

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

FORMAGGIO

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

Parmigiano Reggiano
Pecorino di Montalcino Gigante
Strabocco
SardoMagno
Gorgonzola Dolce
Caciotta Tartufo
Nababbo

VERDURE

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

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

FRITTI

Crispy Arancini 10
Fall squash, arugula aioli, cranberry gastrique

Breaded Provolone 12
Marinara

Rhode Island Calamari 14
Lemon aioli

CRUDI

Tuna Tartare 18
Marinated white beans, fennel pollen *

Florida Snapper Crudo 18
Tart green apple brodo, daikon radish, jalapeno oil *

Filet Carpaccio 20
Capers, Calabrian chili oil, parmesan *

ANTIPASTI

Burrata Grilled radicchio, tomato jam, foccacia	19	Green Goddess Salad Baby lettuces, avocado, fall pears, spiced walnuts	18
Rucola & Avocado Insalate Heirloom tomatoes, parmesan, frantoia olive oil	18	Water Street Caesar Castelfranco, little gem, rosemary breadcrumbs	18
One Big Meatball Dry aged beef and pork, San Marzano tomatoes parmesan, torn basil	19	Add ons Chicken + 8, Shrimp + 13, Skirt Steak + 15	

PASTA

Spaghetti Pomodoro Marinated tomatoes, extra virgin olive oil	21	Rigatoni Spicy pork ragu, whipped ricotta, basil	26
Carrot Bolognese Lumache, carrot-tomato sauce, walnuts	24	Orecchiette Sweet italian sausage, fines herbes pesto	26
Broccoli Cacio é Pepe Cavatelli, parmesan	24		

PIZZA

Margherita Fior di latte or buffalo mozzarella	19 / 21	Truffles & Maitake Mushroom Parmesan, fior di latte, fried rosemary	34
Marinara Double sauce, garlic, oregano, extra virgin olive oil	23	Brussels Sprout Smoked cheddar, fior di latte, bagna cauda	24
Four Cheeses Mozzarella, gorgonzola, provolone, parmesan	24	Carnivore Pepperoni, finocchiona, sweet Italian sausage, prosciutto	25
Eggplant Pie Grilled eggplant, stracciatella, semi-dry tomatoes sweet balsamic	25	Spicy Sausage Broccoli rabe, fresno chilis	25
Smoked Prosciutto Mozzarella, speck, mushroom, red onion	25	Hot Honey Spicy soppressata, local Tampa honey, mozzarella di bufala, chili oil	28

ENTRÉES

Chopped Salad Little gem, mortadella, provolone, ditalini, red wine vinaigrette	24	Brick Oven Burger Fontina, prosciutto, roasted garlic aioli	28
Eggplant Parmigiana Fresh mozzarella, pomodoro sauce, market salad	24	Lemon-Pepper Half Chicken Delicata squash, sweet grilled peppers, truffle lemon sugo	38
Grilled Market Fish Baby artichokes, heirloom tomato, cured lemon caper vinaigrette, market salad	32	12oz. Niman Ranch Pork Chop Autumn pork and bean ragu, roasted sunchokes, escarole	48
Blackened Grouper Sandwich Cherry bomb tartar sauce, heirloom tomato lemon cheek, brioche bun	26	Roasted New York Strip Rosemary potatoes, pine nut dill pesto	52

CONTORNI

Market Vegetables	10	French Fries, Cacio e Pepe	10
Spicy Broccoli Rabe	10	Brick Oven Sourdough Focaccia	10
Rosemary Potatoes	10		

Chefs John Fraser & Rudolph Scarlett

An automatic gratuity of 20% will be added to all parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness especially if you have certain medical conditions.

ALL DAY