

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

- Garlic Bread 4
- Nonna's Meatballs 12.5
in marinara with toast
- Polpo 17
grilled octopus, ceci, celery, vinaigrette
- Anchovies butter, lemon, toast 9
- Fried Zucchini with cherry peppers 12
- Artichoke & Goat Cheese Spread 14
mascarpone, parm, crostini, radish
- Sunday Salad 10.5
iceberg, pickled peppers, marinated artichokes,
soppressata, fresh mozz, creamy Italian dressing

PASTA

- Garganelli Bolognese 18
ragù of heritage pork & veal, thyme, Grana
- Cavatelli 20
mushroom, arugula, guanciale, parm cream
- Orecchiette 18
rapini, fennel sausage, grana

SECOND COURSE

- Salmone 28 *
bitter greens, *cipollini*, overnight tomatoes
- Chicken Milanese 24
petit arugula salad, balsamic
- Black Sea Bass 32
squash puree, roasted fennel, hazelnut butter

ALLA SPINA/ON TAP

BEVANDE	VINO/WINE
Negroni 13	Pinot Grigio 9/17
Vesper 13	Rose 9/17
BIRRA/BEER	
Menabrea Lager 7/10	
Dogfish Head 60 minute I.P.A. 8/11	

WEEKLY SPECIALS

all specials available after 5 pm

Monday Spaghetti & Meatball	Monday 12
Tuesday Chicken <i>Cacciatore</i> , polenta	19
Wednesday Ossobuco Milanese	46
Thursday Lobster Pasta (chefs preparation)	29*
Friday Whole Roasted Fish for 2	mkt
Saturday <i>Bistecca Fiorentina</i> (limited supply)	75*
Sunday Lasagna <i>della Mamma</i>	19

CONTORNI/SIDES

Rapini sauteed broccoli rabe, garlic	7
Carote marsala, raisins, pine nuts, <i>saba</i>	7
Cicoria braised bitter greens, peperoncino	7
Funghi Trifolati garlic, parsley	7

DOLCI/SWEETS

Tiramisù Classico	9
Bomboloni cream filled cinnamon donuts	9
Gelati/Sorbetti (Dolcezza) w/pizzelle	7.5
Buttermilk <i>Panna Cotta</i> husk cherry, <i>panna</i>	9

ITALIANO

ANTIPASTI

- Bruschetta
classica 5 OR ricotta e pomodoro 6 +prosciutto... 4
- Rucola 10
arugula, cannellini beans, tomato, red onion
- Pappa al Pomodoro 9.5
winter style tomato & bread stew, Stracciatella
cheese, Tuscan olive oil
- Barbabietola 12
candy cane beets, goats cheese,
persimmon, walnut, balsamico
- Antipasti Platter/Piatto Misto 25
a sample of Italian meats and cheeses
with accoutrements

PRIMI

- Tonnarelli Cacio e Pepe 14
- Pappardelle Cinghiale 19
wild boar *ragù*, chianti, juniper, grana
- Spaghetti alle Vongole 21
baby clams, cherry tomato, garlic, parsley

SECONDI

- Melanzane 19
baked eggplant parmigiana, *mozzarella di bufala*
- Cozze N'duja 19
steamed mussels, spicy Calabrian salami, bay leaf
- Tagliata al Manzo 27
Roseda Farm strip steak, arugula, shaved parm
- Stracotto 30
red wine braised beef short ribs,
potato puree, caramelized turnips

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.*