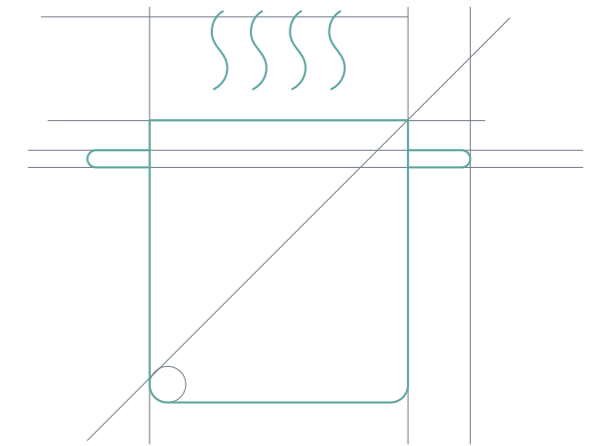
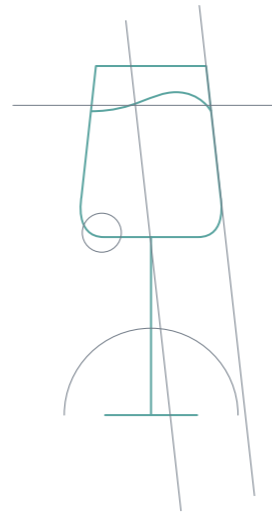


EDIT RESTAURANT



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

The vegetarian offer varies depending on the market availability. With advance notice we will be pleased to offer a richer service.

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**