



A Sustainable Supper with Bottarga Borealis

4 courses 35pp

Appetizer

Involtini di melanzana

Ricotta & Aubergine roll with crunchy artichoke

Starter

Tagliolini, vongole e bottarga

Fresh garlic tagliolini, chilli & clams

Main Course

Triglia alla mugnaia

Pan fried red mullet, aromatic breadcrumb

Dessert

Cremoso al limone

Lemon posset, short bread crumble