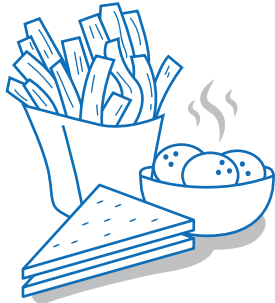




EDIT PUB

“It’s not just good beer and food that makes a brewpub a successful one; it’s the people who work there, too. They are an integral piece of the puzzle when it comes to creating an experience for a customer. The beer may sell itself, but somebody’s got to serve it – and serve it well.”

Ginger Tin, Ramping Up Server Training, The New Brewer



Why is our deep frying so good? Well, because of the quality of our frying oil, its temperature and the frying techniques we choose. EDIT's deep fry doesn't stain, it makes eating fun! Our best seller? The "Grissini" Chicken sticks: a tribute to our city, the homeland of "Grissini". This is the perfect appetizer to start your evening at our Pub. Try it with one of our EDIT beers!








gluten free



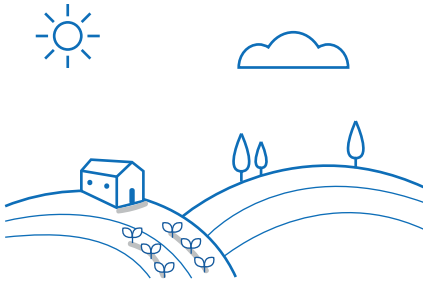
vegetarian



vegan

| | |
|--|-----------|
| Falafel*  | 6 |
| Rustic Potato* Chips  | 5 |
| French fries*  | 5 |
| "Grissini" Chicken sticks | 7 |
| Fish* & Chips in EDIT Pils "pastella" with tartara sauce | 14 |
| Marinated anchovies* on Crispy Bread with hazelnut butter (5 pcs) | 8 |
| Mini Soft Flatbread with soy marinated tuna* and guacamole (2 pcs) | 12 |
| EDIT's "Farinata" (Chickpea flat bread)   | 5 |
| (Choose your favorite toppings) | |
| · Burrata | 2 |
| · Buffalo Mozzarella | 2 |
| · Cooked Ham | 2 |
| · Prosciutto | 2,5 |
| · Mortadella | 2 |
| · Cherry Tomatoes | 2 |

NIBBLES



This section is called “From the Garden” because of the familiarity we have with our purveyors and their products. Fresh ingredients that we want to highlight by saving all their flavors through delicate cooking techniques. The Rice Burger is where all the areas of EDIT come together, having all contributed to its creation with their own expertise.



gluten free



vegetarian



vegan

Rice Burger*

11

Tomato Rice pancake, marinated tomato and basil pesto

Grains & Legumes* Soup with Jerusalem artichoke crisps

9

Aubergine* “Parmigiana” terrine

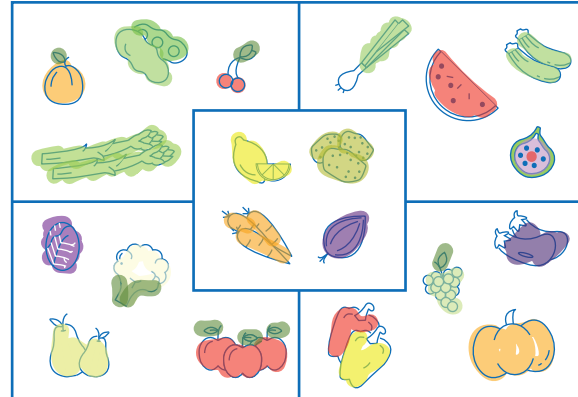
9

Oriental Veggie crudité

9

SPRING

SUMMER



WINTER

AUTUMN

FROM THE GARDEN



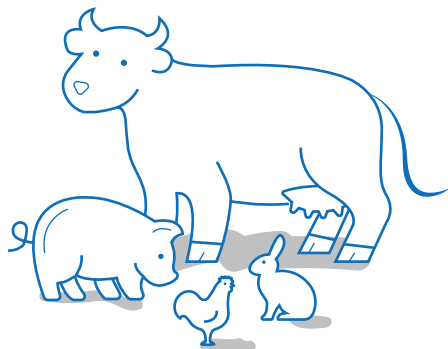
gluten free



vegetarian



vegan




From our Farm we selected the best meats from our region: starting with Fassona beef and hen meat all the way to rabbit and pork. We have decided to stay true to our traditions but with a twist: elements from close by and far away are brought together in our PUB's popular menu. Our Beef Ramen is the perfect example: a pop reinterpretation of our tradition.

