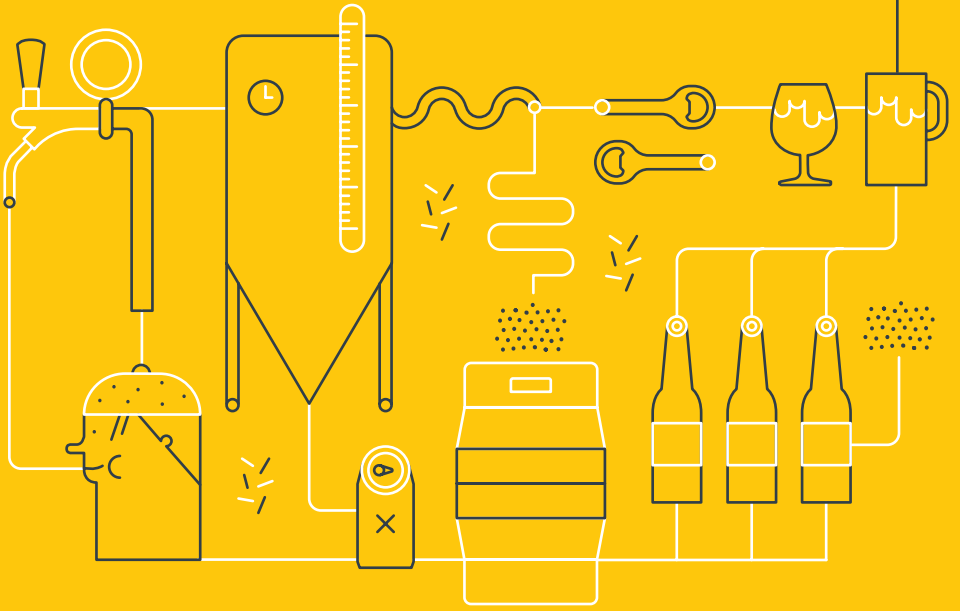








EDIT BEERS



CHIARE LEGGERE / PALE CRISP BEERS

Profilo aromatico fresco e leggero / Fresh and light aromatic profile

Mexicana – Mexicana (Mexican lager)	5%	IT		33cl	€5
Rotherbrau – Pils BIO (Pils)	5%	DE		50cl	€6
Rogue – Honey Kolsch (Honey Kolsch)	5%	USA		35,5cl	€5,5
Mr. B – Boia (West Coast Pils)	5,2%	IT		33cl	€5,5
Ministry of Belgian Beer – 13 (Pils)	4%	BE		33cl	€6
B.S.A. – Lager (Pale Lager)	4,8%	IT		33cl	€5
















AMBRATE MALTATE / AMBER MALTY BEERS















Profilo aromatico rinfrescante e leggermente corposo / Refreshing and mild-bodied aromatic profile

B.S.A. – Hell Rice (Barley Wine)	10,5%	IT		33cl	€20
De Dolle – Dulle Teve (Strong Ale)	10%	BE		33cl	€7,5
 First Chop – Red (Modern Red Ale)	4,6%	UK		33cl	€6
Galway Bay – Bay Ale (Irish Red Ale)	4,2%	IRL		33cl	€6,5
Magic Rock – Rapture (Red Ale)	4,6%	UK		33cl	€6
Marble – Bitter (Bitter)	4,2%	UK		50cl	€8,5
Moor – Raw_Bitter (English Bitter)	4,3%	UK		33cl	€6,5
Piccolo Birrificio Clandestino – Fortezza Nuova (Barley Wine)	10,5%	IT		33cl	€9
Rogue – Dead Guy Ale (Maibock)	6,5%	USA		35cl	€5,5
St. Austell – Tribute (Pale Ale)	4,2%	UK		33cl	€4,5

