

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.



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 Pomodoro D.O.P. 19
D.O.P. San Marzano, baby basil, salted ricotta.

Ravioli Pugliese 22
italian sausage, broccoli rabe,
pecorino romano

Tagliatelle Alfredo D.O.P. 19
Insigny Saint Mere Butter,
24-month aged parmigiano D.O.P.

Squid Ink Linguine and Lobster 32
squid ink linguini, lobster, cherry tomatoes, chilis

SECOND COURSE

Eddie Burger 22*
guanciale, taleggio, mayo brioche bun with lettuce,
tomatoes and French fries

Pesce del Giorno mkt
Thursdays-Sunday only-ask your server

Carne del Giorno mkt
Thursdays-Sunday only-ask your server

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

SERVING LUNCH

Friday-Sunday
12pm-3pm



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.

ON TAP/ ALLA SPINA

BEVANDE

Negroni 14
Vesper 14

VINO/WINE

Pinot Grigio 11/20
Prosecco 11

BIRRA/BEER

Peroni Lager 8/11
Atlas Pale Ale 'Dance of Days' 8/11

CONTORNI/SIDES

Broccolini confit garlic, red chili 8
Asparagi butter parmesan 8

DOLCI/DESSERT

Italian Bar Gelato 7
ask for the flavor of the day
Chocolate Mousse 9
dark chocolate, coconut and hazelnut
Tiramisu 10
Italian classic

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.

ITALIANO

ANTIPASTI

Tartare di Tonno 18
yellowfin ahi tuna, avocado, lemon, sesame

Polpo 15
octopus, potato foam, black olives salsa verde

Insalata Primavera 13
spring salad, passion fruit, vinaigrette, salted almonds, raspberries

Prosciutto di Parma e Burrata 18
Pio Tostini Parma ham, burrata, fried polenta

Fiori di Zucca 13
tempura squash blossoms,
herbed ricotta, basil pesto

PRIMI

Cacio e Pepe 20
tonnarelli, black pepper, pecorino romano

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

'Ragout' di Eddie 25
housemade gnocchi 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

Saltimbocca alla Romana 30*
veal, sage, Parma ham, oyster mushrooms, wine
reduction

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

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.*