

MARKET

AT EDITION

ANTIPASTI

Stuffed Garlic Knots Parmesan, arrabiata	12	Tuna Tartare Avocado, salsa verde	24
Crispy Artichokes Lemon aioli	16	Prosciutto & Melon Torn parsley, grissini	24
Breaded Provolone Marinara	14	Burrata & Heirloom Tomato Basil, aged balsamic	22
Rhode Island Calamari Cherry bomb aioli	20	Shaved Brussels Dates, toasted pine nuts	16
One Big Meatball Dry aged beef, san marzano tomatoes, torn basil	18	Filet Carpaccio Capers, Calabrian chili oil, parmesan	22

SALADS

Water Street Caesar Castelfranco, little gem, rosemary croutons	21	Wild Arugula Sundried tomato, parmesan, balsamic vinaigrette	16
Italian Chopped Little gem, mortadella, provolone, ditalini red wine vinaigrette	28	Sunburst Romaine, sweet yellow peppers, sungold tomatoes marinated feta, polenta croutons	18
Add ons Chicken + 9, Shrimp + 14, Skirt Steak + 16			

PASTA

Fusili Spicy vodka sauce, stracciatella	24	Orrechiette Meyer lemon, cracked pepper, parmesan	26
Squid Ink Tonnarelli Blue crab, mint, jalapeno	34	Fettucini Alfredo sauce, cape canaveral shrimp	32
Rigatoni Spicy pork ragout, whipped ricotta	28	Green & White Lasagna Spicy pork sausage, broccoli rabe	30

PIZZA

Margherita Fior di latte or Mozzarella Di Bufala	21	Clam Pie Provolone, little neck clams, béchamel	28
Truffle Mushroom Parmesan, fior di latte, rosemary	34	Spicy Sausage Broccoli rabe, fresno chilis	26
Hot Honey Spicy soppressata, local Tampa honey Mozzarella Di Bufala, chili oil	28	Carnivore Pepperoni, finocchiona, meatball, prosciutto	26

ENTRÉES

Italian Beef Hero Prime rib, giardiniera, provolone	23	Braised Pork Sandwich Broccoli rabe, garlic butter	23
Blackened Grouper Sandwich Cherry bomb tartar sauce, heirloom tomato	23	Brick Oven Burger Brisket blend, fontina cheese, prosciutto	26
Chicken Francese Cured lemon, potato purée	30	Branzino Filet Artichokes, fennel, caper vinaigrette	32