CHIARE LUPPOLATE / PALE HOPPY BEERS














Profilo aromatico fresco e leggero / Fresh and light aromatic profile

Beavertown – Gamma ray (APA)	5,4%	UK		33cl	€6,5
Beavertown – Lupoloid (IPA)	6,7%	UK		33cl	€7
Bevog – Deetz (Golden Ale)	4,8%	A		33cl	€5,5
Brewdog – Kingpin (Hoppy Lager)	4,7%	UK		33cl	€5,5
Brewfist vs To/ol – Space Frontier (Grape IPA)	6,7%	IT		33cl	€7
Brewfist – Galaxie (Hoppy saison)	7,6%	IT		33cl	€6,5
Buxton – Axe Age (IPA)	6,8%	UK		33cl	€7
Dry&Bitter – Bale Ale /Citra (Session IPA)	4,6%	DK		33cl	€6
 First Chop – SUP (Session IPA)	3,9%	UK		33cl	€6
 First Chop – TAV (Blonde Ale)	3,5%	UK		33cl	€6
Lambrate – Robb de Matt (Rye IPA)	6,5%	IT		33cl	€5
L' Arogante – Hoppy Blonde (Hoppy Blonde)	7,2%	BE		33cl	€7
Left Hand Giant – Double Cheeseburger (Double IPA)	8,8	UK		40cl	€11,5

Magic Rock - Highwire (APA)	5,5%	UK		33cl	€6
Magic Rock - Inhaler (Juicy Pale Ale)	4,6%	UK		33cl	€6
Marble - Lagonda (IPA)	4,3%	UK		50cl	€9
Moor vs Italian Hops - Italia Hop (IPA)	4,7%	UK		33cl	€6
Moor - So'hop (Hoppy Pale Ale)	4,1%	UK		33cl	€6,5
Mr. B - Bamba (Neipa)	6,3%	IT		33cl	€6
Mr. B - Bomba (Juicy IPA)	5,4%	IT		33cl	€6
Northern Monk - Faith (Pale Ale)	5,1%	UK		44cl	€9
Northern Monk - Heathen (IPA)	7,2%	UK		44cl	€9
Northern Monk - Patrons Project 6.05 (Pale Ale)	5,5%	UK		44cl	€8
 Ofelia - GLU (Golden Ale)	4,5%	IT		33cl	€6
Rogue - Yellow Snow (IPA)	6,5%	USA		47cl	€7
Stone Brewing - Go to IPA Berlin (Session IPA)	4,7%	D		33cl	€5,5







CORPOSE, FRUTTATE E SPEZIATE /FULL-BODY, FRUITY & SPICY BEERS














Profilo aromatico dissetante e pieno /Thirst quenching and full-bodied aromatic profile

Amundesen - Beerfoot (Juicy Saison)	4,7%	N		33cl	€6
Brasserie la Rulles - Blonde (Belgian Blond Ale)	7%	BE		75cl	€14
Brasserie la Rulles - Tripel (Tripel)	8,4%	BE		75cl	€16
Bertinchamps - Blonde (Blonde)	6,2%	BE		50cl	€8
Bertinchamps - Brune (Dubbel)	7%	BE		50cl	€8,5
Dilewjs - Vicaris Tripel (Tripel)	8%	BE		33cl	€6,5
EDIT vs B. de Feniks - Pimp your Rye (Red Rye Saison)	7,8%	BE		33cl	€6,5
Extraomnes - Ciuski (Ginger Beer)	4,9%	IT		33cl	€7
Extraomnes - Imperial Zest (Strong Saison)	9%	IT		33cl	€7
Extraomnes - Speciaal (Session Ale)	4,5%	IT		33cl	€6
Hedonis - Suzanne (Saison)	5%	BE		33cl	€6
Rother Brau - Weizen BIO (Weizen)	5%	D		50cl	€6
Van den bossche - Pater Lieven (Blanche)	4,5%	BE		33cl	€6

AMBRATE LUPPOLATE /AMBER HOPPY BEERS























Profilo aromatico mediamente corposo e secco /Mild-bodied and dry aromatic profile

Beavertown - 8Ball (Rye IPA)	6,2%	UK		33cl	€7
Brewdog - Dead Pony Club (Pale Ale)	3,8%	UK		33cl	€5
Brewdog - Elvis juice (IPA)	6,7%	UK		33cl	€5
Brewdog - Nanny State (Pale Ale Analcolica)	0,5%	UK		33cl	€5
Brewdog - Slot Machine (Red Rye IPA)	5,2%	UK		33cl	€5,5
Buxton - Axe X (IPA)	6,8%	UK		44cl	€8

