

## House Wines

	Bottle	175ml	250ml
<b>White</b>			
Pinot Grigio Pavia	£19.00	£5.70	£6.70
Trebbiano D'Abruzzo	£19.00	£5.70	£6.70
<b>Red</b>			
Montepulciano D'Abruzzo	£19.00	£5.70	£6.70
Merlot Del Veneto	£19.00	£5.70	£6.70
<b>Rose</b>			
Pinot Grigio Villa Serena	£19.00	£5.70	£6.70

## White Wine

1. Los Romeros Sauvignon Blanc, Central Valley, Chile £23.00  
Classic gooseberry flavours enhanced by the cool climate, a tantalising crisp style.
2. Waipara Hills Sauvignon, Marlborough NZ Bottle £25.50 250ml Glass £8.50  
A generous and lifted style, showing powerful aromas of melon, nettle and snow pea.
3. Pinot Grigio delle Venezia Giulia Botega, Italy £23.50  
Refreshingly dry, pear and apple sauce scented wine.
4. Soave Classico, Bolla, Italy £23.50  
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.
5. Frascati Superiore, Fontana Candida, Italy £24.00  
A well rounded wine with a flavoursome palate reminiscent of spring flowers, citrus fruits and apple.
6. Orvieto Classico Amabile, Bigi, Italy Bottle £22.50 Glass £7.50  
Refreshing and ripe, with peach and apricot flavours and hints of almonds.
7. Berri Estates Chardonnay, SE Australia Bottle £22.00 Glass £7.60  
A crisp style with a fresh, yet ripe lemon character with no oak ageing.
8. Gavi di Gavi DOCG Toledana £27.00  
This excellent producer crafts this refreshing gooseberry and mineral style with delicate floral hints, dry but not austere.
9. Pouilly-Fumé La Grande Cuvee des Edvins £42.00  
Classic Loire white with fresh gooseberries and a touch of green pepper.
10. Chablis Bouchard & Fils £39.50  
A traditional Chablis, dry flinty and elegant with distinctive Chardonnay character on the finish.
11. Cloudy Bay Sauvignon Blanc, Marlborough £52.00  
Grapes from eight estates in Rapaura, Fairhall, Renwick and Brancott provide the fruit for this intensely grassy-gooseberry Sauvignon Blanc.
12. Saira Albariño, Costers del Segre, Raimat £25.00  
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.

## Red Wine

13. Barolo Neirano, Italy £39.00  
One of the greatest red wines of Italy. Barolo grapes offer powerful aromas of violets and black cherries enveloped in powerful richness.
14. Valpolicella Classico, Bolla, Italy £26.00  
Fruity, medium weight red wine with cherry and licorice flavours.
15. Amarone Della Valpolicella DOC, Italy £49.00  
Rich garnet colour with an intense fragrance. Warm, dry and velvety on the palate with an excellent finish.
16. Los Romeros Merlot Chile £22.00  
A supple and intensely juicy style with intense flavours of ripe red berries and plums.
17. Chianti Ruffino, Italy £24.00  
Harmonious and mellow, with violet and red berry notes on a soft and refreshing finish.
18. Los Romeros Malbec, Chile Bottle £23.00 250ml Glass £7.90  
Black cherry, plum, bramble and plum blossom marry well with blackcurrant and spice.
19. Marqués de Morano Rioja, Spain Bottle £24.00 250ml Glass £7.90  
A lighter style for Rioja, just a hint of traditional oakiness and abundant juicy ripe berries.
20. Berri Estate Shiraz, SE Australia Bottle £23.00 250ml Glass £7.50  
Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.
21. Ripasso Della Valpolicella, Italy £38.00  
Grown on the eastern Adriatic coastline giving an intensity of colour and heady bouquet of violets and oranges.
22. Portillo Malbec, Argentina £25.00  
Aromas of plum and raspberry dominate with notes of vanilla.
23. Barbera d'Asti DOCG, Italy £25.00  
Produced from 100% Barbera Asti grapes, this is a full bodied rich wine deeply coloured and spicy red.
24. Familla Zuccardi Brazos Malbec, Uco Valley, Mendoza, Argentina £25.50  
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

25. Bardolino Chiaretto, Italy £23.00  
A coral pink wine, made using Corvina. Shows developed cherry fruit and floral aromas on the fresh palate.
26. Whispering Hills White Zinfandel, California Bottle £22.00 250ml Glass £7.40  
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

29. Cuvee Heritage Spumante Brut Rosé £25.00  
Fashionably pink this pear fizz is light, dry and refreshing.
30. Prosecco DOC, Italy Bottle £25.00 250ml Glass £7.90  
Crisp, subtle fizz with green apples and citrus notes.



