

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

Octopus 15
octopus, pear, artichoke and chamomile

Figs and Prosciutto 14
figs, prosciutto crudo and truffle honey

Fried Zucchini with cherry peppers 14

Beetroot Salad 12
beetroot, cashew, goat cheese and grapefruit

PASTA

Gnocchi 22
beef short ribs, wild mushrooms, red wine jus

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

Ravioli 21
spinach, ricotta, almond, butter and sage

SECOND COURSE

Striped Seabass 30*
caponata, saffron and celeriac

Chicken Milanese 27
arugula, cherry tomato, balsamic

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

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

Broccolini	broccoli, garlic and red chili	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
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
mushrooms and goat cheese,
Tomatoes and Basil
grilled octopus

Burrata 15
heirloom cherry tomato, balsamic and basil

Carpaccio di Manzo 17
beef tenderloin, hazelnut, arugula, parmesan and black truffle

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

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.*