

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 13
in marinara with toast

Scallops 15
seared, butternut squash, parma prosciutto

Figs and Prosciutto
figs, prosciutto and truffle honey 14

Fried Zucchini with cherry peppers 14

Endive Salad 12
Endives, pear, caramelized walnuts, taleggio

PASTA

Gnocchi 20
beef short ribs, wild mushrooms, red wine jus

Lobster Spaghetti 35
lobster, black squid ink spaghetti, heirloom cherry tomatoes, red chilis

Maccheroni 20
with black truffles

SECOND COURSE

Striped Seabass 28*
caponata and celeriac

Chicken Milanese 26
petit arugula salad, balsamic

Beef Tenderloin 36*
baby carrots, charred shallots, red wine reduction

ALLA SPINA/ON TAP

BEVANDE	VINO/WINE
Negroni 13	Pinot Grigio 9/17
Vesper 13	Rose 12/22

BIRRA/BEER

Menabrea Lager 8/11
Atlas Ponzi IPA 8/11

WEEKEND BRUNCH

INCLUDES:

One Pasta Choice
Bottomless: Mimosas, Bellinis & Rossinis

11:30am-2:30pm Sat & Sun

\$29 pp

CHECK OUT OUR OTHER CONCEPTS:

Italian
BAR



CONTORNI/SIDES

Rapini broccoli rabe, garlic, red pepper	7
Patate rosemary, parmesan potato purée	7
Spinaci baby spinach, butter lemon	7

DOLCI/DESSERT

Italian Bar Gelato 7
Ask for the flavor of the day
Crème Brûlée 9
espresso flavored
Chocolate Mousse 9
chocolate and raspberry
Tiramisu 9
traditional

ITALIANO

ANTIPASTI

Bruschetta Mista 10
mushrooms and goat cheese,
tomatoes and basil
grilled octopus

Burrata 16
heirloom cherry tomato, balsamic, basil

Carpaccio di Manzo 17
thinly sliced beef, hazelnut arugula and parmesan

Tonno con Pistacchio 18
seared tuna, pistachio, tomato confit and cauliflower

PRIMI

Cacio e Pepe 15
tonnarelli, black pepper, pecorino romano

Bolognese 16
mezzi rigatoni, traditional beef, pork and veal
bolognese, parmesan

Carbonara 20
ravioli carbonara, guanciale, black truffle

Spaghetti alle Vongole 23
baby clams, cherry tomato, garlic, parsley

SECONDI

Melanzane 20
baked eggplant parmigiana, *mozzarella di bufala*

Cacciucco 29
Livornese stew with squid,
cod, prawns, mussels 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.