

It all started in East Hampton, NY, in 2005...beach town, busy summers, Italian food, wine, and the hectic restaurant industry. We always dreamed that "One day we will open our own restaurant..." In the fall of 2018 we did! I'm Eddie Cano brings our passion for Italian food and wine to you. This restaurant is a homage to all that were with us along the way.



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 Meatballs 12.5  
veal, pork & beef, Mom's sauce

Caprese 15.5  
tomatoes, mozzarella di bufala,  
opal basil vinaigrette

Fried Zucchini 11.5 \*\*  
cherry peppers, grana, lemon

Sunday Salad 9  
iceberg, soppressata, mozz, creamy Italian  
Chilled Yellow Heirloom Tomato Soup 8.5  
robiola cheese, marinated tomatoes

### PASTA

Campanelle 16  
summer squash, sweet corn  
tomatoes, basil, parm

Spaghetti & Meatballs 15.5

Orecchiette 16  
Italian sausage, broccoli rabe, peperoncino

### SECOND COURSE

Passera alla Acqua Pazza 24 \*  
Atlantic fluke fillet, vidalia onion, capers  
Calabrian chile, tomato *brodetto*

Chicken alla Parmigiana 22  
with spaghetti pomodoro, grana, basil

### 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

### PHASE TWO

PATRONS ARE REQUIRED  
to wear masks at all times  
except when eating and drinking

RESTROOMS  
are for staff and patrons only

BAR SEATING  
Is prohibited in this phase  
(it's our only bar)

### CONTORNI

7 each

Rapini broccoli rabe, garlic, peperoncino  
Funghi Trifolati mushrooms, garlic, shallots, parsley  
Zucchine in Padella tomato, vidalia onion

### DOLCE

Bomboloni 9 \*\*  
cream filled cinnamon doughnuts  
Gelati/Sorbetti by Dolcetta 7  
Tiramisù Classico 8

## ITALIANO

### ANTIPASTI

Bruschetta Pomodoro  
classica 6 w/anchovy 8 w/prosciutto 9

Prosciutto e Mozzarella 17  
24 mo. aged Parma ham, mozzarella di  
bufala, balsamico, crostini

Suppli al Telefono 8 \*\*  
(4) beef & mozzarella stuffed rice croquettes.

Misticanza 8.5  
Italian greens, fresh herbs, radish, lemon dressing

Polpo 16  
grilled octopus, ceci bean, celery, vinaigrette

### PRIMI

Linguine Mezzanotte 14  
'midnight pasta' of garlic, anchovy,  
peperoncino, lemon, parm

Tonnarelli Cacio e Pepe 13  
a classic Roman dish

Spaghetti allo Scoglio 21  
mussels, shrimp, scallops, peperoncino, cherry  
tomato, basil, white wine, garlic

### SECONDI

Melanzane al Forno 17.5  
eggplant parmigiana, mozzarella di bufala

Tagliata 24 \*  
grilled hanger steak, sautéed mushrooms, shaved  
parm, white Alba 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.