

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 12

Burrata 14

nectarines, shallot, saba + prosciutto ... 4

Cesare 11

Caesar Salad, Eddie Style: with salami, crisp chick peas, provolone, and creamy anchovy dressing

Zuppa di Clams 17

steamed clams in tomato and white wine.  
*Brooklyn style*

### PASTA

Fettuccine Alfredo 16

Spaghetti & Meatballs 15.5

Cavatelli 17

zucchini, summer corn, tomato, basil, goat cheese

Fusilloni con Pesto 18

basil pesto, Amish chicken, broccoli

### SECOND COURSE

Cozze N'duja 19

mussels, spicy Calabrian salami, bay leaf

Chicken Milanese 23

*piccola insalata rucola, honey-balsamic dressing*

Chicken Parmigiana 23

spaghetti pomodoro

### ALLA SPINA/ON TAP

#### BEVANDE

Negroni 12

Vesper 12

#### VINO/WINE

Pinot Grigio 9/17

Prosecco 9/17

#### BIRRA/BEER

Menabrea 7/10

Atlas Ponzi IPA 8/11

### CURED MEATS & CHEESES

Prosciutto San Daniele 36 mo..aged 10

N'duja Terra di Sienna/VA 8

Capicola Matt the Butcher/MD 8

Gorgonzola fig marmalata 7

Whipped Ricotta black pepper 4

Taleggio D.O.P. spiced apricots 7

Formaggi e Salumi 25

a sample of all meats & cheeses  
with accoutrements

### CONTORNI/SIDES

Broccolini garlic, peperoncino, pecorino 8

Peperoni Marinati roasted peppers 8

Patate potatoes, rosemary, garlic confit 8

Mais roasted ear of corn *cacio e pepe* 7

### DOLCI/SWEETS

Tiramisù Classico 8 Bomboloni cream filled donuts 9

Gelati/Sorbetti 6 ~~Pneapple~~ sorbet, cherry, panna 11

Frutta Mista seasonal fruits 12

## ITALIANO

### ANTIPASTI

Bruschetta

classico 5 // ricotta e pomodoro 6 +prosciutto... 4

Alici 10

marinated Spanish anchovies, sherry vinegar, toast

Polpo 17

grilled octopus, ceci, celery, vinaigrette

Prosciutto e Melone 16

36 mo. San Daniele, Heirloom melon,  
cucumber, mint, saba

Rucola 9.5

arugula, cannellini beans, tomato, red onion,  
Reggiano, lemon

### PRIMI

Tonnarelli Cacio e Pepe 13

The Roman Classic: Pecorino Romano  
& black peppercorn

Garganelli Bolognese 17

ragù of heritage pork & veal, thyme, parm

Spaghetti d'Estate 16

roasted cherry tomatoes, Italian parsley,  
olive oil, whipped ricotta

### SECONDI

Melanzane 18

baked eggplant parmigiana, *mozzarella di bufala*  
*add a side of penne marinara ... 4*

Pesce Spada 28

grilled swordfish, caper, olive, roasted pepper

Tagliata di Manzo 29 \*

dry aged Roseda Farm (MD) strip steak,  
fingerling potato, 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.