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..." In the Fall of 2018 we finally opened Im Eddie Cano to bring 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, but 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**

Nonna's Meatballs 15 veal, pork & beef, sugo rosso toast

Fried Zucchini 14\*\*
cherry peppers, Parmigiana, Iemon

Cesar Salad 13 baby romaine, croutons, parmesan, anchovies dressing

Truffle Garlic Bread IO confit garlic, butter, black truffles and vanilla

#### PASTA

Spaghetti & Meatballs 21 housemade spaghetti, nonna's meatballs

Amatriciana 19 classic Roman: tomatoes and quanciale

Astice 32 gnocchi, lobster, lemon, cherry tomatoes and red chilis

## **EGGS & MORE**

Spinach and Ricotta Frittata 13 side salad or French fries

Potato and Onion Frittata 13 side salad or French fries

## **EASTER BRUNCH**

Capesante Gratinate 15 bay scallops gratin style

Lasagna Napoletana 24 lasagna ricotta. sausage and mozzarella

Costolette di Agnello 38 lamb chop, sweet potato, mint and wine reduction

Spinaci 8 side sautéed spinach

**Broccolini** 8 side sautéed broccoli rabe

Zeppola 10
deep fried donut, cream and cherries



### **DESSERT/DOLCE**

Italian Bar Gelato 7
ask for the flavor of the day
Tiramisu 9
traditional

CHECK OUT OUR OTHER CONCEPT:

Stalian

RAP

# **ITALIANO**

#### UTSDAITNO

Spelt Salad 12/19 spelt, prawns, cherry tomatoes, orange

Carbonara Fritta 12 fried spaghetti. egg yolk. guanciale. pecorino. black pepper

**Burrata** 15 cherry tomato, basil, balsamic vinegar

#### Primi

Tonnarelli Cacio e Pepe 20 black pepper, pecorino romano

Mezzi Rigatoni alla Carbonara 20 egg. guanciale. pecorino. black pepper

'Ragout' di Eddie 25 Pappardelle, braised Italian sausage, bone marrow, pork and short ribs

### **SECONDI**

Chicken Milanese 26 with French fries

Pesce Spada alla "Ghotta" 28 Swordfish, olives, capers and cherry tomato

**Melanzane** 22 baked eggplant parmigiana, *mozzarella di bufala* 

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.