

EDIT RESTAURANT

FOUR COURSES

(The menu is exclusively served for the entire table)

55

*Octopus "alla Luciana", Chickpeas Hummus and spicy Chicory

*Fusillone Monograno Felicetti, black Cabbage and "cortile" Ragout

*Fassona beef Sirloin "alla Beppe" and mashed Potatoes

*The "two Sisters" Dessert

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.

STARTERS

*Octopus "alla Luciana", Chickpeas Hummus and spicy Chicory

16

*Smoked Eel, Parmesan cheese, Peach mustard

17

*The service of the Rabbit

18

*Fassona beef tartare, Coconut, Chicory asparagus and Anchovies

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 10 gr.

+20

MAIN COURSES

*"Acqua Pazza" Catch Fish, Salad

24

*Coq au Vin, Borettane onions, Porcini mushrooms

22

*Fassona beef Sirloin "alla Beppe" and mashed Potatoes

23

*"Bergamasca" Sheep, Turnips Tops and Mustard

23

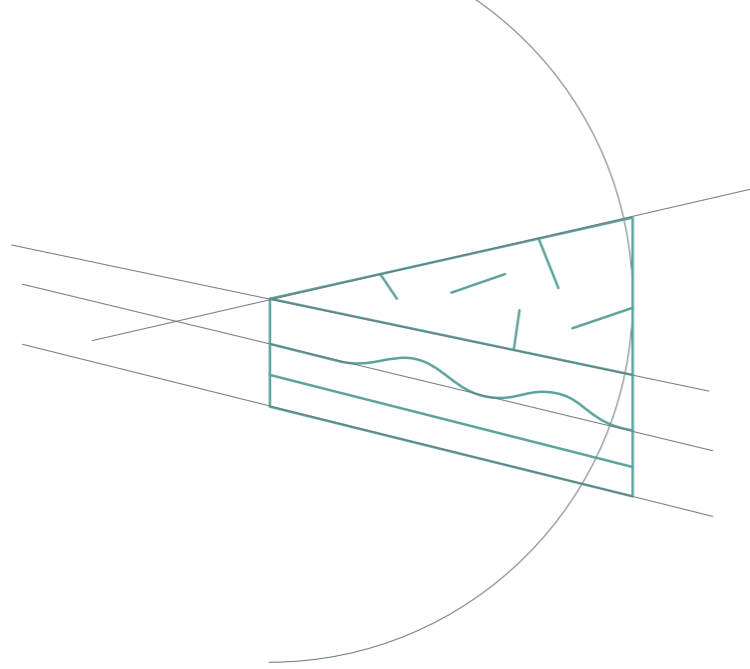
Every baked product comes from our Bakery. The service charge is always included.

Water 75 cl

3

Espresso Etigua, Lavazza

3



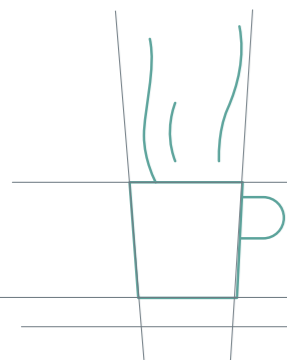
DESSERT

*BiancoCampari 9

*Clementines Crepe Soufflè 9

*Apple Millefoglie and Vanilla Ice cream 9

*"Bunet al Fernet" 9

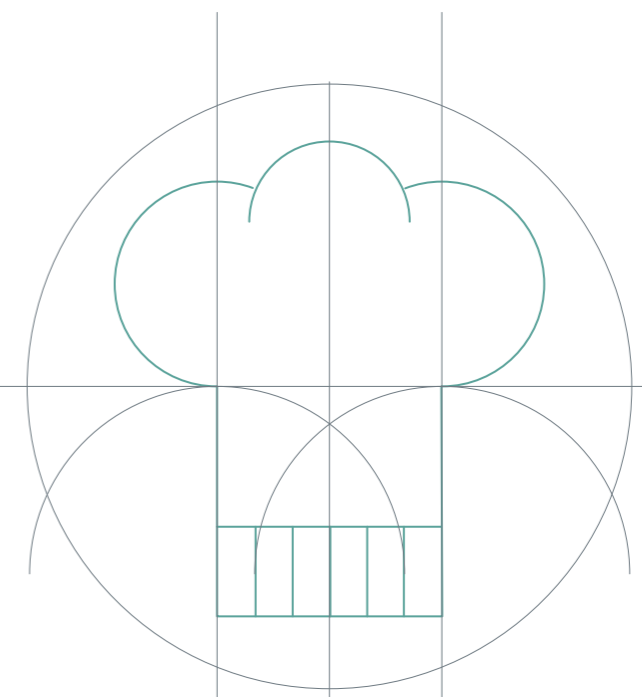


Espresso Etigua, Lavazza 3

EDIT CHEF'S TABLE EXPERIENCE

Chef's Table Experience 65
Without beverage

Chef's Table Experience 98
Pairing, water and coffee



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 EDIT.torino
#atasteforsharing #EDITrestaurant

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