

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 moniker 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 82 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
- Spaghetti and Meatballs** 25
Nonno's meatballs with house made spaghetti
- Shrimp Scampi** 31
house made spaghetti, shrimp, white wine, garlic

SECOND COURSE

- Chicken Milanese** 28
panko crusted chicken milanese, arugula parmesan salad
- Montauk Mussels** 25
mussels in white wine, shallots, Hamptons summer style
- 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
- Tortufo Bianco** 16 coffee, vanilla gelato ball, chocolate espresso ganache middle, meringue outer
- DIY Party Pint of Gelato** 8 one pint of gelato, four edible waffle cups, whipped cream

ITALIANO



ANTIPASTI

- Polpette**
nonno's meatballs, San Marzano tomato sauce, focaccia slice
- Panzanella 'Quasi' Classica** 16
classic Tuscan tomato, bread, salad: cucumbers, red onions, olives
- Calamari Fritti** 19
tempura fried squid (*calamari*), lemon aioli
- Burrata e Prosciutto** 21
Pugliese burrata, prosciutto crudo, arugula, tomatoes, EVOO

PRIMI

- Paste Tipiche Romane**
Cacio Pepe 23, La Gricia 24 Amatriciana 27 Carbonara 27
- Fusilli di Pesto Genovese** 24
house made fusilli, garden basil pesto, green beans, potatoes
- Pasta alla Norma** 24
classic Sicilian: rigatoni, fried eggplant, tomatoes, ricotta salata
- 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 Nera** 32
black seabass, roasted potatoes, butter capers
- Tagliata*** 32
flank steak, white truffle oil, arugula parmesan salad

NONNO'S TASTING MENU 56 per person

Nonno's Tasting menu is a fun way to enjoy the classic I'm 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
- Panzanella Classica
- Pasta Tipica Romana (you choose one)

Per Te

choose any primo or secondo from either side of the menu so you don't have to share!

— COCKTAIL DELLA CASA

- Mezzonni** 16
classic balance
- Vesper** 16
It's a Bond thing
- Limoncello Spritz** 15
limoncello, prosecco
- Cynar Spritz** 16
Cynar, prosecco
- I'm Eddie Cano** 15
gin, lime, cucumber, basil
- Mint Margarita** 16
mint, tequila, lime, cointreau
- Sicilian Mule** 15
avermè ginger beer, lime
- Little Italy** 18
bullet rye, antica formula, cynar
- All Padrino** 18
bourbon, amaretto, amaro avermè
- 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 *Graffetto* Sicilia 13
- Malvasia *Trebbiano Lazio* 13
- Soave *Classico Suave* Veneto 14

ROSATO

- Chiaretto Bordinato* Veneto 13

ROSSI

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

— BIRRA ALLA SPINA

- Peroni Lager 1
- Affias "Dance of Daisies" Pale Ale 1

— 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 Brou DC* 9