

FishTourFVG

FISH EXPERIENCES IN FRIULI VENEZIA GIULIA REGION

www.fishtourfvg.it

ZERO MIGLIA RESTAURANT & GRADO FISH MARKET

From Fish Auction to Table: Discover the Seafood Supply Chain of Grado



EXPERIENCE OVERVIEW

Operated by the Grado Fishermen's Cooperative, Zero Miglia offers visitors a unique opportunity to discover the journey of local seafood from the fish market to the table. The experience combines a guided visit to the Grado Fish Market with a tasting or meal at Zero Miglia, where the daily catch is transformed into authentic lagoon cuisine. It provides a direct insight into the people, products and traditions that continue to shape one of the Northern Adriatic's most important fishing communities.

AT A GLANCE & PRACTICAL INFORMATION

Item	Details
Location	Riva Dandolo 22,-26 , 34073 Grado (GO)
Experience Type	Seafood Experience, Fishing Heritage, Gastronomy
Duration	2–3 hours
Availability	By reservation
Activity Level	Easy
Target Groups	Food travellers, small groups, educational groups, cultural travellers
Languages	Italian; English on request
Operator	Grado Fishermen's Cooperative
Booking	Reservation recommended

Cooperativa pescatori di Grado

Pescheria ZeroMiglia
Tel: +39 389 010 46 41

Osteria di mare ZeroMiglia
Tel: +39 0431 80 287

coopescatorigrado@libero.it
www.pescatorigrado.com

FishTourFVG

FISH EXPERIENCES IN FRIULI VENEZIA GIULIA REGION

www.fishtourfvg.it

EXPERIENCE HIGHLIGHTS

- ✓ Guided visit to the Grado Fish Market
- ✓ Daily fish auction and seafood supply chain
- ✓ Authentic cooperative-led experience
- ✓ Introduction to the local fishing fleet
- ✓ Meeting local fishermen and fish traders
- ✓ Fresh local catch prepared on site

EXPERIENCE FLOW

Welcome to the Fish Market

Introduction to the history of fishing in Grado and the role of the Fishermen's Cooperative in supporting the local fishing community.

Inside the Market

Discover how fish is landed, sorted and traded. Visitors learn about local species, seasonal fisheries and the organisation of one of the key seafood hubs of the Northern Adriatic.

Understanding the Seafood Supply Chain

Explore the journey of fish from the lagoon and the Adriatic Sea to consumers, with insights into quality control, traceability and sustainable fisheries.

From Market to Kitchen

Transfer to Zero Miglia, where the daily catch becomes the foundation of a menu inspired by the traditions of Grado and its lagoon.

Taste of Grado

Enjoy a tasting or meal featuring fresh local seafood while learning about the culinary traditions and recipes of the fishing community.

WHY VISIT

- ✓ Direct connection between fishermen and visitors
- ✓ Access to a working fish market
- ✓ Authentic seafood culture
- ✓ Farm-to-table approach applied to fisheries
- ✓ Combination of gastronomy and fishing heritage

COMBINE WITH

- ✓ Museum of Fishing and Lagoon Heritage of Grado



MINISTERO DELL'AGRICOLTURA
DELLA SOVRANITÀ ALIMENTARE
E DELLE FORESTE



REGIONE AUTONOMA
FRIULI VENEZIA GIULIA



CAMERA DI COMMERCIO
VENEZIA GIULIA
TRIESTE GORIZIA



GALPA FVG

Gruppo Azione Locale Pesca Acquacoltura del Friuli Venezia Giulia

FishTourFVG

FISH EXPERIENCES IN FRIULI VENEZIA GIULIA REGION

www.fishtourfvg.it

- ✓ Grado Lagoon Excursions
- ✓ Valle Cavanata Nature Reserve
- ✓ Aquileia UNESCO World Heritage Site
- ✓ Pescaturismo Experiences



MINISTERO DELL'AGRICOLTURA
DELLA SOVRANITÀ ALIMENTARE
E DELLE FORESTE



REGIONE AUTONOMA
FRIULI VENEZIA GIULIA



CAMERA DI COMMERCIO
VENEZIA GIULIA
TRIESTE GORIZIA



Gruppo Azione Locale Pesca Acquacoltura del Friuli Venezia Giulia