















EDIT PUB

APPETITE COMES NIBBLING.

 Rustic potato* chips	5	 Italian traditional cold cuts selection	12
 French fries*	5	Culaccia Coppa stagionata Salatoma Mortadella di Maiale Tranquillo® Salame cotto	
 Zucchini tempura	6	 Piedmontese Cheeses and not	12
 "Grissini" chicken* sticks	7	Capra Mista Sabauda Robiola di Roccaverano Reblochon Sola di pecora Erborinato San Carlone	
 Fish & Chips*	14	<i>recommended with</i> BEEEEER – Hellesbock	
 Fish & Chips*		 Italian cold cuts and cheeses selection	22
<i>recommended with</i> BEEEEER – Hoppy Little Sister			
 Bread*, butter and Sciacca anchovies (5 pcs)	9	 EDIT's Farinata* (Chickpea flatbread)	7
 Hazelnut chicken* sandwich (4 pcs)	9	Choose your toppings:	
<i>recommended with</i> BEEEEER – Bock BEEEEER – Altbier		PDO buffalo mozzarella	2
		Burrata pugliese	2
		Prosciutto crudo di Parma	2,5
		Prosciutto cotto di Praga	2
		Fresh spinach	2
		Cherry tomatoes	2

LEGEND

 gluten free

 vegetarian

 vegan

 lactose free

TO START

COME NATURA VUOLE.

RECIPES OF



10

Antonio Chiodi Latini is a “soil’s cook”. We selected with him the best recipes of his “new food” cuisine.



Summer “Pasta e Fagioli”

Ask for the gluten-free version



“Come una Russa...”

*recommended with
BEEEEER – Pils*



Cold “Minestrone”



Barley, celery, olives and capers salad

PER UNA FAME DA LUPO



Veal carpaccio*, lemon and Grana Padano cheese 24 months ice cream*

12



“Alla Marengo” chicken wings* and salted potatoes

14



BBQ Ribs* and corn on the cob with rosemary butter

15

recommended with

BEEEEER – Hellesbock

BEEEEER – APA



Bacon Cheeseburger

14

Piedmontese Fassona* beef 180g hamburger,
10-months Beemster, bacon, “Cuore di bue” tomato,
salad and mayonnaise

recommended with

BEEEEER – Hoppy Little Sister

BEEEEER – APA



Summer EDIT Burger

14

Piedmontese Fassona* 180g hamburger, salad,
pepperoni and 24 months Grana Padano cheese

LEGEND



gluten free



vegetarian



vegan



lactose free

MAIN (DISHES)

BUONO COME IL PANE.

At the Pub, the Bakery's creations takes shapes with Renato Bosco's recipes, the one who gave a new lightness to the leavened world and their shapes.

Renato Bosco

PIZZA CRUNCH*

9

The Pizza Crunch is the evolution of the Roman style pizza, created by a high hydration and long leavening. For its crunchiness, it's "crunch" in every bite.



PDO Margherita

Tomato sauce, PDO buffalo mozzarella cheese, confit cherry tomatoes, spiced bread crumb and basil oil



Summer

Culaccia, fior di latte mozzarella cheese and steamed greens



Anchovies

Broad bean's cream*, roman chicory and Sciacca anchovies

DOPPIO CRUNCH PIZZA*

10

The Doppio Crunch Pizza is stuffed: the crunchiness doubles.



Toast

Artisanal stracchino cheese, prosciutto cotto di Praga and Piedmontese toma cheese



Fassona

Piedmontese Fassona tartare, fior di latte mozzarella cheese, salad, capers powder and red onion

recommended with
BEEEEER – APA



Vegetarian

Aubergines, grilled tomatoes and PDO Campania buffalo mozzarella cheese

ARIA DI PANE*

20

It's a "Pasta Madre Viva" sourdough characterized by its volume, softness and lightness. The Aria di Pane is served in eight slices, to be shared.



Pugliese burrata, prosciutto crudo di Parma 24 months and sprouts



Roast Beef and roasted potatoes cream*

STEAMED BUN*

10

From oriental inspiration, the Steamed bun is a leavened bread known for its fluffiness, gave by the steam.



