

MARKET

AT EDITION

APERITIVO

CHARCUTERIE

Choice of:
1 for \$10 | 3 for \$25 | 5 for \$45

Mortadella
Prosciutto
Salame Al Finocchio
Hot Sopressata
Capocollo
Speck
Salame Felino

FORMAGGIO

Choice of:
1 for \$10 | 3 for \$25 | 5 for \$45

Taleggio D.O.P
Pecorino di Montalcino pink pepper
Strabecco
Roccolino Nero & Balsamic
Gorgonzola Dolce
Caciotta Tartufo

VERDURE

Choice of:
1 for \$10 | 3 for \$25 | 5 for \$45

Sweet + Spicy Olives
Eggplant Caponata
Marinated Beets
Balsamic Mushrooms
Broccoli Rabe

FRITTI

Crispy Arancini 14
Sopressata, mozzarella & sun dried tomato aioli

Breaded Provolone 12
Marinara

Rhode Island Calamari 16
Lemon aioli

CRUDI

Tuna Tartare 18
Smoked tomato aioli, avocado, pickled tomato

Salmon Carpaccio 19
Blood orange, smoked salmon roe, chives

Filet Carpaccio 22
Capers, Calabrian chili oil, parmesan *

ANTIPASTI

Burrata 19
Grilled radicchio, tomato jam, foccacia

Arugula & Avocado Insalate 18
Heirloom tomatoes, parmesan, olive oil

One Big Meatball 19
Dry aged beef and pork, San Marzano tomatoes
parmesan, torn basil

Green Goddess Salad 18
Baby lettuces, avocado, grilled sugar snap peas, feta

Water Street Caesar 18
Castelfranco, little gem, rosemary breadcrumbs

Add ons
Chicken + 8, Shrimp + 13, Skirt Steak + 15

PASTA

Spaghetti Pomodoro 21
Marinated tomatoes, extra virgin olive oil

Carrot Bolognese 24
Lumache, carrot-tomato sauce, walnuts

Broccoli Cacio é Pepe 24
Cavatelli, parmesan

Rigatoni 26
Spicy pork ragu, whipped ricotta, basil

Bucatini Carbonara 25
Pancetta, pecorino & talegio

Shrimp Alfredo 28
Linguini, Cape Canaveral shrimp, crème fraîche

PIZZA

Margherita 19 / 21
Fior di latte or buffalo mozzarella

Four Cheeses 24
Mozzarella, gorgonzola, provolone, parmesan

Duck Confit 25
Butternut purée, goat cheese, duck fat nuts
pickled fennel

Roasted Sweet Potato 25
Feta cheese, pickled onion, shiitake, gremolata

Truffles & Maitake Mushroom 34
Parmesan, fior di latte, fried rosemary

Carnivore 25
Pepperoni, finocchiona, sweet Italian sausage, prosciutto

Lamb Merguez 26
Pineapple purée, spicy lamb sausage, pickled chili
fresh avocado, sour cream

Hot Honey 28
Spicy soppressata, local Tampa honey, mozzarella
di bufala, chili oil

ENTRÉES

Chopped Salad 24
Little gem, mortadella, provolone, ditalini, red wine
vinaigrette

Eggplant Parmigiana 24
Fresh mozzarella, pomodoro sauce, market salad

Grilled Market Fish 32
Baby artichokes, heirloom tomato, cured lemon
caper vinaigrette, market salad

Brick Oven Burger 28
Fontina, prosciutto, roasted garlic aioli

Nonna Chicken Parmesan 32
Fior di latte, san marzano sauce & butter spaghetti
Choice of butter spaghetti or Market salad

Braised Osso Bucco 42
Roman gnocchi, spring vegetables
green garlic gremolata

Roasted New York Strip 52
Rosemary potatoes, pine nut dill pesto

Ora King Salmon Primavera 39
Spring vegetables, cipolini onions
seasonal wild mushrooms

CONTORNI

Market Vegetables 10
Spicy Broccoli Rabe 10
Rosemary Potatoes 10

French Fries, Cacio e Pepe 10
Sourdough Focaccia 10
Whipped ricotta, olive oil
Side Caesar Salad 10

Chefs John Fraser & Rudolph Scarlett

An automatic gratuity of 20% will be added to all parties of 6 or more but can be adjusted at your discretion.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness especially if you have certain medical conditions.

DINNER