

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 the food, but also of Italian 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 "Noi e Voi" experience

## AMERICANO

### STARTERS

Garlic Bread 4.5

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

Stracciatella 12.5  
creamy mozzarella, roasted beets,  
basil, hazelnuts, vin cotto

### PASTA

Penne alla Vodka 13  
prosciutto, tomato, cream, spicy vodka

Orecchiette 13.5  
fennel sausage, broccoli rabe, *peperoncino*

Spaghetti & Meatballs 15.5  
Nonna's meatball's, mom's sauce

### SECOND COURSE

Roasted Halibut 22  
*tomato-basil, funghi sotto aceto*

Chicken Milanese -or- alla Parmigiana 18  
*piccola insalata rucola*  
*I want it on spaghetti!... 4 more*

### 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 21  
Assorted salumi, Italian cheeses,  
cured vegetables and baby artichokes

Pasta per Due 24  
double the fun, your choice

Branzino 39  
filleted tableside, one *contorno*/side

### CONTORNI/SIDES

Fregola cous-cous, summer corn, scallion 7

Rapini broccoli rabe, garlic, *peperoncino* 8

Patate fingerling potatoes *rosemary, garlic* 6

Peperoni Arrosto marinated peppers 8

### DOLCI/SWEETS

Gelati/Sorbetti (by Dolcetta) 6.5 Bomboloni 9\*\*

Cantucci/almond cookies 3 Ananas/Pineapple 6

Zabaione/fresh berries 8 Tiramisù Classico 8

Freeze Pops 3.5 / Boozy Pops 7

## ITALIANO

### ANTIPASTI

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

Olive e Formaggi Marinati 6

Calamari Fritti 13.5\*\*  
calamari, arugula, *peperoncino*, lemon aioli

Caprese 14  
heirloom tomatoes, mozzarella di bufala,  
Opal basil vinaigrette

Prosciutto e Melone 14  
24-month Parma ham, ripe Galia melon,  
crispy prosciutto, mint

### PRIMI

Linguine alle Vongole 16

Tonnarelli Cacio e Pepe 13

Gnocchi alla Sorrentina 14  
*pomodoro sauce, mozzarella di bufala*

Bucatini all'Amatriciana 15  
guanciale, garlic, tomato, chili, pecorino

### SECONDI

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

Calamari alla Griglia 17  
grilled calamari, new potato,  
arugula, sauce *nero*

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

**JOIN US FOR BRUNCH!**  
SUNDAYS 11:00-2:30

Executive Chef James Gee

**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.