

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

Garlic Bread 6

Nonna's Meatballs 14
tomato sauce with toast

Octopus 15

octopus, pear, artichoke and chamomile

Figs and Prosciutto 14

figs, prosciutto crudo and truffle honey

Fried Zucchini with cherry peppers 14

Cesar Salad 12

Boston lettuce, parmesan, bread croutons and anchovy dressing

PASTA

Gnocchi 23

beef short ribs, wild mushrooms, red wine jus

Lobster Spaghetti 33

lobster, black squid ink spaghetti, heirloom cherry tomatoes, red chilis

Ravioli 21

spinach, ricotta, almond, butter and sage

Spaghetti & Meatballs 19

SECOND COURSE

Striped Seabass 30*

caponata, saffron and celeriac

Chicken Milanese 27

arugula, cherry tomato, balsamic

ALLA SPINA/ON TAP

BEVANDE

Negroni 13

Vesper 13

VINO/WINE

Pinot Grigio 9/17

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

Broccolini broccoli, garlic and red chili 8

Asparagi grilled asparagus 8

Spinaci baby spinach, butter, lemon 8

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

traditional

ITALIANO

ANTIPASTI

Bruschetta Mista 10

Tomatoes and Basil

Burrata 15

heirloom cherry tomato, balsamic and basil

Beetroot Salad 12

beetroot, cashew, goat cheese and grapefruit

Tartare di Tonno 17

tuna tartare, avocado, sesame and meyers lemon

PRIMI

Cacio e Pepe 16

tonnarelli, black pepper, pecorino romano

Bolognese 20

Mezzi rigatoni, traditional beef and pork ragout, parmesan and thyme

Spaghetti alle Vongole 24

baby clams, cherry tomato, garlic, parsley

SECONDI

Melanzane 20

baked eggplant parmigiana,

Mozzarella di Bufala

Cacciucco 29

Livornese fish stew with squid,

cod, prawns, mussels, clams and tomatoes

Controfiletto di Manzo 30*

NY Strip, caramelized mushrooms, beech mushrooms,

shallot and truffle jus

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.