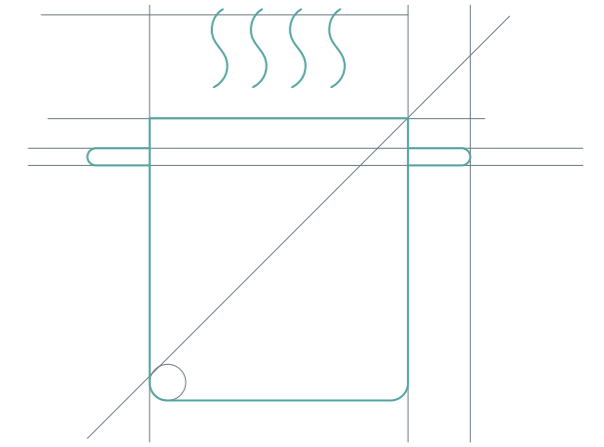
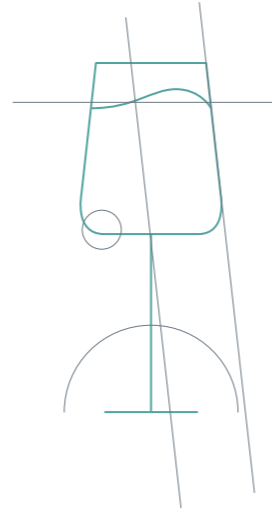


# EDIT RESTAURANT



## FOUR COURSES

(The menu is exclusively served for the entire table)

55

\*Eel, Parmesan, Peach mustard

\*Fusillone Monograno Felicetti, Black cabbage and "cortile" Ragout

\*"Bergamasca" Sheep, Turnip tops and mustard

\*BiancoCampari

Wine pairing by the glass

32

EDIT pairing

35

## WINE TASTING

a personalized selection of wines by the glass paired with your courses from **7 €** per glass

Every baked product comes from our Bakery.  
The service charge is always included.

## STARTERS

\*Octopus, Broccoli, "Dolceforte" Purple cabbage **16**

\*Eel, Parmesan cheese, Peach mustard **17**

\*The service of Rabbit **18**

\*Fassona beef tartare, Coconut, Burma's curry Artichokes **18**

## FIRST COURSES

\*Carnaroli risotto, Scallop, the Pumpkin **18**

\*Fusillone Monograno Felicetti, Black Cabbage and "cortile" Ragout **16**

\*"Plin" ravioli and Three Roasts sauce **17**

\*Potatoes Gnocchi, Toma cheese and Bra sausage **16**  
-also recommended with Calvisius Tradition Royal caviar 10gr. **+20**

## MAIN COURSES

\*"Acqua Pazza" Caught Fish, Salad **24**

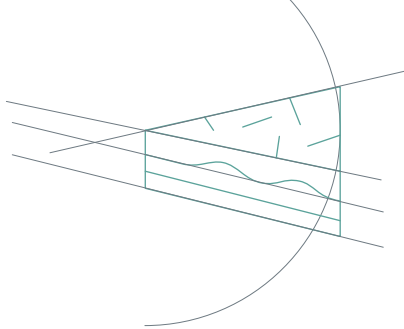
\*Fassona beef Sirloin "alla Beppe" and Mashed Potatoes **23**

\*Fassona veal Sweetbread, Jerusalem Artichokes, spicy Daikon **24**

\*"Bergamasca" Sheep, Turnip tops and Mustard **23**

Water 75 cl **3**

Espresso Etigua, Lavazza **3**



## DESSERT

\*BiancoCampari 9

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\*Clementines Crepe Soufflé 9

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\*Apple Millefoglie and Vanilla ice cream 9

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\*"Bunet al Fernet" 9

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Espresso Etigua, Lavazza 3

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## EDIT CHEF'S TABLE EXPERIENCE

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**Chef's Table Experience** 65  
without beverage

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**Chef's Table Experience** 98  
Pairing, water and coffee

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