

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  
housemade 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

## VALENTINE'S MENU\*

**Insalata di Aragosta** 14  
Lobster salad, cherry tomato confit, fennel,  
passion fruit vinaigrette

**Tortelli del Mare** 27  
housemade ricotta tortelli,  
seafood ragout, lime

**Branzino Ripieno** 45  
seabass stuffed with cherry tomato,  
capers, olives

**Cioccolato Bianco** 10  
white chocolate mousse, raspberry, almonds

\*Enjoy the **four course experience** with a  
glass of Sparkling Brut Rose'  
**\$89 per person**



*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