Fassona Raw Beef* with sesame bread crust and mustard ice cream 10

Hen Salad, chickpea fritter, fresh spinach, Parmigiano Grana Padano (24 months) and Balsamic Vinegar citronette 9

Piedmontese Ramen 13
 Consommé, tajarin*, pork belly, grilled mushrooms, spring onion, seasoned hard-boiled egg, ginger and soy sauce

EDIT Burger 14
 Fassona beef pattie*, 10-months Beemster, iceberg lettuce, tomatoes, crispy leeks and wasabi flavored mayonnaise

Pork Tenderloin with Belgian endive and hazelnut brittle 14 

Roast Rabbit* with pepper sauce 13

FROM THE PIEDMONTESE FARM



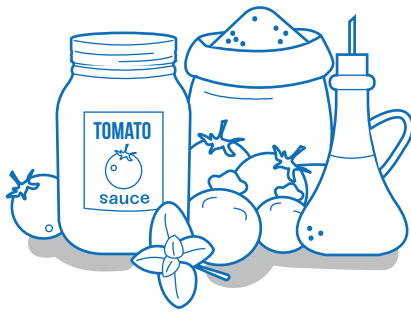
gluten free



vegetarian





vegan




The EDIT Bakery, situated between the cafe and lounge areas, is the laboratory where all our delicious baked goods are produced. Here, Renato Bosco's recipes come to life in a variety of dishes like his Pizza Crunch, the evolution of the Roman style pizza, known for its particular crunchiness, made possible by a highly hydrated dough with extended rising times.

PIZZA CRUNCH* BY RENATO BOSCO

- **Marinara**  7
Tomato sauce*, mountain oregano and garlic oil
- **Margherita PDO**  8
Tomato sauce, Buffalo Mozzarella from Campania PDO, cherry tomato confit, spiced bread crisp and basil oil
- **Veal in Tuna sauce** 9,5
Fassona roast beef slices, tuna sauce and fried caper
- **Paesana** 9,5
Toma di Lanzo cheese, potatoes and crispy pork jowl

DOPPIO CRUNCH* BY RENATO BOSCO

- **Toast** 9,5
Handmade soft "Stracchino" cheese, Prague cooked ham and piedmontese "Toma" cheese
- **Vegetarian**  10
Grilled aubergine and tomato, Buffalo Mozzarella from Campania PDO
- **Romano** 10
Ariccia pork roast, 10-month Beemster and Batavian endive

STEAMED BUN by RENATO BOSCO (4 pcs) 10

- Sausage from Bra and crunchy broccoli
- Pork belly, red cabbage and spicy sauce
- Pickled chicken cutlet with lemon mayonnaise

FROM THE BAKERY



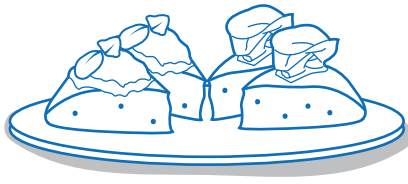
gluten free



vegetarian



vegan



Sharing is the main objective of the EDIT experience. At our Pub "sharing" means sitting at the same table or at the bar, tasting a variety of things from the same plate with whoever you want. In the same way this part of the menu connects all the Italian delicacies, from cheeses and cold cuts to traditional dishes, that can be shared by all our guests.

ARIA DI PANE® BY RENATO BOSCO

20

· EDIT

- Half Burrata & prosciutto, half Margherita PDO
- Burrata and prosciutto
- Mortadella Bologna P.G.I., fresh goat's cheese and creamy pistachio pesto

Spicy Guinea Fowl* 

28

Grandma's Meatballs with her sauces
(Tzatziki, Arrabbiata, Guacamole)5 pcs 7
10 pcs 13

Discovering the Piedmontese Hills

Our "Toma" Cheese Selection

- Toma di Lanzo 3
- Toma d'Antigorio al Prunet 3
- Toma d'Alpeggio 3,5
- Green Toma 3
- Gratin Toma 3
- Toma Cheese tasting 13

Our Salami Selection 

- Salatoma 3
- Knife-cut prosciutto 3
- Dried salami 3
- Classic salamini 3
- Cooked salami 2,5
- Salami tasting 12

Italian traditional Cold Cuts selection 

11

National and International Cheeses selection 

11

Mixed Cold Cuts and Cheeses selection 

18

TO SHARE

EDIT PUB SOFT DRINKS

Soft Drinks 3

Coca Cola
Coca Cola zero
Mole Cola classic

Organic Soft Drinks 3,5

Gazzosa
Blonde Spuma
Chinotto
Cedrata
Lemonade
Blood Orange soda
Tonic
Pomegranate
Peach and Elder flower Tea
Lemon and Ginger Tea
Licorice and Fennel Tea

