

the history

Since the beginning of the century, the Herb Market, i.e. vegetables market, was held in Piazza de' Marchi next to the church of San Francesco. In 1910, when the Municipality needed the space occupied by market, the current covered market at the end of Via Ugo Bassi was built.

The new Herb Market had the task of relieving the squares Malpighi and San Francesco, which hosted the weekly peasants' market.

The building was designed by Filippo Buriani and Arturo Carpi, who transformed the San Gervasio's barracks, in turn obtained from a place of worship, the Church of S.S. Gervase and Protasio, built in 1401 by San Felice. After the devastation of war, the new Herb Market was rebuilt in Via Ugo Bassi and in 1949 it was inaugurated.

fish fries

Fish Burger	7.00€
Fish Burger & chips	9.50€
Fish & chips	9.50€
Fish fry San Gervasio	10.00€
Fried salt cod	8.50€
Fried anchovies	4.00€
Chips	3.50€
Fish balls (squids, codfish and eggplants)	5.00€
Fish balls (tuna fish)	5.00€

raw fish platters

Raw fish platter (salmon, orange-marinated salmon, amberjack, orange-marinated codfish)	15.00€
Raw fish platter complete (salmon, orange-marinated salmon, amberjack, orange-marinated codfish, raw prawns)	18.00€
Amberjack or tuna carpaccio	15.00€
Raw prawns	15.00€
Raw fish of day	15.00€

hot dishes

<i>Squids and prawns skewers</i>	7.50€
<i>Cous-cous with grilled vegetables</i>	8.50€
<i>Cous-cous with grilled vegetables, grilled prawns and squids</i>	10.00€
<i>Peppered mussels and clams stew</i>	12.00€
<i>Stuffed squid in tomato sauce</i>	12.00€
<i>Octopus sauce served with bread or cous-cous</i>	10.00€
<i>Galician style octopus</i>	12.00€
<i>(boiled potatoes, octopus and sweet paprika)</i>	
<i>Mixed grill (sword, squid, shrimp, octopus)</i>	20.00€

salads

<i>Candied prawns and ginger mixed salad</i>	10.00€
<i>Steamed squids and prawns mixed salad</i>	10.00€
<i>Salmon mixed salad</i>	10.00€
<i>Greek salad</i> <i>(mixed salad, tomatoes, organ, feta, olives and octopus)</i>	12.00€
<i>Sea Salad</i> <i>(squids, prawns, octopus, radicchio, black olives)</i>	10.00€
<i>Positano Salad</i> <i>(stale bread in orange sauce with raw prawns, buffalo mozzarella, tomatoes and prawns)</i>	15.00€
<i>Bread Salad</i> <i>(Attamura bread served with tomatoes, capers, desalted boiled codfish)</i>	15.00€

wines

	Cup	Bottle
<i>Prosecco Brut Miotto</i>	4.50€	25.00€
<i>Millesimato Vezzoli</i>	5.00€	28.00€
<i>Franciacorta Vezzoli</i>	6.00€	30.00€
<i>Pecorino Saladini Pilastris</i>	4.50€	22.00€
<i>Pinot Bianco Weissburgunder Nuri Greis U</i>	4.50€	30.00€
<i>Vermentino Pigalva</i>	4.50€	25.00€
<i>Roero Arneis Marchisio</i>	4.50€	23.00€
<i>Malvasia Drius</i>	4.50€	23.00€
<i>Sauvignon Terre di Ger</i>	4.50€	23.00€
<i>Chardonnay Terre di Ger</i>	4.50€	18.00€
<i>Pinot Nero Zanotelli</i>	4.50€	24.00€
<i>Chianti classico Savignola Paolina</i>	4.50€	24.00€
<i>Rosè Negroamaro l'Astore</i>	4.50€	25.00€