

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!

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

- Spinach 8
sautéed spinach, olive oil, garlic, peperoncino
- Broccoli Rabe 8
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, spinach
- Burrata 19
Pugliese burrata, roasted figs, prosciutto, roasted hazelnuts
- Polenta Fritta 18
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 potato gnocchi, butternut squash, pancetta
- Togliatelle 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, mussels, shrimp, fish, toast
- Spigola Nera 32
black seabass, roasted potatoes, fall veggies, butter capers
- Togliata* 31
flank steak, white truffle oil, arugula parmesan salad

Nonna's Tasting Menu 54 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

- Burrata
- 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 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
averming 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 Salis 13
- Malvasia Trebbiano Lazio 13
- Suave Classico: Suave Veneto 14

ROSATO

- Chiaretto Bordolino Veneto 13

ROSSI

- Montepulciano Riserva Abruzzo 14
- Sangiovese: Lecciaia Toscana 14
- Langhe Rosso: Vajra Piemonte 15

—BIRRA ALLA SPINA

- Peroni Lager 1
- Atlas "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 Bräu DC 9