

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

Octopus 15  
octopus, pear, artichoke and chamomile

Figs and Prosciutto 14  
figs, prosciutto crudo and truffle honey

Fried Zucchini with cherry peppers 14

Beetroot Salad 12  
beetroot, cashew, goat cheese and grapefruit

### PASTA

Gnocchi 22  
beef short ribs, wild mushrooms, red wine jus

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

Ravioli 21  
spinach, ricotta, almond, butter and sage

### SECOND COURSE

Striped Seabass 30\*  
caponata, saffron and celeriac

Chicken Milanese 27  
arugula, cherry tomato, balsamic

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

## SAN VALENTINO



Gamberoni 14  
seared prawns, guanciale and chick peas

Risotto al Prosecco 27  
scallops, prosecco, strawberry risotto

Branzino al Sale 45  
salt crusted seabass, lemon, capers, spinach

Cioccolato Bianco 10  
white chocolate mousse, raspberries and almonds

**Four Course Prix Fixe \$89 pp\***

*\*Includes Glass of Sparkling Rosé Brut Prosecco*

### CONTORNI/SIDES

Broccolini broccoli, garlic and red chili 8

Patate rosemary, parmesan potato purée 8

Spinaci baby spinach, butter, lemon 8

### 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

traditional

## ITALIANO

### ANTIPASTI

Bruschetta Mista 10  
mushrooms and goat cheese,  
Tomatoes and Basil  
grilled octopus

Burrata 15  
heirloom cherry tomato, balsamic and basil

Carpaccio di Manzo 17  
beef tenderloin, hazelnut, arugula, parmesan and  
black truffle

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

### PRIMI

Cacio e Pepe 16  
tonnarelli, black pepper, pecorino romano

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

Spaghetti alle Vongole 24  
baby clams, cherry tomato, garlic, parsley

### SECONDI

Melanzane 20  
baked eggplant parmigiana,  
Mozzarella di Bufala

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.*