

## House Wines

	Bottle	175ml	250ml
<b>White</b>			
Pinot Grigio Pavia	£17.50	£4.90	£5.90
Trebbiano D'Abruzzo	£17.50	£4.90	£5.90
<b>Red</b>			
Montepulciano D'Abruzzo	£17.50	£4.90	£5.90
Merlot Del Veneto	£17.50	£4.90	£5.90
<b>Rose</b>			
Pinot Grigio Villa Serena	£17.50	£4.90	£5.90

## White Wine

- Los Romeros Sauvignon Blanc, Central Valley, Chile** £19.00  
Classic gooseberry flavours enhanced by the cool climate, a tantalising crisp style.
- Waipara Hills Sauvignon, Marlborough NZ** Bottle £22.50 250ml Glass £7.50  
A generous and lifted style, showing powerful aromas of melon, nettle and snow pea.
- Pinot Grigio delle Venezia Giulia Botega, Italy** £19.00  
Refreshing dry, pear and apple sauce scented wine.
- Soave Classico, Bolla, Italy** £19.50  
Bouquet of apricot and pepper, dry yet with soft acidity and a creamy almond palate, a blending of the highly prized Trebbiano di Soave grape.
- Frascati Superiore, Fontana Candida, Italy** £19.50  
A well rounded wine with a flavoursome palate reminiscent of spring flowers, citrus fruits and apple.
- Orvieto Classico Amabile, Bigi, Italy** Bottle £19.00 Glass £6.50  
Refreshing and ripe, with peach and apricot flavours and hints of almonds.
- Berri Estates Chardonnay, SE Australia** Bottle £18.50 Glass £6.50  
A crisp style with a fresh, yet ripe lemon character with no oak ageing.
- Gavi di Gavi DOCG Toledana** £24.50  
This excellent producer crafts this refreshing gooseberry and mineral style with delicate floral hints, dry but not austere.
- Pouilly-Fumé La Grande Cuvee des Edvins** £36.00  
Classic Loire white with fresh gooseberries and a touch of green pepper.
- Chablis Bouchard & Fils** £34.50  
A traditional Chablis, dry flinty and elegant with distinctive Chardonnay character on the finish.
- Cloudy Bay Sauvignon Blanc, Marlborough** £44.50  
Grapes from eight estates in Rapaura, Fairhall, Renwick and Brancott provide the fruit for this intensely grassy-gooseberry Sauvignon Blanc.
- Saira Albariño, Costers del Segre, Raimat** £22.50  
This wine shows delicate aromas of citrus, dried flowers and spice with a hint of vanilla and dried fruit. The palate is well rounded and the finish citrusy and refreshing.

## Champagne

- Louis Dornier et Fils Brut, France** £42.00
- Veuve Clicquot** £70.00
- Bollinger** £75.00
- Laurent Perrier Rose** £90.00

## Red Wine

- Barolo Neirano, Italy** £32.50  
One of the greatest red wines of Italy. Barolo grapes offer powerful aromas of violets and black cherries enveloped in powerful richness.
- Valpolicella Classico, Bolla, Italy** £23.00  
Fruity, medium weight red wine with cherry and licorice flavours.
- Amarone Della Valpolicella DOC, Italy** £44.00  
Rich garnet colour with an intense fragrance. Warm, dry and velvety on the palate with an excellent finish.
- Los Romeros Merlot Chile** £18.00  
A supple and intensely juicy style with intense flavours of ripe red berries and plums.
- Chianti Ruffino, Italy** £19.50  
Harmonious and mellow, with violet and red berry notes on a soft and refreshing finish.
- Los Romeros Malbec, Chile** Bottle £19.00 250ml Glass £6.50  
Black cherry, plum, bramble and plum blossom marry well with blackcurrant and spice.
- Marqués de Morano Rioja, Spain** Bottle £19.50 250ml Glass £6.50  
A lighter style for Rioja, just a hint of traditional oakiness and abundant juicy ripe berries.
- Berri Estate Shiraz, SE Australia** Bottle £19.00 250ml Glass £6.30  
Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.
- Ripasso Della Valpolicella, Italy** £32.50  
Grown on the eastern Adriatic coastline giving an intensity of colour and heady bouquet of violets and oranges.
- Portillo Malbec, Argentina** £19.50  
Aromas of plum and raspberry dominate with notes of vanilla.
- Barbera d'Asti DOCG, Italy** £21.50  
Produced from 100% Barbera Asti grapes, this is a full bodied rich wine deeply coloured and spicy red.
- Brunello di Montalcino, Villa Poggio Salvi** £48.50  
This wine shows and intense fragrance of red fruits, notes of flowering grapes, cinnamon and tobacco and well-rounded tannins on the long finish.
- Brouilly Chateau de Corcelles** £29.00  
The largest and most southerly of the Beaujolais crus, it is light and fresh with developed cherry and raspberry fruit and backed by a smooth finish.
- Familla Zuccardi Brazos Malbec, Uco Valley, Mendoza, Argentina** £22.50  
Dark violet with blue hues and typical Malbec aromas reminiscent of ripe red and black fruits of cherries, plum and blackberries. Medium bodied with a fruity and spicy finish.

