

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..." In the fall of 2018 we finally opened I'm Eddie Cano to bring our passion for Italian food and wine to you. This restaurant is a homage to all that were with us along the way.



But our story is not just of the food and wine, but 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

Garlic Bread 4

Nonna's Meatballs 12.5  
veal, pork & beef, Mom's sauce, toast

Fried Zucchini 9.5 \*\*  
cherry peppers, Parmigiana, lemon

Sunday Salad 8.5  
iceberg, soppressata, mozz, creamy Italian

Arugula 9  
white beans, tomato, red onion, parm, lemon

Burrata 13.5  
cherry tomato confit, *vin cotto*

### PASTA

BK's Baked Penne 14  
beef & sausage ragù, herbed ricotta, mozzarella

Linguini with Shrimp 'Scampi' 16  
Gulf shrimp, garlic-lemon butter, parsley

Orecchiette con Rapini 15  
fennel sausage, broccoli rabe, peperoncino

Spaghetti & Meatballs 15.5

### SECOND COURSE

Mussels Posillipo 17  
mussels [ME] tomato, lemon, garlic, herbs

Chicken Milanese -or- alla Parmigiana 19  
*with piccola insalata rucola*  
give me spaghetti instead!... add 4

### ALLA SPINA

#### BEVANDE

Negroni 12

Vesper 12

#### VINO/WINE

Pinot Grigio 8/15

Prosecco 8

#### BIRRA/BEER

Peroni 5/8

Atlas Ponzi IPA 7/10

### PER DUE

Antipasto Platter 21  
prosciutto, soppressata, pecorino,  
gorgonzola, condimenti

Pasta per Due 24  
double the fun, your choice  
(BK not included)

Branzino 39  
filleted tableside, one *contorno*

Bistecca Fiorentina 69  
30 oz. porterhouse, salsa verde  
Carved Tableside, choice of side

### CONTORNI

7 each

Bruxelles brussels, lemon ricotta, pomegranate

Funghi Trifolati mushrooms, garlic, sage

Rapini broccoli rabe, garlic, peperoncino

Patate fingerling potatoes, rosemary, garlic

### DOLCE

Cantucci almond cookies 3 Bomboloni 9\*\*  
Ananas pineapple 6 Panna Cotta gooseberries 7  
Gelati/Sorbetti (Dolcezza) 6.5 Tiramisù Classico 8

**JOIN US FOR BRUNCH!**  
**SUNDAYS 11:00-3:00**

## ITALIANO

### ANTIPASTI

Bruschetta  
classica.....6 tomato & anchovy...9

Tonno e Fagioli 9  
Tuna in olive oil, white bean, onion, balsamic

Olive e Ricotta Salata Marinate 6.5

Suppli al Telefono 8 \*\*  
Roman style beef & mozzarella  
stuffed rice croquettes

Fava e Cicoria Pugliese 7.5  
fava puree, braised greens, pickled onion

Minestrone 7  
hearty vegetable soup, ditalini pasta

### PRIMI

Tonnarelli Cacio e Pepe 13  
Gnocchi con Porcini 17  
porcini, mushrooms, sage, parmigiana crema

Spaghetti alle Vongole 17

Pappardelle al Cinghiale 16.5  
egg pasta, Tuscan wild boar ragù

### SECONDI

Melanzane al Forno 16  
eggplant parmigiana, *mozzarella di bufala*

Baccalà con Ceci 18  
house cured cod, rosemary, garbanzo, tomato

Tagliata 18 \*  
grilled hanger steak, arugula, parm,  
Alba white truffle essence

**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.