

Legendary restaurant partners Chef Jamie Mammano and real estate developer Paul Roiff are planning to open a fresh fish market by mid- to- late spring 2023.

The pair have opened six famed Boston restaurants together including Mistral, Ostra, and Sorellina, Although still in the early stages, Mammano and Roiff will open the market at 1744 Washington Street, the current location of the pizza restaurant, Laz Cafe, owned by Roiff.

According to Mammano, the idea came as a natural extension to their small fish company used to supply their restaurants with fresh fish for the past 15 years.

This idea and the lack of fresh fish markets in the South End, prompted the pair to begin the process of opening their own.

“Between the expertise we have in cooking and the expertise we have in purchasing and the understanding about fish and the void in the marketplace, we thought it was a very adorable little storefront to do a beautiful little fish market there,” said Mammano.

Exactly what is to be offered in the market is still undetermined, but according to Mammano the market will likely carry a variety of fresh fish, some prepared foods and dressings, seafood soups and bisques, a small selection of produce, and fresh pasta which is made in- house daily at their restaurants.

Mammano stressed that the seafood varieties native to the area will be locally caught, with the potential addition of fresh options from other areas, such as West Coast oysters.

“Obviously, it’s the very early stages of this, but essentially it will be a fish market with some wonderful little accompaniments to go along with it,” he said.

Despite the pair’s immense success in the restaurant industry, Mammano noted that the opening of the market is new territory for them.

“We don’t want to start off too big. We’ll start small, see what the demand is, but cover all the basics,” he said. Mammano and Roiff began their professional collaboration in 1997, with the opening of their first restaurant, Mistral. In addition, the pair have also opened Teatro, Moo, Sorellina, L’Andana, and Ostra. As a professional duo, they have garnered considerable fame for their restaurants, receiving national attention and earning several notable awards. “It’s gonna be a wonderful project, something different that we haven’t done before, so we are very excited about it,” Mammano said.

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