Graffetta* Sicilia 12
- Molvasia *Trebbiano* Lazio 12
- Soave *Classico Soave* Veneto 13

ROSATO

- Wolffer Estate Blend Long Island 12

ROSSI

- Montepulciano *Riserva Abruzzo* 13
- Sangiovese *Lecciaia* Toscana 13
- Langhe Rosso *Vajra* Piemonte 14

— BIRRA ALLA SPINA

- Peroni Lager 1
- Affix 'Dance of Days' Pale Ale 1

— 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 Brou 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.*