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www.tiggis-stannes.co.uk

## Appetisers

Garlic bread oregano. V	£4.90
Garlic bread, tomato and oregano. V	£5.20
Garlic bread with mozzarella cheese and oregano. V	£5.50
Garlic bread with spicy nduja, red onion, tomato and basil.	£5.60
Mixed olives with homemade focaccia, olive oil and balsamic.	£4.40

## Bruschetta

Bruschetta con Pomodoro V Toasted ciabatta with plum tomatoes, red onion, garlic, fresh basil and parmesan shavings.	£5.35
Bruschetta Formaggio di Capra V Toasted ciabatta topped with whipped goats cheese, 'peperonata' (slow cooked sweet peppers) with basil and garlic.	£5.70

## Antipasti

Buffalo Mozzarella V Creamy buffalo mozzarella with 'caponata' a traditional Sicilian aubergine salad, served with crostini.	£7.90
Arancini 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.	£7.50
Fritelle di Baccala Salt cod fritters with a roasted garlic mayonnaise and dill oil.	£7.80
Peperoni Ripieni GF Romain peppers filled with Italian sausage, parmesan cheese and spicy nduja oven baked and topped with melted mozzarella cheese and pesto.	£7.70
Fegatini di Pollo GF Sautéed chicken livers with onions, peppers, garlic and chilli in a rich red wine sauce.	£7.50
Zuppa del Giorno (Vegan option available) V GF Winter minestrone soup with mixed vegetables, cavolo nero and cannelloni beans. Topped with pesto and served with homemade focaccia.	£5.70
Fritto Misto Lightly fried squid, tiger prawn and queenie scallops served with a chunky tartare sauce.	£9.50
Pasticcio di Fegato Home-made chicken liver and marsala pate with toasted ciabatta and sweet balsamic red onion chutney.	£7.30
Insalata Parma GF Fior di latte mozzarella cheese with a salad of slow roasted plum tomatoes, figs, parma ham and an olive oil basil dressing.	£7.40

## Pasta

GF pasta available upon request

Also available as a starter £7.50

Linguine al Granchio Flat spaghetti with crab meat, chilli, white wine and garlic in a light tomato and olive oil sauce.	£15.50
Spaghetti Carbonara Spaghetti with cream, parmesan, egg yolk, bacon and cracked black pepper.	£13.00
Grantortellone con Funghi V Large shaped tortellini filled with wild mushrooms served in a Portabello mushroom, shallot and cream sauce.	£12.50
Pappardelle di Carne Wide ribbons of pasta with a ragu slow cooked beef shin in a rich red wine, thyme and tomato sauce.	£13.50
Lasagna Spinach pasta layered with a slow cooked mixed meat ragu, mozzarella and parmesan cheese. Oven baked in a bechamel sauce	£12.900
Rigatoni con Zucchine (Vegan option available) V Tube shaped pasta with a courgette and basil sauce, topped with broccoli pesto.	£12.50
Cannelloni Rolled pasta filled with slow cooked mixed meat, spinach and mascarpone. Oven baked in a bechamel sauce topped with melted mozzarella cheese and tomato.	£12.90
Linguine Marinara Flat spaghetti with mussels, queenie scallops, tiger prawns and clams in a light tomato, garlic and white wine sauce.	£15.70
Risotto Piselli (Vegan option available) V Aborio rice with garden peas, porcini mushrooms and shallot with an asparagus garnish.	£11.60

## Pizza

GF base available upon request

Margherita V With Fior Di Latte mozzarella cheese, tomato and oregano.	£10.50
Nduja With tomato, gorgonzola cheese, mozzarella, spicy nduja and fresh basil.	£12.60
Angelo With Fior Di Latte mozzarella cheese and tomato topped with parma ham, extra virgin olive oil and parmesan shavings.	£12.50
Quattro Formaggi V With taleggio cheese, goats cheese, mozzarella cheese and gorgonzola.	£11.90
Inferno With spiced Calabrian nduja, pepperoni salsiccia, chorizo, chilli, mozzarella cheese and tomato.	£13.50
Tiggis With honey roasted ham, mushrooms, pepperoni salsiccia, marinated artichoke hearts, mozzarella cheese and tomato.	£12.90
Pollo With chicken, mozzarella and pesto base, sun blushed tomatoes and basil.	£11.50
Funghi V With Portobello mushroom, porcini mushroom, gorgonzola cheese, mozzarella and basil dressing.	£11.50
Salsiccia With Italian sausage, oregano, roasted red peppers, mozzarella cheese and chilli oil.	£11.50

## Secondi Piatti

Salmon Oven baked salmon topped with pesto breadcrumbs served with oregano roasted new potatoes, asparagus, braised fennel and a sorrel cream sauce with dill oil.	£18.90
Loin Cervo Venison loin cooked medium, with buttered spinach fondant potato, parmesan roasted shallots and a red wine sauce.	£22.00
Pollo Saltimbocca Oven baked chicken wrapped in parma ham and sage, with roasted Jerusalem artichoke, cavolo nero and a marsala red wine sauce.	£15.95
Costata di Manzo 5 hr slow cooked rib of beef in a red wine and pancetta sauce, chestnut mushrooms served with mashed potato and cavolo nero.	£17.50
Branzino Seabass fillets with brown shrimp, samphire and butter sauce, roasted baby new potatoes.	£18.50
Lombata Sirloin steak with portobello mushrooms, peppercorn sauce and chips.	£22.00
Pollo Funghi Chicken breast with porcini cream sauce, portobello mushrooms, new potatoes and asparagus.	£15.50

All main course GF.

## Side Orders

Buttered Asparagus	£4.70
Spinach with garlic and fresh chilli	£4.50
House side salad with basil olive oil dressing	£3.90
Fries	£4.20
Chips	£4.20

## 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@tiggiscatering.co.uk](mailto:info@tiggiscatering.co.uk)

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