

It all started in The Hamptons, in 2004... Beach town, summer nights, Italian food, wine, and the hectic restaurant industry, with the dream of "One day we will open our own restaurant..." In the fall of 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 4

Nonna's Polpette 12.5
veal & pork meatballs, pan rustica

Cozze con N'duja 14
mussels, spicy Calabrian sausage, bay leaf

Mom's Sunday Salad 9
iceberg, salami, fresh mozz, onions,
pickled peppers, creamy Italian

Zuppa di Campagna 7.5
cannellini, greens, potato, sausage, cannellini

PASTA

Gnocchi Sorrentina 17
pomodoro sauce, bufala mozzarella

Fettuccine Alfredo 14
egg fettuccine, butter, Parmigiano, cream

Orecchiette 16
broccoli rabe, sausage, garlic peperoncino

Spaghetti & Meatballs 15.5

SECOND COURSE

Chicken alla Parmigiana 23
with spaghetti pomodoro

Lasagna Bolognese 19
egg pasta, ragù Bolognese, *besciamella*

Grilled Italian Sausages 21
wild mushroom risotto, sage

ALLA SPINA

BEVANDE

Negroni 12
Vesper 12

VINO

Pinot Grigio 8/15
Nero d'Avola 9/17

BIRRA

Menabrea 7/10
Atlas Ponzi IPA 8/11

EDDIE MERCATO

Taralli crisp Pugliese crackers 8

Fresh Pasta 500 g / 8

our fresh house made pasta.

Please inquire for available shapes

Ragù 1 quart (4-6 ppl) 24

our famous Bolognese sauce

Marinara 1 quart (4-6 ppl) 14

our famous marinara sauce

Panettone 25

Italy's special cake for the holiday

Torrone traditional nougat bar 7

Olive Oil plus refillable bottle 10.5

CONTORNI

7 each

Rapini broccoli rabe, peperoncino, garlic

Patate rosemary, garlic confit

Funghi Trifolati mushrooms, garlic, parsley

DOLCE

Bomboloni 9** cream filled fried doughnuts

Tiramisù Classico 8

Cantucci almond biscotti 3.5 with Vin Santo 12

Strudel di Mele apple, cinnamon, panna 9

ITALIANO

ANTIPASTI

Bruschetta

tomato 6 | w/ricotta, pine nuts, honey 7.5

Supplì al Telefono 6.5 **

(3) beef & mozzarella stuffed rice croquettes

Rucola 9

cannellini, onion, shaved parm, lemon dressing

Burrata 14

confit cherry tomato, pan rustico

Polpo 16

grilled octopus, ceci bean, celery, vinaigrette

PRIMI

Tonnarelli Cacio e Pepe 13

Linguine Nero con Gamberi e Granchio 18
squid ink pasta, cherry tomato, crab, shrimp

Pappardelle Cinghiale 18

wild boar ragù, juniper, Tuscan olive oil

Garganelli Bolognese 17

heritage pork & veal ragù, thyme

SECONDI

Melanzane al Forno 17.5

eggplant parmigiana, mozzarella di bufala

Branzino 26

potato, fennel confit, olive tapenade

Tagliata di Manzo 24 *

sliced hanger steak, arugula, shaved parm,
sautéed mushrooms, white truffle essence

I'M EDDIE CANO! | 5014 CONNECTICUT AV. 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.