Canediguerra - Double IPA (Double IPA)	8,2%	IT		33cl	€7
Dry&Bitter - Fat and Fruity (IPA)	6,5%	DK		33cl	€7,5
Lambrate - Gaina (IPA)	8%	IT		33cl	€6,5
Lambrate - Quarantot (Double IPA)	6%	IT		33cl	€6,5
Lervig - Easy (Pale ALE)	4,5%	N		33cl	€5,5
Mr. B - Bazooka (Double IPA)	8,2%	IT		33cl	€6,5
Northern Monk - Communion (Pale ALE)	5,1%	UK		33cl	€7
Rogue - 6 Hops (IPA)	6,5%	USA		50cl	€5,5
Rogue - Coldbrew IPA (Coldbrew IPA)	7,5%	USA		35cl	€6
Stone Brewing - Arrogant Berlin (Strong Ale)	7,2%	D		50cl	€7
Totem - Hraesvelg (Old School IPA)	7%	BE		33cl	€7,5
Yeastie Boys - Gunnamatta (Earl Grey IPA)	6,5%	NZ		33cl	€5,5
7Fjell - Knicksen (India Red Ale)	6,8%	N		33cl	€6,5














ACIDAMENTE UNICHE / SOUR AND MORE

Profilo aromatico acido di varie sfumature / Various sour aromatic profiles

Alvinne - Cuveè Sofie (Oak Aged Sour)	10%	BE		33cl	€11
Alvinne - Omega (Belgian Sour)	6%	BE		33cl	€7
Alvinne - Sigma (Belgian Sour Brown)	10%	BE		33cl	€7
Boon - Oude Geuze Boon Black Label (Oude Geuze)	6,4%	BE		75cl	€25
Ca' del Brado - Invernomuto (Blended Farmhouse Ale)	6,3%	IT		75cl	€17
Ca' del Brado - Piè Veloce Cascade (Brett Ale)	6,3%	IT		75cl	€15
Ca' del Brado - Ubaccabianca (IGA)	7,9%	IT		37,5cl	€8
Canediguerra - Berliner Weisse (Berliner Weisse)	3,2%	BE		33cl	€6
Cantillon - Oude Gueuze Bio (Gueuze)	5%	BE		37,5cl	€13
Hassens - Framboise (Framboise)	6%	BE		37,5cl	€13
Hassens - Kriek Ancienne (Kriek)	6%	BE		37,5cl	€16
Hassens - Oude Gueuze (Gueuze)	6%	BE		37,5cl	€10
Hof ten Dormaal - Barbera (Fruit Beer)	7,5%	BE		33cl	€7
Hof ten Dormaal - Kriek (Kriek)	6,5%	BE		33cl	€10
Hof ten Dormaal - Port Charlotte (Barrel aged Blonde)	12%	BE		75cl	€26
Loverbeer - Beerbera (Grape Ale)	8%	IT		37,5cl	€12
Loverbeer - Beerbrugna (Sour Fruit beer)	6,2%	IT		37,5cl	€12
Loverbeer - Serpilla (Wild Farmhouse ALE)	5,8%	IT		37,5cl	€12
Stone Brewing - White Ghost (Berliner Weisse)	4,7%	D		33cl	€6,5
Tilquin - Oude Gueuze (Gueuze)	6,4%	BE		37,5cl	€13
Verzet - Oud Bruin (Oud Bruin)	6%	BE		33cl	€8,5
White Hag - The Pùca Berry Edt. (Fruit Sour)	3,5%	IRL		33cl	€6





SCORE /DARK BEERS

Profilo aromatico tostato con finale mediamente secco /Toasted and mildly dry aromatic profile

Beavertown - Black Betty (Black IPA)	7,4%	UK		33cl	€7,5
Brewdog vs Birrificio Italiano - Grano Giusto (Dark Lager)	5,6%	UK		33cl	€5,5
Brewfist - Fear (Milk Stout)	5,2%	IT		33cl	€6
Brewfist - Spaghetti Western Grappa Barrel (Imperial Stout)	8,7%	IT		33cl	€11
 First Chop - Pod (Vanilla Stout)	4,2%	UK		33cl	€6
Hof Ten Dormaal - Winter 18 (Sour Coffee Barley Wine)	9%	BE		33cl	€8
La Debauche - Cognac Barrel (Barley Wine)	9,5%	FR		33cl	€8
Moor - Moor Stout (Stout)	5%	UK		33cl	€7
Pohjala - Italobanger (Imperial Stout)	12,5%	ET		33cl	€11,5
Pohjala - Must Kuld (Robust Porter)	7,8%	ET		33cl	€7,5
Pohjala - Mets (Black IPA)	7%	ET		33cl	€7,5
Verzet - Oaky Smoky (Barrel Stout)	7,2%	BE		33cl	€8,5

