

MARKET

AT EDITION

ANTIPASTI

Crispy Artichokes lemon aioli	16
Breaded Provolone marinara	14
Rhode Island Calamari cherry bomb aioli	20
One Big Meatball dry aged beef, San Marzano tomatoes, torn basil	18
Tuna Tartare avocado, nduja & chives	24
Prosciutto & Gnocco Fritto whipped ricotta	20
Burrata & Heirloom Tomato basil, aged balsamic	22
Shaved Brussels dates, toasted pine nuts	16
Filet Carpaccio capers, Calabrian chili oil, parmesan	22
Anchovy Crostinis mustard caviar, fior di latte, chives	15

SALADS

Water Street Caesar castelfranco, little gem, rosemary croutons	21
Italian Chopped little gem, mortadella, provolone, ditalini red wine vinaigrette	28
Wild Arugula sundried tomato, parmesan, balsamic vinaigrette	16
Roasted Salad zucchini, eggplant, red peppers, chickpeas ricotta salata	18
Add-Ons Chicken +9, Shrimp +14, Skirt Steak +16	

CONTORNI

Polenta Fries, Arrabbiata Sauce	10
Roasted Heirloom Carrots, Pistachio & Dill	12
Potato Purée	12
Asparagus with Balsamic Glaze	12
Wood Fired Mushrooms	12
French Fries, Cacio e Pepe	10

PASTA

Fusilli spicy vodka sauce, stracciatella	24
Squid Ink Tonnarelli blue crab, mint, jalapeño	34
Rigatoni spicy pork ragout, whipped ricotta	28
Orecchiette meyer lemon, cracked pepper, parmesan	26
Fettuccine alfredo sauce, Cape Canaveral shrimp	32
Green & White Lasagna spicy pork sausage, broccoli rabe	30

PIZZA

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

ENTRÉES

Eggplant Involtni mascarpone & ricotta whip, salsa verde red gremolata	26
Chicken Francese cured lemon, potato purée	30
Bone-In Veal Chop Diavolo spicy marinara sauce & mozzarella di bufala	52
Branzino Filet artichokes, caponata, caper vinaigrette	32
Brick Oven Burger brisket blend, fontina cheese, prosciutto	26
Tagliata Di Manzo skirt steak, cacio e pepe French fries	42
Bistecca alla Fiorentina 32oz porterhouse, salsa verde	90

Chefs John Fraser & Joselin Mierez

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.

DINNER