

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 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
heritage pork, beef & veal, braised in marinara, grilled bread
- Fried Zucchini with cherry peppers 12
- Artichoke & Goat Cheese Spread 14
mascarpone, parm, crostini, radish
- Sunday Salad 10.5
iceberg, pickled peppers, marinated artichokes, soppressata, fresh mozz, creamy Italian dressing

PASTA

- Garganelli Bolognese 18
ragù of heritage pork & veal, thyme, Grana
- Linguini Nero 19
squid ink pasta, gulf shrimp, pumpkin, sage, garlic butter sauce, *pangrattato*
- Orecchiette 17
broccoli rabe, sweet Italian sausage, peperoncino, grana

SECOND COURSE

- Monkfish Ossobuco 29
roasted monkfish, mussels, cannellini bean overnight tomatoes, sage
- Chicken Parmigiana 23
with spaghetti pomodoro
- Grilled Italian Sausage 19
house pork sausage, porcini and mushroom ragù, taleggio polenta

ALLA SPINA/ON TAP

- | | |
|-----------------------------|-------------------|
| BEVANDE | VINO/WINE |
| Negroni 13 | Pinot Grigio 9/17 |
| Vesper 13 | Rose 9/17 |
| BIRRA/BEER | |
| Menabrea 7/10 | |
| Dogfish Head 60min IPA 8/11 | |

WEEKLY SPECIALS

all specials available after 5 pm

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|---------------------------------------|-----|
| Monday Spaghetti & Meatballs | 12 |
| Tuesday Cannelloni al Forno | 16 |
| Wednesday Ossobuco Milanese | 45 |
| Thursday Lobster Pasta (chefs choice) | 38 |
| Friday Whole Roasted Fish for 2 | mkt |
| Saturday Cioppino | 29 |
| Sunday Lasagna Sunday | 19 |

CONTORNI/SIDES

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|--|----|
| Rapini sauteed broccoli rabe, garlic | 7 |
| Cavoletti crisp brussels, pancetta jam, yogurt | 10 |
| Funghi Trifolati sauteed mushrooms, parsley | 8 |
| Patate rosemary, garlic confit | 7 |

DOLCI/SWEETS

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|---|---|
| Tiramisù Classico | 8 |
| Bomboloni cream filled cinnamon donuts | 9 |
| Gelati/Sorbetti (Dolcezza) w/Pizzelle | 7 |
| Buttermilk <i>Panna Cotta</i> husk cherry, <i>panna</i> | 9 |

ITALIANO

ANTIPASTI

- Bruschetta
classica 5 // ricotta e pomodoro 6 +prosciutto... 4
- Polpo 17
grilled octopus, ceci, celery, vinaigrette
- Rucola 10
arugula, cannellini beans, tomato, red onion
- Zuppa di Zucca 8.5
roasted pumpkin soup, caramelized onion, Parmigiano crema
- Antipasto Platter/Piatto Misto 25
a sample of Italian meats and cheeses with accoutrements

PRIMI

- Tonnarelli Cacio e Pepe 13
The Roman Classic: pecorino & black pepper
- Pappardelle Cinghiale 19
Tuscan style wild boar *ragù*, chianti, juniper
- Spaghetti alle Vongole 21
baby clams, cherry tomato, garlic, parsley

SECONDI

- Melanzane 19
baked eggplant parmigiana, *mozzarella di bufala* add a side of *penne marinara* ... 4
- Cozze con Fregola Sarda 19
mussels (MA) Sardinian couscous, saffron-tomato *brodo*
- Tagliata di Manzo 29 *
dry aged Roseda Farm (MD) strip steak, fingerling potato, rosemary-gorgonzola cream

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.*