

It all started in East Hampton, 2005... Beach town, summer nights, Italian food, wine, and the hectic restaurant industry, with the dream of "someday we will open our own restaurant..." In 2018, we finally did! I'm Eddie Cano brings to you our passion for Italian food and wine.



But our story is not just of the food and wine, it is also of Italian history, culture, and genuine 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

Nonna's Meatballs 14  
tomato sauce with toast

Fried Zucchini 14  
with cherry peppers

Beetroot Salad 12  
beetroot, cashew, goat cheese and grapefruit

### PASTA

Gnocchi 22  
beef short ribs, wild mushrooms  
red wine jus

Ravioli 21  
spinach, ricotta, almond, butter and sage

### SECOND COURSE

Striped Seabass 30\*  
caponata, saffron and celeriac

Beef Tenderloin 36\*  
mashed potato, royal oyster mushrooms, shallot  
and truffle jus

### MENU DELLA VIGILIA

Ricciola 20  
yellow tail carpaccio, avocado, blood orange  
almonds and caviar

Tortellini in Brodo 24  
veal and mushroom tortellini, black truffle

Rombo 34  
Turbot, porcini mushrooms, shallots, celeriac

Panettone Pudding 10  
Raspberry cream anglaise

### DOLCI/DESSERT

Italian Bar Gelato 7  
ask for the flavor of the day

Tartufo di Gelato 18 (serves 2-3)  
multi-layered snowball of gelato deliciousness

Crème Brûlée 9  
espresso flavored

Chocolate Mousse 9  
dark chocolate, caramel mou and hazelnut  
Tiramisu 9



## ITALIANO

### ANTIPASTI

Burrata 15  
heirloom cherry tomato, balsamic and basil

Figs and Prosciutto 14  
figs, prosciutto crudo and truffle honey

Tartare di Tonno 17  
tuna tartare, avocado, sesame and meyers lemon

### PRIMI

Bolognese 20  
mezzi rigatoni, traditional beef and pork  
ragout, parmesan and thyme

Lobster Spaghetti 34  
lobster, black squid ink spaghetti, heirloom  
cherry tomatoes, red chilis

### SECONDI

Pollo Milanese 27  
chicken Milanese, arugula, cherry tomato,  
balsamic

Cacciucco 29  
Livornese fish stew with squid,  
cod, prawns, mussels, clams and tomatoes

**I'M EDDIE CANO! | 5014 CONNECTICUT AVE NW | CHEVY CHASE, DC | 202.890.4995**

\*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.