AFFUMICATE /SMOKED

Birre con sentori affumicati /Smoked beers

BBP & De molen - True & False (Imp. Blonde Stout)	8,3%	BE		33cl	€7
Beerin - Ratavuloira (Rauchbier)	5,3%	IT		33cl	€7,5
Rittmayer - Smoky George (Peated Rauch)	7%	D		33cl	€6
Viven - Smoked Porter (Smoked Stout)	7%	BE		33cl	€7

SHARING TAP

CONDIVIDI CON I TUOI AMICI L'ESPERIENZA DI SPILLARE UNA DELLE NOSTRE BIRRE DIRETTAMENTE DALLA SPINA DEDICATA SUL BANCO /SHARE WITH YOUR FRIENDS THE EXPERIENCE OF POURING ONE OF OUR BEERS DIRECTLY FROM THE TABLE TAP

Per informazioni su prezzi e birre, consulta i nostri Brew Tender Guys. È consigliata la prenotazione del banco.

For information on beers and prices please ask our Brew Tender Guys. Booking for the Sharing Tap is advised.



Un birrificio urbano all'interno di una struttura innovativa, punto di incontro tra appassionati della birra, gipsy brewers e mastri birrai da tutto il mondo.

An urban brewery within an innovative structure, meeting place for beer enthusiasts, gipsy brewers, and brew masters from around the world.

BREW TENDER GUYS

I nostri mastri birrai incarnano lo spirito di condivisione di EDIT, lavorando sempre in team. La loro attenzione si focalizza sia sugli aspetti produttivi che su quelli non meno importanti della somministrazione così da poter diffondere la cultura della vera birra artigianale.

Our master brewers embody EDIT's sharing spirit, by constantly working together to come up with collective ideas. Their focus is on both production and the perfect pour, allowing them to share with you the true culture of craft beer.

LE ALTRE EDIT STARS

RENATO BOSCO

Se la pizza è un'arte, lui ne è uno dei maestri indiscussi. Renato Bosco, veronese classe 1967, fin da giovane si appassiona a farine, lieviti e impasti, prima esplorando e poi ampliando l'universo della pizza e della panificazione. Unendo le antiche tradizioni alla sapienza contemporanea, crea ricette di estrema golosità e, allo stesso tempo, di assoluta digeribilità.

If pizza is an artform, Renato Bosco is one of its undisputed masters. Class of 1967 from Verona, from a young age he becomes passionate about flours, yeasts and doughs, initially exploring and eventually expanding the pizza and bread universe. He creates recipes of extreme delicacy and absolute digestibility, combining ancient traditions with contemporary wisdom.

PIETRO LEEMANN

Tra i più rinomati chef vegetariani al mondo, coniuga da sempre sperimentazione e ricerca all'attenzione per il benessere psicofisico. Nelle sue ricette si può ritrovare la lezione di filosofie orientali come l'Ayurveda e lo Zen. Fondatore del primo ristorante vegetariano europeo a ottenere una stella Michelin, nel 2015 è stato Chef Ambassador per l'Expo di Milano.

Among the most famous vegetarian chefs in the world, he has always been experimenting, focusing on the importance of our psychophysical well-being. In fact, you can find lessons of eastern philosophies like Ayurveda and Zen in his recipes. Owner of the first European vegetarian restaurant to get a Michelin star, he was named Chef Ambassador for the 2015 Expo in Milan.

BARZ8

Fuoriclasse della "mixology", alchimisti del cocktail perfetto. I barman del Barz8 sono specialisti nel miscelare sapori e suggestioni, utilizzando la più ampia varietà di gin e toniche insieme a ingredienti freschissimi e di qualità. Per un cocktail tagliato su misura.

"Mixology" MVPs, alchemists of the perfect cocktail. The Barz8 bartenders are specialists in mixing flavors and suggestions, using the widest variety of gins and tonics along with fresh ingredients of the best possible quality. All for a tailor-made cocktail.

COSTARDI BROS

Gli chef stellati Christian e Manuel Costardi, nascono a Vercelli, e il risotto, del quale hanno creato venticinque ricette, non poteva che essere alla base della loro visione creativa: sapori antichi, legati alla terra e al territorio, che rinascono grazie all'innovazione e alla creatività.

The Michelin-star chefs, Christian and Manuel Costardi, were born in Vercelli, and the risotto, of which they have created twenty-five recipes, is the element at the base of their creative vision: ancient flavors, linked to land and region, revived through innovation and creativity.