

MARKET

AT EDITION

APERITIVO		
CHARCUTERIE	FORMAGGIO	VERDURE
<i>Choice of:</i> 1 for \$10 3 for \$25 5 for \$45	<i>Choice of:</i> 1 for \$10 3 for \$25 5 for \$45	<i>Choice of:</i> 1 for \$10 3 for \$25 5 for \$45
Mortadella	Taleggio D.O.P	Sweet + Spicy Olives
Prosciutto	Strabecco	Eggplant Caponata
Salame Al Finocchio	Roccolino Nero & Balsamic	Marinated Beets
Hot Soppressata	Gorgonzola Dolce	Balsamic Mushrooms
Capocollo	Caciotta Tartufo	Broccoli Rabe
Speck		
Salame Felino		
FRITTI		
Crispy Arancini 14		
Soppressata, mozzarella & sun dried tomato aioli		
Breaded Provolone 14		
Marinara		
Rhode Island Calamari 16		
Lemon aioli		
CRUDI		
Tuna Tartare 22		
Avocado, pickled tomato		
Salmon Carpaccio 19		
Blood orange, smoked salmon roe, chives		
Filet Carpaccio 22		
Capers, Calabrian chili oil, parmesan		

ANTIPASTI		
Burrata	21	Green Goddess Salad
Grilled radicchio, tomato jam, focaccia		Baby lettuces, avocado, sugar snap peas, feta
Arugula & Avocado Insalate	18	Water Street Caesar
Heirloom tomatoes, parmesan, olive oil		Castelfranco, little gem, rosemary breadcrumbs
One Big Meatball	19	Add ons
Dry aged beef and pork, San Marzano tomatoes		Chicken + 8, Shrimp + 13, Skirt Steak + 15
parmesan, torn basil		

PASTA		
Spaghetti Pomodoro	21	Rigatoni
Marinated tomatoes, extra virgin olive oil		Spicy pork ragu, whipped ricotta, basil
Carrot Bolognese	24	Bucatini Carbonara
Lumache, carrot-tomato sauce, walnuts		Guanciale, pecorino & taleggio
Broccoli Cacio é Pepe	24	Shrimp Alfredo
Cavatelli, parmesan		Linguini, Cape Canaveral shrimp, crème fraîche

PIZZA		
Margherita	19 / 21	Truffles & Maitake Mushroom
Fior di latte or buffalo mozzarella		Parmesan, fior di latte, fried rosemary
Four Cheeses	24	Carnivore
Mozzarella, gorgonzola, provolone, parmesan		Pepperoni, finocchiona, meatball, prosciutto
Duck Confit	25	Lamb Merguez
Butternut purée, goat cheese, duck fat nuts		Pineapple purée, spicy lamb sausage. pickled chili
pickled fennel		fresh avocado, sour cream
Roasted Sweet Potato	25	Hot Honey
Feta cheese, pickled onion, shiitake, gremolata		Spicy soppressata, local Tampa honey, mozzarella
		di bufala, chili oil

ENTRÉES		
Chopped Salad	24	Nonna Chicken Parmesan
Little gem, mortadella, provolone, ditalini, red wine		Fior di latte, san marzano sauce & butter spaghetti
vinaigrette		<i>Choice of butter spaghetti or Market salad</i>
Eggplant Parmigiana	24	Braised Osso Buco
Fresh mozzarella, pomodoro sauce, market salad		Roman gnocchi, spring vegetables
		green garlic gremolata
Grilled Market Fish	32	Roasted New York Strip
Baby artichokes, heirloom tomato, cured lemon		Rosemary potatoes, pine nut dill pesto
caper vinaigrette, market salad		
Brick Oven Burger	28	Ora King Salmon Primavera
Fontina, prosciutto, roasted garlic aioli		Spring vegetables, cipolini onions
		seasonal wild mushrooms

CONTORNI		
Market Vegetables	10	French Fries, Cacio e Pepe
Spicy Broccoli Rabe	10	Sourdough Focaccia
Rosemary Potatoes	10	Whipped ricotta, olive oil
		Side Caesar Salad