

As long-time friends and colleagues with East Hampton in common, we opened I'm Eddie Cano in 2018 with the intention to be an Italian neighborhood restaurant that created a sense of community where we live. In most of the important ways, we succeeded. It's now 2023, and much has changed since 2018. Prices have skyrocketed on everything **and** in Nov 2022, DC passed Initiative 82.



As such, we have implemented a **20% Hospitality Charge** on all our dine-in checks so that we may offer **fair prices to our patrons and provide fair wages to our staff**. Read more about this decision on our website. Please know, there is **no additional line** prompting a tip on your credit card receipt. 100% of the hospitality charge goes to our hourly staff towards their wages. Should you wish to leave a tip, which is at your discretion, you may do so in cash.

AMERICANO

STARTERS

Fried Zucchini 14
with cherry peppers

Nonna's Meatballs 15
tomato sauce with toast

Truffle Garlic Bread 10
confit garlic, butter, black truffles and vanilla

Caesar Salad 13
baby romaine, parmesan, bread croutons and anchovy dressing

PASTA

Spaghetti & Meatballs 21
house made spaghetti, nonna's meatballs

Ravioli 22
ricotta, truffles, vanilla butter, pink pepper

Risotto 28
porcini mushrooms, coffee and black truffles

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

SECOND COURSE

Eddie Burger 18*
guanciale, teleggio, mayo brioche bun with lettuce,
tomatoes and French fries

Beef Tenderloin 35*
tenderloin with red wine reduction, smoked eggplant
and baby carrots

Chicken Milanese 29
pounded thin, breaded and fried with arugula salad

MOTHER'S DAY

Tartare di Tonno 19
tuna tartare, hazelnuts, avocado, lemon

Tortelli Neri di Astice 30
black squid ink tortelli with lobster, yellow
cherry tomatoes, mint

Spigola di Roccia 36
rock fish, peas, mussels,
confit tomatoes, asparagus

Millefoglie 10
thousand layer cake, vanilla custard,
mixed berries

MOMS ENJOY A COMPLIMENTARY GLASS OF ROSE' WITH BRUNCH



Eddie opened in 2018 and after five years,
we are proud to have finally brought our
bread production in-house with **Chef Francesco's**
assorted house-made focaccia for **\$3 per basket**.

CONTORNI/SIDES

Broccolini broccoli, garlic, red chili 8

Spinaci baby spinach, butter, lemon 8

DOLCI/DESSERT

Italian Bar Gelato 7

ask for the flavor of the day

Tartufo di Gelato 21 (serves 2-3)
multi-layered snowball of gelato nut deliciousness

Chocolate Mousse 9
dark chocolate, caramel mou and hazelnut

Tiramisu 10
Italian classic

ITALIANO

ANTIPASTI

Zuppa del Giorno mkt
ask your server for today's soup

Polpo 15
octopus, butternut squash, sumac, salsa verde

Insalata Autunnale 13
winter 'salad' of roasted beets, carrots, herbed
ricotta, candied walnuts, spicy honey

Burrata 16
beetroot, blood orange, hazelnut, mint

Carbonara 'Fritta' 12
fried spaghetti, egg yolk, pecorino,
guanciale, black pepper

PRIMI

Cacio e Pepe 20
tonnarelli, black pepper, pecorino romano

Carbonara 24
mezzi rigatoni, guanciale, egg, black pepper,
pecorino romano

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

Spaghetti alle Vongole 26
baby clams, cherry tomato, confit garlic

SECONDI

Pesce Spada 28
swordfish, saffron potato, caponata, salsa verde

Pesce del Giorno mkt
weekends only-ask your server

Melanzane 22
baked eggplant parmigiana,
mozzarella di bufala, delicious and GF