

MARKET

AT EDITION

APERITIVO

FRITTI

Crispy Arancini 14
Soppressata, 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

Charcuterie, Formaggio & Verdure 25
Chefs daily selection

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

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

SANDWICHES

Classic Chicken Parmesan 23
Fior di latte, tomato sauce & fresh basil, rustic foccacia

Gabagool 24
Capicollo, prosciutto, roasted red pepper relish, ciabatta

Avocado Toast 19
Sourdough, six-minute egg, market greens
Calabrian chili oil

Blackened Grouper Sandwich 26
Cherry bomb tartar sauce, heirloom tomato
lemon cheek, brioche bun

Caprese 22
Fior di latte, pine dill pesto, heirloom tomato
market salad, rustic foccacia

Prime Beef 26
Pipperade, Garlic Aioli & fresh mozzarella, ciabatta

Brick Oven Burger 28
Fontina, prosciutto, roasted garlic aioli

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

Orecchiette 26
Sweet italian sausage, fines herbes pesto

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

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

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

ENTRÉES

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

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

Seasonal Omelet 27
French fries & Market salad

Water Street Caesar 18 / 21
Castelfranco, little gem, rosemary breadcrumbs

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

CONTORNI

Market Vegetables 10
Spicy Broccoli Rabe 10
Rosemary Potatoes 10

French Fries, Cacio e Pepe 10
Sourdough Focaccia, whipped ricotta, olive oil 10
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.

LUNCH