

It all started in East Hampton, NY, in 2005...beach town, busy summers, Italian food, wine, and the hectic restaurant industry. We always dreamed of "One day we will open our own restaurant..." It's 2018 and here we are, together again. This restaurant is a homage to all that were with us along the way.



Our story is not just of food, but also of history, culture and 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 "Nai e Voi" experience.

AMERICANO

STARTERS

- Garlic Bread 5
- Grilled Artichokes 11
lemon aioli
- Nonna's Meatballs 12.5
veal, beef and pork in marinara, toast
- Fried Zucchini 9.5
cherry peppers, Parmigiana, lemon
- Sunday Salad 9
iceberg, soppressata, mozz, creamy Italian
- Roasted Beets 10
goats cheese, orange, pistachio, balsamic dressing

PASTA

- Fettuccine Primavera 17
ramps, fiddleheads, asparagus,
black trumpets, fresh peas
- Orecchiette 14
fennel sausage, broccoli rabe, *peperoncino*
- Spaghetti & Meatballs 15.5
- Linguine Nero con Frutti di Mare 18
squid ink pasta, shrimp, clams, mussels, squid

SECOND COURSE

- Market Fish of the Day 18
peperonata, balsamico
- Chicken Milanese -or- alla Parmigiana 19
piccola insalata rucola
- Al Capone Steak 22
rosemary, garlic, black pepper
with choice of any side

ALLA SPINA/ON TAP

- | | |
|---------------------|------------|
| BEVANDE | VINO/WINE |
| Negroni 12 | Rosè 7/13 |
| Vesper 11 | Prosecco 8 |
| BIRRA/BEER | |
| Menabrea 5/8 | |
| Atlas Ponzi IPA 6/9 | |

PER DUE/FOR TWO

- Formaggi e Salumi 18
Prosciutto di Parma / Soppressata /
N'duja / Gorgonzola / Pecorino Toscano
- Pasta per Due 24
double the fun, your choice
(4 surcharge for primavera or frutti di mare)
- Pollo al Mattone 29
farm hen cooked under a brick,
black pepper, radish salad, *salsa verde*
- Branzino 39
filleted tableside, one *contorno*/side

CONTORNI/SIDES

- Carote spring carrot, hazelnuts, ricotta, saba 9
- Rapini broccoli rabe, garlic, *peperoncino* 8
- Patate fingerling potatoes *rosemary, garlic* 8
- Peperoni Arrosto marinated roasted peppers 8

DOLCI/SWEETS

- Gelati/Sorbetti 5 Affogato 8
- Tiramisù 8 Zabaione con Fragole 9
- Panna Cotta 6 Ananas 6

JOIN US FOR BRUNCH!
SUNDAYS 11:30-2:30

Executive Chef James Gee

ITALIANO

ANTIPASTI

- Bruschetta 7
crushed tomatoes, basil, good bread
- Olives e Formaggi Marinate 6.5
- Calamari Fritti 14
calamari, arugula, *peperoncino*, lemon aioli
- Burrata 13
confit cherry tomatoes, *vin cotto*, *crostini*
- Polpo 16
grilled octopus, *ceci* beans, celery, *balsamico*
- Rucola 9
white beans, tomato, red onion, Reggiano, lemon

PRIMI

- Tonnarelli Cacio e Pepe 13
The Roman classic: Pecorino & black pepper
- Gnocchi alla Sorrentina 14
pomodoro sauce, mozzarella di bufala
- Spaghetti alle Vongole 16
baby clams, cherry tomato, chili, white wine
- Bucatini all'Amatriciana 14
guanciale, garlic, tomato, chili, pecorino

SECONDI

- Melanzane 16
eggplant parmigiana, *mozzarella di bufala*
- Cozze Posillipo 16
mussels, tomato, lemon, white wine, herbs
- Tagliata 18 *
hanger steak, arugula, parmigiana,
Alba white truffle oil

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

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