

MARKET

AT EDITION

PIZZA

Margherita fior di latte or buffalo mozzarella	21	Carnivore pepperoni, finocchiona, meatball prosciutto	26
Carbonara guanciale, béchamel, egg yolk	26	Hot Honey spicy soppressata, local Tampa honey mozzarella di bufala, chili oil	28
Truffle Mushroom parmesan, fior di latte, fried rosemary	34		

PASTA

Rigatoni spicy pork ragu, whipped ricotta, basil	28
Orecchiette meyer lemon, cracked pepper, parmesan	26
Fettuccine alfredo sauce, cape canaveral shrimp	32

ENTREÉS

Italian Chopped little gem, mortadella, provolone, ditalini red wine vinaigrette	28
Water Street Caesar castelfranco, little gem, rosemary breadcrumbs	21
Add Ons Chicken +9, Shrimp +14, Skirt Steak +16	

Chefs John Fraser & Joselin Miercz
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness especially if you have certain medical conditions.
Operation Charges: For parties of 6 or more guests, a 20% Staff Service Charge will be added to your check. This is distributed entirely to the employee(s) providing the service.
All prices and Staff Service Charges are subject to applicable taxes.
Please note, we are a cashless venue.