

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 13
veal, pork & beef, *sugo rosso* toast

Confit Chicken Salad 14
baby gem, croutons, parmesan, garlic mayo

Salmon Salad 14
confit salmon, egg, baby spinach, cherry tomatoes

Soup of the Day 10
ask your server about today's soup

PASTA

Eggplant & Smoked Mozzarella 14
rigatoni, eggplant, smoked buffalo mozzarella, cherry tomatoes and basil

Black Squid Ink 21
spaghetti, zucchini and prawns

ENTREES*

Black Seabass 25*
saffron potatoes, cherry tomato confit

Chicken Milanese 26
with arugula, cherry tomato salad

Americano 14
guanciale, mayo, taleggio, tomato, baby gem beef burger, brioche bun, fries

*A COMPLIMENTARY SCOOP
of Italian Bar Gelato with your Entree

WEEKEND BRUNCH

INCLUDES:

One Pasta Choice
Bottomless: Mimosas, Bellinis & Rossinis
11:30am-2:30pm Sat & Sun
\$29 pp

THE BLOODY MARY BOARD

serves 3-4

Tito's Vodka
Organic Bloody Mary Mix
Olives
Bocconcini di Mozzarella
Pickled Vegetables & Celery
11:30am-2:30pm Sat & Sun
\$29 pp

DESSERT/DOLCE

Italian Bar Gelato 7
Ask for the flavor of the day
Crème Brûlée 9
espresso flavored
Chocolate Mousse 9
chocolate and raspberry
Tiramisu 9
traditional

Italian
BAR



ITALIANO

ANTIPASTI

Bruschetta 7
ricotta e pomodoro

Calamari alla Griglia 12
grilled squid, avocado, tomatoes, lemon

Caprese Affumicata 15
smoked buffalo mozzarella, heirloom tomatoes

PRIMI

Cacio e Pepe 15
tonnarelli, black pepper, pecorino romano

Bolognese 19
mezzi rigatoni, traditional beef, pork and veal bolognese, parmesan

Carbonara 18
mezzi rigatoni, egg, guanciale, pecorino, black pepper

SECONDI*

Cacciucco 29
Livornese stew with squid, cod, prawns, mussels and tomatoes

Melanzane 20
baked eggplant parmigiana, mozzarella di bufala

*A COMPLIMENTARY SCOOP
of Italian Bar Gelato with your Entree

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.*