

EDIT RESTAURANT

TASTING MENU

(The menu is exclusively served for the entire table)

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

*Lasagnetta pasta, Lamb ragout, broad beans and peas

*Fassona beef Sirloin "alla Beppe" and Mashed Potatoes

*"Two sisters" Dessert

55

Wine pairing by the glass 32

EDIT pairing 35

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

*Paddlefish à la Marinière 17

*Octopus "alla Luciana", Chickpeas Hummus and spicy Chicory 16

*Fassona beef tartare, Chicory asparagus and Anchovies 18

* "Bismark" Asparagus 15

FIRST COURSES

*Asparagus Carnaroli risotto 16

*Linguine pasta with Garlic, Oil, Chili pepper and Clams 18

*Lasagnetta pasta, Lamb ragout, broad beans and peas 17

*Braised Tail "Bottoni" ravioli, Parmesan broth, candied Ginger 17

MAIN COURSES

*Catch of the day in Spring 24

*Breaded Fassona beef and Spinach 23

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

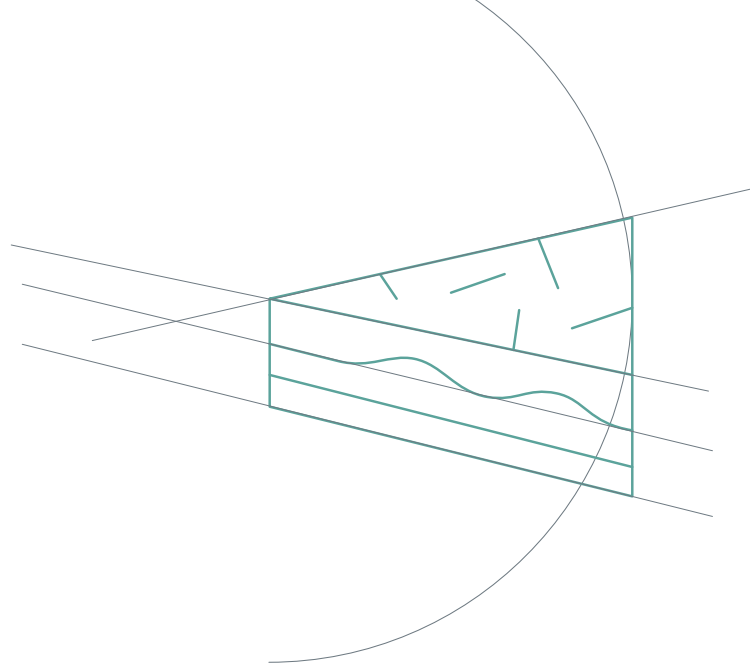
*Samolaco black Pork, Almond and Asparagus 20

WINE TASTING

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

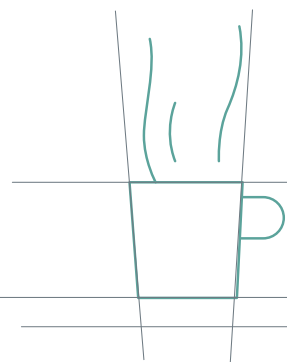
Water 75 cl 3

Espresso Etigua, Lavazza 3



DESSERT

*BiancoCampari	9
*Crepes Soufflè, Chantilly, Coffee crumble, Carrot ice cream	9
*Spiced Cocoa sorbet Profitteroles, Coconut ganache	9
*Île Flottante, Strawberries, sandblasted Hazelnuts	9

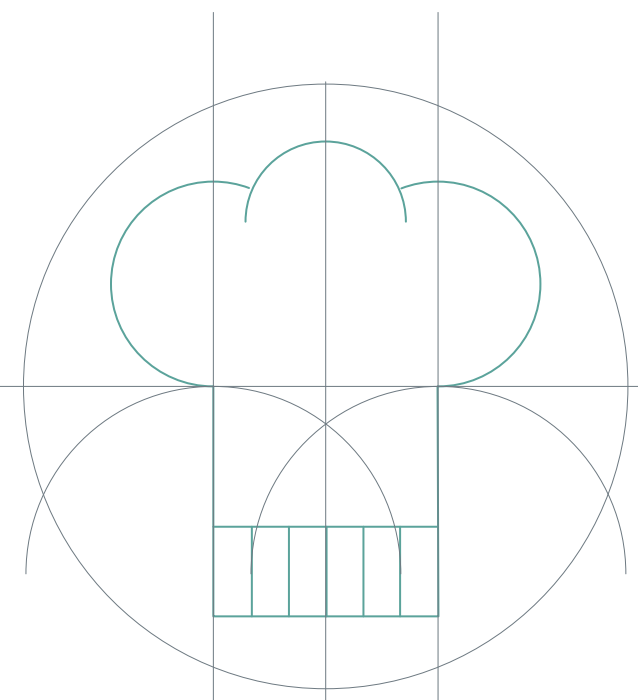


Espresso Etigua, Lavazza 3

EDIT CHEF'S TABLE EXPERIENCE

Chef's Table Experience 65
Without beverages

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



hello@edit-to.com
www.edit-to.com



EDIT.torino
#atasteforsharing #EDITrestaurant



@EDIT.Torino.ATasteForSharing