Organic Juices 3

Williams Pear
Peach
Apricot
Blueberry
ACE
Pineapple
Grapefruit
Apple

Still and Sparkling Water 2

WHISKY & WHISKEYS SELECTION EDIT PUB

Ballantines Finest 4
(Full-Body, Fine)

Crown Royal 5
(Delicate, Elegant)

Nikka from The Barrel 9
(Floral, Neat)

Nomad 6
(Soft, Sapid)

Glenfiddich IPA Experiment 10
(Persistent, Citrous)

anCnoc – Peatheart 13
(Smoked, Sweet)

EDIT PUB WINES SELECTION

Sparkling Wines



**Prosecco Valdobbiadene Superiore
Brut Collalto** 5 / 24

(Soft, Fresh)

Franciacorta Brut Contadi Castaldi 30

(Fragrant, Fluid)

Syrah Rosè J.L. Denois 28

(Fruity, Elegant)

White Wines

Roero Arneis 2017 Valfaccenda 5 / 26

(Punchy, Sapid)

Vermentino Le Calocchie 2017 25

Fattoria Camigliano

(Mediterranean, Spiced)

Fiano Minutolo 2017 Polvanera 24

(Aromatic, Full-Body)

Red Wines

Langhe Nebbiolo 2015 5 / 28

Cascina Ballarin

(Rich, Refined)

Grignolino d'Asti 2017 Crotin 24

(Light, Elegant)

Cotes Du Lot Malbec Carbo 2017 25

Chateau Combel La Serre

(Fruity, Funky)

Passito Wine

Moscato di Noto 2017 Marabino 7 / 30

(Sweet, Balanced)

DRINKS

LEGEND



gluten free



vegetarian



vegan

All preparations may contain allergens because of cross contamination. Our staff can inform you about the presence of substances or products that can cause allergies or intolerances.

*The list of ingredients frozen at their origin are the following:

NIBBLES

- Rustic Potato Chips
- French fries
- Chicken
- Tuna

FROM THE GARDEN

- Grains & Legumes Soup
- "Grissini" Chicken sticks

FROM THE PIEDMONTESE FARM

- Tajarin

*Products that are blast chilled and frozen independently are the following:

TO SHARE

- Aria di Pane ® by RENATO BOSCO
- Guinea Fowl
- Meatballs

FROM THE BAKERY

- Pizza Crunch
- Pizza Doppio Crunch
- Steamed Bun
- Pork belly
- Tomato sauce

FROM THE GARDEN

- Grains & Legumes Soup
- Aubergine "Parmigiana" Terrine

NIBBLES

- "Grissini" Chicken sticks
- Falafel
- Anchovies
- Tuna

FROM THE PIEDMONTESE FARM


- Pork Tenderloin
- Rabbit
- Cotoletta
- Pepper sauce
- Tajarin

EDIT BAKERY

TO END IN SWEETNESS...

From cakes to cookies, from mini desserts to ice cream: every sweet creation comes to life in EDIT's Bakery and Ice cream laboratory.

Classic and modern meet thanks to the respect of traditional recipes, natural products and the advanced cooking techniques that will leave you amazed but will reconnect you to traditional Italian pastry culture.

-
- **Sweet and bitter Profitterol** 5
 - **Lemon curd Tarte and Meringue** 5
 - **White Chocolate Shortbread Cookie with Litchis cream** 5
 - **Walnut Mousse, Tangerine cream, Hazelnuts and Gianduia cream**  5
 - **Candied Pumpkin and Pomelo with Crunchy Cacao Sponge and Pine gel** 6

SOUR BEERS BY THE GLASS...

We propose unusual beers to be paired with our desserts because it's at the core of EDIT's gastronomic experimentation and innovation.

Sour beers are a kind of beer with a particularly sour nature, which gives this drink freshness and a unique complexity.



Brewery Name Style

-
- 5 **Klanbarrique** Padosè *Fruit IGA IT 7,7% (fruity and delicate)*
 - 4 **Argo** Threesome *Aged Amber Ale IT 7% (soft and complex)*
 - 4 **Birrificio Sorrento** Ligia *IGA IT 6% (fresh and floral)*

PASSITO WINE BY THE GLASS

-
- 7 **Moscato di Noto Passito 2017** *(sweet and balanced)*