## Rosé

- Bardolino Chiaretto, Italy** £19.00  
A coral pink wine, made using Corvina. Shows developed cherry fruit and floral aromas on the fresh palate.
- Whispering Hills White Zinfandel, California** Bottle £19.00 250ml Glass £6.20  
A beautiful deep salmon-pink coloured wine with loads of fresh summer-fruit flavours and lively acidity. Made in a medium style to appeal to a wide range of tastes.

## Sparkling wine

- Cuvee Heritage Spumante Brut Rosé** £23.50  
Fashionably pink this pear fizz is light, dry and refreshing.
- Prosecco DOC, Italy** Bottle £22.00 250ml Glass £6.90  
Crisp, subtle fizz with green apples and citrus notes.



Tiggis Restaurant Ltd  
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Tel: 01253 714714

www.tiggis-stannes.co.uk

## Appetisers

Garlic bread oregano. V	£4.25
Garlic bread, tomato and oregano. V	£4.55
Garlic bread with mozzarella cheese and oregano. V	£4.95
Garlic bread with spicy nduja, red onion, tomato and basil.	£4.95
Mixed olives with homemade focaccia, olive oil and balsamic.	£3.95

## Bruschetta

<b>Bruschetta con Pomodoro V</b> Toasted ciabatta with plum tomatoes, red onion, garlic, fresh basil and parmesan shavings.	£4.55
<b>Bruschetta formaggio di capri V</b> Toasted ciabatta topped with whipped goats cheese, 'peperonata' (slow cooked sweet peppers) with basil and garlic.	£4.95

## Antipasti

<b>Buffalo Mozzarella V</b> Creamy buffalo mozzarella with 'caponata' a traditional Sicilian aubergine salad, served with crostini.	£7.55
<b>Arancini</b> A traditional street food of Sicily. Deep fried ball of rice coated in breadcrumbs, filled with smoked cheese and spicy nduja. With a roasted red pepper sauce and crispy parma ham.	£6.25
<b>Frittelle di baccala</b> Salt cod fritters with a roasted garlic mayonnaise and dill oil.	£6.95
<b>Peperoni Ripieni GF</b> Romain peppers filled with Italian sausage, parmesan cheese and spicy nduja oven baked and topped with melted mozzarella cheese and pesto.	£6.95
<b>Fegatini Di Pollo GF</b> Sautéed chicken livers with onions, peppers, garlic and chilli in a rich red wine sauce.	£6.55
<b>Zuppa del Giorno (Vegan option available) V GF</b> Winter minestrone soup with mixed vegetables, cavalo nero and cannellini beans. Topped with pesto and served with homemade focaccia.	£4.95
<b>Fritto Misto</b> Lightly fried squid, tiger prawn and queenie scallops served with a chunky tartare sauce.	£8.25
<b>Pasticcio Di Fegato</b> Home-made chicken liver and marsala pate with toasted ciabatta and sweet balsamic red onion chutney.	£6.55
<b>Insalata Parma GF</b> Fior di latte mozzarella cheese with a salad of slow roasted plum tomatoes, figs, parma ham and an olive oil basil dressing.	£6.95

