

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 I'm 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

Garlic Bread 4
an eddie staple

Nonna's Meatballs 12.5
veal, pork & beef, mom's sauce, toast

Fried Zucchini 9.5 **
cherry peppers, parmigiana, lemon

Arugula 9
white beans, tomato, red onion, parm, lemon

Burrata 13.5
cherry tomato confit, *vin cotto*

PASTA

Orecchiette 14
fennel sausage, broccoli rabe, peperoncino

Spaghetti & Meatballs 15.5
our classic!

Linguini with Shrimp 'Scampi' 16
gulf shrimp, garlic-lemon butter, parsley

SECOND COURSE

Mussels Posillipo 17
maine mussels tomato, lemon, garlic, herbs

Chicken Parmigiana 23
on spaghetti pomodoro

BUON CAPODANNO 2020!

Complimentary Glass of Prosecco
with your Meal

Cotechino e Lenticchie 18
lentils and cotechino
"mangia le lenticchie che portano soldi"

Porchetta di Maiale 29
crispy roast pork, creamy polenta,
celery in agrodolce
*pigs are round and symbolize
a fat wallet ahead for the new year!*

Branzino per Due 39
branzino for two, salsa verde, filleted tableside

Steak Rossini 55 *
14 oz aged ny strip, truffled potato puree,
artichoke, foie gras crostini

choose one side below
to accompany your special entrees

CONTORNI

7 each

Bruxelles pomegranate, mint, lemon, ricotta

Rapini broccoli rabe, garlic, peperoncino

Patate fingerling potatoes, rosemary, garlic

DOLCE

Cantucci almond cookies 3 Brutti ma Buoni 3
Gelati/Sorbetti (Dolcezza) 6.5 Tiramisù Classico 8
Slice of Panettone 4 / Whole Panettone 30

ITALIANO

ANTIPASTI

Bruschetta Classica 6
tomatoes, garlic, basil, evo

Bruschetta di Acciughe 9
tomatoes, anchovies, garlic, evo

Tonno e Fagioli 9
tuna in olive oil, white bean, onion, balsamic

Carciofi Fritti 14
fried baby artichokes, olive puree, lemon

PRIMI

Tonnarelli Cacio e Pepe 13
a roman classic

Gnocchi Sorrentino 16
pomodoro, mozzarella di bufala

Spaghetti alle Vongole 17
baby clams, garlic, peperoncino

SECONDI

Melanzane al Forno 16
eggplant parmigiana, mozzarella di bufala

Tagliata 18 *
grilled hanger steak, arugula, parm,
alba white truffle essence

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.