

It all started in East Hampton, 2005... 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

Nonna's Meatballs 14
tomato sauce with toast

Fried Zucchini 14
with cherry peppers

Beetroot Salad 12
beetroot, cashew, goat cheese and grapefruit

PASTA

Gnocchi 22
beef short ribs, wild mushrooms
red wine jus

Ravioli 21
spinach, ricotta, almond, butter and sage

SECOND COURSE

Striped Seabass 30*
caponata, saffron and celeriac

Beef Tenderloin 36*
mashed potato, royal oyster mushrooms, shallot
and truffle jus

CAPODANNO 2023

Astice 21
poached lobster, saffron sauce, mandarin,
almond and mint

Tortelli di Aragosta 24
lobster tortelli, marjoram, lime, caviar

Ippoglosso 39
halibut, truffle mousse, potato, porcini

Cioccolato Bianco 10
white chocolate mousse, macadamia nuts,
coffee, meringue

Four Course Prix Fixe \$79*

**Includes Glass of Prosecco*

DOLCI/DESSERT

Italian Bar Gelato 7
ask for the flavor of the day

Tartufo di Gelato 18 (serves 2-3)
multi-layered snowball of gelato deliciousness

Crème Brûlée 9
espresso flavored

Chocolate Mousse 9
dark chocolate, caramel mou and hazelnut
Tiramisu 9



ITALIANO

ANTIPASTI

Burrata 15
heirloom cherry tomato, balsamic and basil

Figs and Prosciutto 14
figs, prosciutto crudo and truffle honey

Tartare di Tonno 17
tuna tartare, avocado, sesame and meyers lemon

PRIMI

Bolognese 20
mezzi rigatoni, traditional beef and pork
ragout, parmesan and thyme

Lobster Spaghetti 34
lobster, black squid ink spaghetti, heirloom
cherry tomatoes, red chilis

SECONDI

Pollo Milanese 27
chicken Milanese, arugula, cherry tomato,
balsamic

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

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.*