



mercato del pesce



mercato del pesce

Menu



Restaurant & Fish Shop “Mercato del Pesce”, a brief history

Located since the 1970's in the tunnels near Central Station that bear the weight of the train tracks above, and in a neighborhood that's claim to fame is that it is the birth place of famous Milanese showman Adriano Celentano, Restaurant & Fish Shop “Mercato del Pesce” helps relive the spirit of Old Milan with its counters full of fresh fish and tall arches.

In those years the Milanese wholesale fish market is in Via Sammartini just a few steps away from our shop. The largest wholesale market in Italy, for decades this is the gateway for all seafood products into the city, until the year 2000 when it changes headquarters. Conversely Mercato del Pesce remains to this day a landmark in the neighborhood. Then as now we continue to sell with passion fresh seafood to the Milanese people from our beloved and historic fish shop.

In 2011 the idea is born to create a real restaurant in the shop, a contemporary setting with gray and white undertones on the inside and blue glass on the outside, that creates a glass cube making it seem like an aquarium nestled inside the shop where fresh fish lands from our seas every day. For the creation of its dishes the restaurant "fishes" the precious raw material directly from the counter, a counter that is unequalled in variety, quality and freshness to any other seafood restaurant in Milan and that therefore allows us to offer a wide choice for raw lovers. Lightly seasoned tartares, carpaccio's and shellfish or French oysters, razor clams and more.

The kitchen also offers a menu of cooked dishes that change with the seasons, or you can make a more “personal” choice by simply picking a fresh fish from the counter and have it salt baked or grilled.



mercato del pesce

Cooked Starters

Mixed warm antipasto à la “Mercato del Pesce”	€ 24
Sautéed octopus tentacles with salicornia, stracciatella cheese and sun dried tomato emulsion	€ 16
Sautéed prawns on a Jerusalem artichoke cream, Ligurian Taggiasca olives, lime zest and spring sprouts	€ 16
A sauté of mixed peppered shellfish of the day	€ 16
Grilled scallops with a blueberry coulis, crunchy cuttlefish ink rice wafer and fresh mint	€ 18

Raw Starters

Lightly smoked seabass carpaccio with ponzu sauce, citrus caviar and toasted almonds	€ 18
Catch of the day raw fish tartare with tzatziki dressing	€ 18
Mixed seafood carpaccio delicacy with raw red shrimp & raw scampi with lime citronette	€ 22
The three fish tartares with raw red shrimp & raw scampi with our special mango condiment	€ 24
The Royal raw selection: a special selection of some of the best delicacies our seas	€ 32



mercato del pesce

Raw bar

Fin de Claire oysters (6 pieces)	€ 18
Belon oysters (6 pieces)	€ 21
Mixed plateau (12 pieces)	€ 32
Mixed plateau (12 pieces) with half a Maine lobster	€ 50

Or you can compose your own raw bar plateau:

Fin de Claire oyster	€ 3 each
Belon oyster	€ 4 each
Scampi	€ 3 each
Sicilian red shrimp	€ 2,50 each
Venus clam	€ 2,50 each
Razor clam	€ 2 each
Smooth clam	€ 2 each
Sea urchin	€ 3 each

Availability of our Raw Bar products may vary day by day

Caviar selection

Adamas Caviar Pink

Caviar obtained from “Russian” sturgeon *Acipenser Gueldenstedtii*, commonly known as OSCIETRA, and made using the “Malossol” method. Medium-large egg size up to 3mm in diameter. Amber with color tones from cognac to honey. Complex and unmistakable taste, for passionate connoisseurs of high quality caviar.

10g: €35

30g: €100



mercato del pesce

Oven baked or grilled from our fresh fish counter

Fresh catch of the day from our counter / by weight	€ 5 / hg
Jumbo scampi / by weight	€ 7 / hg
Prawns / by weight	€ 4 / hg

Side dishes

Our delicious homemade potato chips	€ 5
Season fresh green or mixed salad	€ 7
Aubergine caponata	€ 7
Pan seared crunchy asparagus tips	€ 8

Desserts

Creamy pistachio	€ 8
Tiramisù	€ 8
Cheesecake in a glass with raspberry topping	€ 8
Caprese chocolate cake	€ 8
Coffee “affogato” ice cream	€ 7
Fresh pineapple	€ 7
Refreshing sorbet	€ 7
Refreshing sorbet with a twist	€ 9

Cover charge: € 3 / person

Upon request to our personnel it is possible to consult the list of allergens and ingredients contained in our dishes. Availability of our fresh seafood may vary day by day. Seafood products served raw are previously frozen according to current laws and regulations.



mercato del pesce



mercato del pesce

Mercato del Pesce
Ristorante con Pescheria
Via Sammartini, 70
20125 Milano