

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 5

Nonna's Meatballs 13
in marinara with toast

Polpo 18
grilled octopus, ceci, celery, vinaigrette

Anchovies butter, lemon, toast 9

Fried Zucchini with cherry peppers 14

Artichoke & Goat Cheese Spread 15
mascarpone, parm, crostini, radish

Sunday Salad 12
iceberg, pickled peppers, marinated artichokes,
soppressata, fresh mozz, creamy Italian dressing

PASTA

Garganelli Bolognese 19
ragù of veal, pork and beef, thyme, grana

Cavatelli 20
mushroom, arugula, guanciale, parm cream

Orecchiette 19
rapini, fennel sausage, grana

SECOND COURSE

Salmone 28 *
bitter greens, cipollini, overnight tomatoes

Chicken Milanese 26
petit arugula salad, balsamic

Black Sea Bass 32
carrots puree, roasted fennel, hazelnut butter

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

WEEKLY SPECIALS

all specials available after 5 pm

Monday-Thursday

Pasta del Giorno

Friday Whole Roasted Fish mkt

Saturday Spaghetti ai Frutti di Mare mkt

Sunday Sunday Lasagna 20

CONTORNI/SIDES

Rapini sauteed broccoli rabe, garlic 8

Scarola garlic, anchovies 8

Cicoria braised bitter greens, peperoncino 8

Funghi Trifolati garlic, parsley 8

DOLCI/SWEETS

Tiramisù Classico 9

Bomboloni cream filled cinnamon donuts 9

Gelati/Sorbetti (Italian Bar) w/Pizzelle 7.5

Buttermilk Panna Cotta husk cherry, panna 9

ITALIANO

ANTIPASTI

Bruschetta

classica 5 // ricotta e pomodoro 6 +prosciutto.. 4

Rucola 11
arugula, cannellini beans, tomato, red onion

Burrata 17
grilled white peaches, dandelion,
anchovy vinaigrette, Calabrian chili powder

Insalata Scarola 14
grilled escarole salad, ricotta salata
, anchovy, crispy garlic

Antipasti Platter/Piatti Misti 29
A sample of Italian meats and cheeses
with accoutrements

PRIMI

Tonnarelli Cacio e Pepe 15
Trofie alla Genovese 17
basil, pine nuts *pesto*, aged pecorino

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

SECONDI

Melanzane 20
baked eggplant parmigiana, *mozzarella di bufala*

Cozze N'duja 19
steamed mussels, spicy Calabrian salami, bay leaf

Tagliata al Manzo 32 *
Roseda Farm strip steak, arugula, shaved parm

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.*