## Pasta

GF pasta available upon request

<b>Linguine al Granchio</b> Flat spaghetti with crab meat, chilli, white wine and garlic in a light tomato and olive oil sauce.	£13.95
<b>Spaghetti Carbonara</b> Spaghetti with cream, parmesan, egg yolk, bacon and cracked black pepper.	£11.95
<b>Grantortellone con Funghi V</b> Large shaped tortellini filled with wild mushrooms served in a Portabello mushroom, shallot and cream sauce.	£10.95
<b>Pappadelle di Carne</b> Wide ribbons of pasta with a ragu slow cooked beef shin in a rich red wine, thyme and tomato sauce.	£11.95
<b>Lasagna</b> Spinach pasta layered with a slow cooked mixed meat ragu, mozzarella and parmesan cheese. Oven baked in a bechamel sauce	£11.50
<b>Rigatoni con zucchini (Vegan option available) V</b> Tube shaped pasta with a courgette and basil sauce, topped with broccoli pesto.	£10.95
<b>Cannelloni</b> Rolled pasta filled with slow cooked mixed meat, spinach and mascarpone. Oven baked in a bechamel sauce topped with melted mozzarella cheese and tomato.	£11.50
<b>Linguine Marinara</b> Flat spaghetti with mussels, queenie scallops, tiger prawns and clams in a light tomato, garlic and white wine sauce.	£13.95
<b>Risotto Piselli (Vegan option available) V</b> Aborio rice with garden peas, porcini mushrooms and shallot with an asparagus garnish.	£11.25

## Pizza

GF base available upon request

<b>Margerita V</b> With Fior Di Latte mozzarella cheese tomato and oregano.	£9.25
<b>Nduja</b> With tomato, gorgonzola cheese, mozzarella, spicy nduja and fresh basil.	£10.95
<b>Angelo</b> With Fior Di Latte mozzarella cheese and tomato topped with parma ham, extra virgin olive oil and parmesan shavings.	£11.25
<b>Quattro Fromaggio V</b> With taleggio cheese, goats cheese, mozzarella cheese and gorgonzola.	£10.95
<b>Inferno</b> With spiced Calabrian nduja, peperoni salsiccia, chorizo, chilli, mozzarella cheese and tomato.	£11.25
<b>Tiggis</b> With honey roasted ham, mushrooms, peperoni salsiccia, marinated artichoke hearts, mozzarella cheese and tomato.	£10.95
<b>Pollo</b> With chicken, mozzarella and pesto base, sun blushed tomatoes and basil.	£10.25
<b>Funghi</b> With Portobello mushroom, porcini mushroom, gorgonzola cheese, mozzarella and basil dressing.	£10.25
<b>Salsiccia</b> With Italian sausage, oregano, roasted red peppers, mozzarella cheese and chilli oil.	£10.25

## Secondi Piatti

<b>Salmon</b> Oven baked salmon topped with pesto breadcrumbs served with oregano roasted new potatoes, asparagus, braised fennel and a sorrel cream sauce dill oil.	£16.95
<b>Loin Cervo</b> Venison loin cooked medium, with buttered spinach fondant potato, parmesan roasted shallots and a red wine sauce.	£18.95
<b>Pollo Saltimbocca</b> Oven baked chicken wrapped in parma ham and sage, with roasted Jerusalem artichoke, cavolo nero and a marsala red wine sauce.	£13.95
<b>Costata di Manzo</b> 5 hr slow cooked rib of beef in a red wine and pancetta sauce, chestnut mushrooms served with mashed potato and cavolo nero.	£16.50
<b>Branzino</b> Seabass fillets with brown shrimp, samphire and butter sauce, roasted baby new potatoes.	£16.50
<b>Lombata</b> Sirlion steak with portobello mushrooms, peppercorn sauce and chips.	£19.95
<b>Pollo Funghi</b> Chicken breast with porcini cream sauce, portobello mushrooms, new potatoes and asparagus.	£13.95

All main course GF.

## Side Orders

Buttered Asparagus	£4.25
Spinach with garlic and fresh chilli	£3.95
House side salad with basil olive oil dressing	£3.55
Fries	£3.80
Chips	£3.80

## Set menus

Set Lunch and early evening dinner menus are available please visit our website or ask your server for more details

[www.tiggis-stannes.co.uk](http://www.tiggis-stannes.co.uk)

All dishes are prepared in a kitchen where products containing nuts, seeds & other allergens are handled and prepared. This means we may not be able to guarantee our food will not contain traces of a specific allergen. Please be sure to inform your waiter or waitress of any allergies.

[V] = suitable for vegetarians

[GF] = Gluten Free

# TIGGIS

Outside catering now available

Please visit our website for more information or contact us on [info@tiggis-stannes.co.uk](mailto:info@tiggis-stannes.co.uk)

[www.tiggis-stannes.co.uk](http://www.tiggis-stannes.co.uk)