

## LA NOSTRA STORIA

The heart and soul of this restaurant was envisioned by friends in 2008 and later created by those same friends in 2018. We loved the notion of celebrating both Italian American and Italian Italian cuisine in our family run establishment while creating a sense of community. Most regular patrons are now familiar with our manner of a name. Simply *say it first* and you're speaking Italian while smiling about your beloved neighborhood Italian restaurant owned and operated by Italian Italians!



### HOSPITALITY CHARGE

A 20% Hospitality Charge is applied to all dine-in checks. We began this charge in May of 2023 when Initiative B2 went into effect. This charge goes entirely towards the highly competitive hourly wages of our dining room and culinary team.

The tip line has been removed from all credit card receipts. No additional tip is expected.

If you normally tip more than 20% and feel your staff went above and beyond to provide great hospitality you are always welcome to show your appreciation with an extra token cash tip, like in Italy!

\*Please note the City of Washington, DC mandates a 10% tax on all service charges. 100% of this tax goes to the city.

## THE PAPPETTIS

Massimo is our affable GM and hails from Rome, Italy. He met his wife Carolyn in Rome in 1998 while she was studying there. Massimo comes from a long line of entrepreneurs and learned the art of the sale from his grandmother who owned four stores in the historic center of Rome. The Pappettis moved to East Hampton in 2005 where Massimo began his restaurant career and fast became a beloved local celebrity!

Carolyn is our culinary and creative director and a local from East Hampton, NY. She lived in Rome for 8 years where she completed her MBA in marketing, and later her sommelier certification in 2002. Carolyn has been working in wine at the helm of restaurants, private clubs and tourism ever since!

The Pappettis live in the neighborhood and have two boys, Francesco, and Luca, who are often seen working at Eddie or the Italian Bar!

## AMERICANO

### STARTERS

- Focaccia** 5  
house made focaccia bread
- Garlic Bread** 7  
toasted garlic bread
- Caesar Salad** 13  
romaine, parm, breadcrumbs, anchovy dressing
- Fried Zucchini** 14  
tempura fried zucchini with cherry peppers
- Sunday Salad** 16  
romaine, salami, mozzarella, chickpeas
- Italian Grilled Octopus** 18  
chickpeas, celery, tomatoes, vinaigrette

### PASTA

- Orecchiette** 25  
"little ears" pasta, italian sausage, broccoli rabe
- Pasta Primavera** 24  
house made fusilli, veggies light cream
- Shrimp Scampi** 31  
house made spaghetti, shrimp, white wine, garlic

### SECOND COURSE

- Chicken Milanese** 28  
panko crusted chicken milanese, arugula parmesan salad
- Sword Steak** 31  
grilled sword fish, Sicilian caponata, salsa verde
- Chicken Parmesan** 31  
breaded chicken parmesan, spaghetti marinara

### CONTORNI/SIDES

- Asparagi** 8  
sautéed asparagus olive oil, garlic, shaved parmesan
- Broccoli Rabe** 8  
olive oil, garlic, peperoncino

### DOLCI/DESSERT

- Tiramisu** 9 your classic Italian "pick me up"
- Semifreddo** 14 chocolate hazelnut semifreddo
- Tortuto Bianco** 16 coffee, vanilla gelato ball, chocolate espresso ganache middle, meringue outer
- DY Party Pint of Gelato** 18 one pint of gelato, four edible waffle cups, whipped cream

## ITALIANO



### ANTIPASTI

- Polpette** 16  
nonna's meatballs, San Marzano tomato sauce, focaccia slice
- Insalata Primavera** 16  
shaved fennel, asparagus, peas, radishes, mint, ricotta salad, almonds
- Insalata di Carciofi** 16  
raw shaved artichokes, arugula, lemon, shaved parmesan, EVOO
- Carciofini Fritti** 18  
fried baby artichokes, lemon aioli
- Burrata e Arancia Rossa** 18  
Pugliese burrata, blood oranges, fennel, red onions, EVOO
- PRIMI**
- Paste Tipiche Romane**
- Cacio Pepe** 23, **La Gricia** 24, **Amatriciana** 27, **Carbonara** 27
- Tagliatelle Bolognese** 26  
house made tagliatelle, veal, beef and pork "slow cooked" bolognese
- Spaghetti alle Vongole** 27  
house made spaghetti, baby clams, cherry tomato, garlic, chilis
- Linguine al Nero di Seppia con Aragosta** 36/48  
house made squid ink linguine, lobster, cherry tomatoes, chilis

### SECONDI

- Melanzane** 25  
delish GF baked eggplant parmigiana, mozzarella di bufala
- Spigola Nero** 32  
black seabass, roasted potatoes, butter capers
- Costoletta di Maiale alla Griglia** 29  
grilled bone-in pork chops, rosemary, garlic, EVOO, potatoes
- Tagliata\*** 31  
flank steak, white truffle oil, arugula parmesan salad

### NONNA'S TASTING MENU \$4 per person

Nonna's Tasting menu is a fun way to enjoy the classic Im Eddie Cano experience! Appetizers are to share for **tutti a tavola** and everyone chooses their own entrée. *The experience requires everyone at the table to participate, regardless of age.*

#### Per Tutti a Tavola

Eddie's Fried Zucchini  
Insalata Primavera

Pasta Tipica Romana (you choose one)

#### Per Te

choose **any primo or secondo** from either side of the menu

**Per la Grande Finale** choose one dessert for the table

### COCKTAIL DELLA CASA

- Negroni** 16  
classic balance
- Vesper** 16  
It's a Bond thing
- Limoncello Spritz** 15  
limoncello, prosecco
- Cynar Spritz** 16  
Cynar, prosecco
- Im Eddie Cano** 15  
gin, lime, cucumber, basil
- Mint Margarita** 16  
mint, tequila, lime, cointreau
- Sicilian Mule** 15  
averna ginger beer, lime
- Little Italy** 18  
bullet rye, antica formula, cynar
- Al Podrino** 18  
bourbon, amaretto, amaro averna
- Blood Orange Ginger Fizz** 12  
blood orange soda, ginger beer, lemon juice mocktail

### VINO AL BICCHIERE

- Prosecco on Tap 12
- Pinot Grigio on Tap 12

### BIANCHI

- Sicilian White *Graffetta* Sicilia 13
- Malvasia Trebbiano Lazio 13
- Soave Classico *Suave* Veneto 14

### ROSATO

- Chiaretto Bardolino Veneto 13

### ROSSI

- Montepulciano *Riserva* Abruzzo 14
- Sangiovese *Lecciaia* Toscana 14
- Langhe Rosso *Vajra* Piemonte 15

### BIRRA ALLA SPINA

- Peroni Lager 11
- Atlas "Dance of Days" Pale Ale 11

### BIRRA IN BOTTIGLIA

- Lager *Peroni Italia* 8
- India Pale Ale *Dogfish Head DE* 8
- Amber Ale *Fat Tire CO* 8
- Pale Ale *Sierra Nevada CA* 8
- Porter *Penn Quarter DC* 8

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\*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.