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 15
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 34
slow roasted short ribs, polenta, fried sage

Chicken Parmesan 32
breaded chicken parmesan, spaghetti marinara

CONTORNI/SIDES

Patatine Fritte 9
french fries, parmesan, truffle oil

Broccoli Rabe 9
olive oil, garlic, peperoncino

DOLCI/DESSERT

Tiramisu 10
your classic italian "pick me up"

Semifreddo 14
chocolate and hazelnut semifreddo

Tartufo Bianco 16
chocolate espresso ganache, layered with coffee and vanilla gelato, meringue coating

**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.*

ITALIANO

ANTIPASTI

Polpette 16
nonna's meatballs, San Marzano tomato sauce, focaccia slice

Insalata Autumnale 16
roasted plums, gorgonzola, toasted almonds, baby spinach

Burrata 21
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 Autumnale 26
house made ricotta gnocchi, butternut squash, pancetta

Tagliatelle Bolognese 28
classic veal, beef and pork "slow cooked" bolognese

Spaghetti alle Vongole 31
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 33
Livornese tomato fish stew: clams, shrimp, fish, toast

Spigola Nera 32
black seabass, roasted potatoes, butter capers

Togliata* 34
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 Autumnale
Pasta Tipica Romana-**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
bulleit rye, antica formula, cynar

Il Padrino 18
bourbon, amaretto, amaro averna

BIRRA ALLA SPINA

Peroni Lager 8
Atlas 'Dance of Days' Pale Ale 8

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