



Since ancient times, in Sardinia and throughout the Mediterranean, the production of bottarga, a food consisting of mullet eggs, tuna, or swordfish, has been traditionally subjected to a salting and pressing process and to a subsequent period of drying (up to four or five months) which reduces its size and promotes conservation. In Sardinia, tuna and mullet bottarga are mainly produced. Antonio and Tiziana Manca started their company about ten years ago in Siniscola. Their product is the mullet roe for the production of which they use high quality raw materials processed following traditional methods. The bottarga has an amber brown color in the elongated and flattened shape typical of Sardinian production. Excellent as an appetizer, accompanied with toasted or fresh bread and a drizzle of olive oil; excellent as a sauce for spaghetti or with raw artichokes.

The company boasts the CEE ITR472M C.E.



La Bottarga

di Antonio e Tiziana Manca



La Bottarga

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Whole bottarga

Naturally dried and salted and individually vacuum-packed

Ground bottarga

Naturally dried and salted and ground, packed in:

Glass jars

40 gr and 70 gr

Transparent sachets

50 gr and 100 gr

Transparent sachets

250 gr and 500 gr



The shelf life is indicated in 12 months and the product, to be kept cool, does not suffer if well sealed.