
Six SSP outlets open at TPA

By **Rick Lundstrom** on March, 6 2017 | Airline & Terminal News



SSP America announced this week the opening of a 7,700 square-foot *marché* at Tampa International Airport composed of six outlets offer the TPA traveler a taste of the Bay area.

The opening of The Eatery at Terminal F is part of a 10-year, US\$298 million contract awarded by the [Hillsborough County Aviation Authority](#) to operate 14 units occupying more than 22,168 square feet at Tampa International Airport (TPA).

“There’s a great synergy among this all-star group which includes our operating partner Perez of Florida Inc. and design team [Alfonso Architects](#) as well as this extraordinary group of local restaurant leaders,” said Michael Svagdis, SSP America Chief Executive Officer. “We are passionate about this long-term partnership and a collective focus on bringing the TPA passengers a unique taste of place from the Tampa Bay region.”

TPA Marché F offers passengers a local market-place style eatery with multiple paying options, either at the counter where they order or at a central point of service location.

Bella Veloce: Opened in 1986, [Bella’s Italian Café](#) has become a Tampa star known for its authentic Italian food and warm, welcoming neighborhood ambience. At The Eatery, Bella Veloce will emphasize its hot-from-the-brick-oven pizza, sandwiches and garden-fresh salads.

Square 1: At Tampa’s own Square 1, all proteins are hormone and antibiotic-free, with 100% all-natural Angus beef to ground chicken and buffalo—including a grilled Portobello burger for vegetarian travelers.

Buddy Brew: Dave and Susan Ward are commitment to sourcing the highest quality beans from the most dedicated sustainable farmers around the world. Beans are hand roasted the beans and ground and brewed at the peak of freshness.

Fitlife Foods: David Osterweil’s Fitlife Foods offers passengers healthy grab-and-go meals. Using fresh local ingredients, salads, wraps and crafted meals portioned to meet a wide variety of dietary preference including gluten-free, low-carb and vegetarian.

Yogurtology: Yogurtology is known as "the art + science of frozen yogurt" and provides self-serve experience. The snacks are sized for travelers on the go and fortified with vitamins and probiotic cultures.

Liquid Provisions: A focal point in The Eatery, Liquid Provisions is an “effortlessly cool” spot. A full service bar with local craft beer is combined with a small plate menu featuring shareable plates like the charcuterie and cheese board, or forward-thinking twists on the classics like the smoked gouda mac & cheese or roasted Brussels sprouts with bacon-butter, honeyed golden raisins and shaved Reggiano.

Tampa International Airport is one of the region's most significant economic engines, with a total

economic output of more than \$7 billion. TPA reported more than 18.9 million passengers in 2016.