Piglet strips*, cucumbers, pickled zucchini and bbq sauce

recommended with
BEEEEER – Bock
BEEEEER – Altbier



Lamb strips*, fresh spinach and yogurt sauce

recommended with
BEEEEER – Hellesbock

LEGEND



gluten free



vegetarian



vegan



lactose free

LEAVENED BREADS

PER NON RESTARE A BOCCA ASCIUTTA.

SOFT DRINKS

SOFT DRINKS 3

Coca Cola
Coca Cola zero

ORGANIC SOFT DRINKS 3,5

Gazzosa
Spuma Bionda
Chinotto
Cedrata
Lemonade
Blood orange soda
Tonic
Pomegranate
Peach tea
Lemon tea

ORGANIC JUICES 3

Williams pear
Peach
Apricot
Blueberry
ACE
Pineapple
Grapefruit
Apple

STILL AND SPARKLING WATER 2

WINES

RESTAURANT SELECTION

SPARKLING WINES



Prosecco Valdobbiadene Superiore Brut Collalto 5 / 23
(Soft – Fresh)

Franciacorta Brut Contadi Castaldi 26
(Fragrant – Fluent)

Nebbiolo Brut Rosè Metodo Classico Cascina Baricchi 34
(Fruity – Elegant)

WHITE WINES

Roero Arneis 2017 Alberto Oggero 5 / 24
(Punchy – Sapid)

Famoso di Ravenna 2017 Ancarani 24
(Fragrant – Fruity)

Bourgogne Aligotè 2018 Charles Audoin 27
(Fine – Energetic)

RED WINES

Barbera d'Asti 2017 Az. Agr. Settembre 5 / 24
(Fruity – Fresh)

Langhe Nebbiolo 2016 Luigi Oddero 26
(Rich – Refined)

Pinot Noir Savoia 2015 Dupasquier 29
(Light – Elegant)

PASSITO WINE

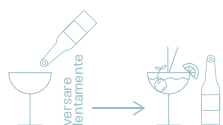
Moscato di Noto 2018 Marabino 7 / 28
(Sweet – Balanced)

PER NON RESTARE CON L'AMARO IN BOCCA.

BOTTLED COCKTAILS

LA BOTTEGA DELLO SPEZIALE.

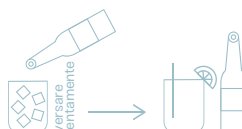
A timeless classics selection linked to the territory, created by our Bartenders. Our bottled cocktails are already mixed, it's up to you to give the final touch.



SPANISH SPRITZ

8

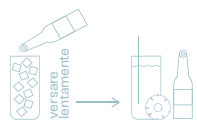
Sangria Vermouth, Prosecco wine, Soda
(Winy – Citrus)



NEGRONI “BLACK BASTARD”

8

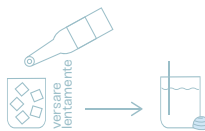
Gin mix, red Vermouth mix, Bitter
(Structured – Bitter)



SEVEN SLANG

9

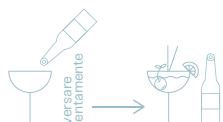
Gin, Cherry Heering, Angostura Bitter,
Dry orange, Pineapple juice, white Wine
(Fresh – Fruity)



GIOSTRA D'ALCOL

8

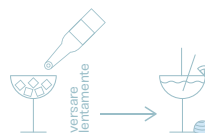
Red wine, Bitter, Cedrata
(Bitter – Tannic)



MANHATTAN

9

Whiskey Rittenhouse, red Vermouth,
Carpano classic, Angostura Bitter
(Soft – Structured)



COLD-BREW MARTINI

9

Cardamom Vodka, Cold-Brew coffee,
EDIT Stout syrup, Chocolate Bitter
(Aromatic – Dry)

COCKTAIL, WHY NOT?

LEGEND

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:

TO START

Rustic potato chips
French fries
Chicken
Cod
Farinata
(Chickpea flatbread)

LEAVENED BREADS

Broad beans
Lamb
Piglet

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

TO START

“Grissini” chicken sticks
Sliced bread
Hazelnut chicken

LEAVENED BREADS

Pizza Crunch
Pizza Doppio Crunch
Aria di Pane
Panino al Vapore
Potatoes cream
Lamb
Piglet

PER UNA FAME DA LUPO

Veal Carpaccio
Grana Padano ice-cream
Hamburger
Chicken wings
Pork Ribs
Grana Padano cream