

It all started in East Hampton, 2004... Beach town, summer nights, Italian food, wine, and the hectic restaurant industry, with the dream of "someday 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 Meatballs 12.5
veal, beef, and pork in marinara, grilled bread
- Fried Zucchini 11.5
- Burrata 14
confit tomatoes, vin cotto, crostini + prosciutto 4
- Sunday Salad 9
iceberg, soppressata, fior di latte mozzarella, pickled peppers, creamy house Italian
- Grilled Octopus 16
ceci, celery, Italian parsley, vinaigrette

PASTA

- Spaghetti & Meatballs 15.5
- Orecchiette 17
roasted chicken, asparagus, peas, lemon, goat cheese, fresh herbs
- Fettuccine Alfredo 13
- Garganelli Bolognese 17
heritage pork & veal ragù, thyme, grana

SECOND COURSE

- Cozze N'duja 17
mussels, spicy Calabrian salami, bay leaf
- Branzino 26
spring garlic *pesto*, fingerling potatoes, lemon
- Chicken Milanese 23
piccola insalata rucola, balsamic dressing

ALLA SPINA/ON TAP

- | | |
|-----------------------|-------------------|
| BEVANDE | VINO/WINE |
| Negroni 12 | Pinot Grigio 9/16 |
| Vesper 12 | Prosecco 9 |
| BIRRA/BEER | |
| Menabrea 7/10 | |
| Atlas Ponzi, IPA 8/11 | |

CURED MEATS & CHEESES

- Prosciutto San Daniele 18 mo. aged 9
- N'duja Terra di Siena/VA 6
- Capicollo Matt the Butcher/MD 7
- Gorgonzola fig marmellata 6
- Whipped Ricotta black pepper 3
- Taleggio D.O.P. spiced apricots 7
- Formaggi e Salumi 24
a sample of all meats & cheeses with accoutrements

CONTORNI/SIDES

- Asparagi simple grilled asparagus, olive oil 7
- Borlotti fresh shucked beans, tomato, sage 8.5
- Patate pan roasted, rosemary, garlic confit 7
- Spinaci spinach, garlic, butter, peperoncino 7

DOLCI/SWEETS

- Gelati/Sorbetti 6 Bomboloni cream filled donuts 9
- Tiramisù Classico 8 Fragole & Zabaglione 9
- Affogato al Caffè 8 Anas Ripieno cherry, panna 11

ITALIANO

ANTIPASTI

- Bruschette
classica 5 // ricotta e pomodoro 6 + prosciutto... 4
- Carciofi Fritti 14
crisp baby artichokes, lemon aioli
- Garmugia Lucchese 10
Spring vegetable minestrone, in the style of Lucca
- Asparagi alla Milanese 11 *
grilled asparagus, fried duck egg, *pangrattato*
- Rucola 9
white beans, tomato, red onion, Reggiano, lemon

PRIMI

- Tonnarelli Cacio e Pepe 13
- Risotto Primavera 18
arborio rice, spring vegetables, Parmigiano
- Cavatelli 15
roasted tomato, lemon, thyme, arugula, ricotta
- Fettuccine con Astice 29
Maine lobster, basil, *salsa rosa*

SECONDI

- Melanzane 17.5
baked eggplant parmigiana, *mozzarella di bufala*
- Gamberi alla Veneziana 27
whole roasted prawns, shucked Borlotti beans, roasted tomato, rosemary
- Tagliata di Manzo 24 *
hanger steak, balsamic onions, arugula, parmigiana.

Executive Chef: James Gee

Chef di Cucina: Benjamin Baumann

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.