

# Wine List

## HOUSE WINE

	bottle 75cl	half bottle
LINEA “CONTE ABA” FRIULI GRAVE VINI DOC DEL FRIULI		
CHARDONNAY	£12.00	£6.50
MERLOT	£11.50	
CABERNET SAUVIGNON	£12.00	£6.50
TOCAI FRIULANO	£11.50	
SANLEO - ROSSO	£12.50	
SANLEO - BIANCO	£12.50	
SANLEO - ROSE	£14.50	
BY THE GLASS (175ml)	£3.50	
BY THE GLASS (250ml)	£4.50	

## RED WINE

1.	CHIANTI CLASSICO D.O.C.G. True quality and classic style. Wonderfully rich, elegant fruit with the most beautiful balance. This is serious Chianti!	£22.00
2.	BAROLO D.O.C.G. Rich concentrated and complex structure with well balanced fruit, acidity and tannin. Flavours linger on and on	£28.00
3.	MOONDARRA SHIRAZ A rich spicy Australian wine with plum, and bramble flavours	£14.00
4.	BRIAN McGUIGAN PRIVATE BIN SHIRAZ With the richness of typical Australian Shiraz, full flavoured and spicy – Australian	£16.00
5.	CHATEAUNEUF DU PAPE Chateau bottled renowned worldwide, combining smoothness and balanced flavours	£38.00
6.	AMARONE CLASSICO DI VALPOLICELLA Full bodied with a powerful velvety taste	£36.00
7.	NERO D’AVOLA (TORRE SOLARIA) Dry with outstanding roundness, complex fruitiness	£18.50
8.	SUNNICLIFF CABERNET Generous and firm Cabernet - Australia	£16.00
9.	HARDY CAPTAINS SELECTION SHIRAZ Delicious soft and rich, mouth filling with fine balanced flavour - Australia	£17.00
10.	ARJONA RIOJA TINTO Easy drinking Spanish wine with soft smoky finish	£14.50
11.	ONE TREE HILL CABERNET SHIRAZ Ripe red berry fruit aroma with soft flavour – Australian	£15.00
12.	VALPOLICELLA CLASSICO D.O.C. Deepish ruby red, full flavoured with good plummy fruit, a touch of vanilla from the wood	£19.50
14.	MONTEPULCIANO D'ABRUZZO A rich red wine made from the Montepulciano grape grown on the Adriatic coast around Pescara	£17.50
15.	PRIMITIVO (TORRE SALARIA) Dark ruby red with a full ripe flavour	£16.00
16.	LA DERA MERLOT Intense and impressive wealth of ripe black fruit, elegant and well integrated - Chile	£16.50
	PINO GRIGIO ROSE A delicate pink colour, crisp and clean summer fruit flavour	£16.00

## WHITE WINE

17.	GRECANICO A beautifully light and crispy new wine from Sicily	£15.00
18.	VERDICCHIO A very dry wine excellent with fish	£19.50
19.	MOONDARRA CHARDONNAY A clean, dry and fruity wine with well balanced acidity. Good quality and value	£14.50
20.	ORVIETO ABBOCCATO D.O.C. Medium sweet delicate wine	£17.50
21.	TREBBIANO D’ABRUZZO D.O.C. Clear, pale white wine with a subtle fruity aroma. Pleasant and easy drinking	£16.50
22.	PINOT GRIGIO Very dry and fruity with a subtle freshness of flavour.	£17.50
23.	BRIAN McGUIGAN PRIVATE BIN CHARDONNAY From the McGuigan stable, a soft ripe Chardonnay with generous subtle fruit favours - Australia	£16.50
24.	CHABLIS Firm, classic style, good fruit, well balanced acidity	£29.50
25.	PIESPORTER German medium dry with a lovely fruity taste	£14.50
26.	POUILLY FUME Domaine bottled, fully concentrated Sauvignon, wonderful wine with a good vintage	£28.00
27.	IL GIANGIO (PODERE IL GIANGIO) Fresh and fruity with hints of almonds and elderflowers	£18.50
28.	ROWLAND BROOK SEMILLON CHARDONNAY Crispy, fresh with tropical fruit – bottled in Australia	£16.00
29.	SOAVE CLASSICO A fresh crispy dry wine. Highly recommended	£18.00
30.	GAVI DI GAVI D.O.C.G. Soft and elegant wine with a full fruit flavour	£17.50
31.	SAUVIGNON (TENUTA CA’BOLANI) Fresh, attractively fruity with suggestions of green peppers	£16.50
32.	LA DERA VERDE SAUVIGNON BLANC Soft leafy Sauvignon, soft on the palate, elegant and well balanced	£16.50

# champagne

33.	REYNIER CHAMPAGNE	£29.50
34.	MOET & CHANDON	£40.00
35.	DEVAUX GRANDE RESERVE BRUT	£37.00
36.	LAURENT PERRIER NV	£48.00
37.	VEUVE CLICQUOT NV	£50.00
38.	BOLLINGER SPECIAL CUVEE	£55.00

## SPARKLING WINE

39.	MOSCATO A pleasant, refreshing sweet sparkling Italian wine	£17.50
40.	PROSECCO BY CASTELLARIN Extra dry sparkling Italian wine	£18.00

## BOTTLED BEERS

STELLA ARTOIS, PERONI, CORONA, SAN MIGUEL, BUDWEISER, BECKS	£3.00
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# Menu & Wine List



TIGGI'S  
ST. ANNES



## Nibbles

<b>POLPETTINE DI POLLO E FUNGHI</b> Small chicken meat balls, mushrooms and a hint of chilli	£3.90
<b>OLIVE MARINATE</b> Pitted Italian olives, garlic and herbs	£2.00
<b>BONBON DI FORMAGGIO CAPRINO FRITTO</b> Goat's cheese deep fried in breadcrumbs served over crispy salad	£3.60
<b>PANE CALDO DELLA CASA</b> Hot home made bread with pitted black olives and pieces of Parmesan cheese, extra virgin olive oil and balsamic vinegar	£3.90

## La Bruschetteria Toscana

<b>BRUSCHETTA ORIGINALE</b> Toasted bread with chopped tomato, garlic, basil and extra virgin olive oil	£3.90
<b>BRUSCHETTA WITH TOMATO AND MOZZARELLA</b>	£4.20
<b>BRUSCHETTA WITH TOMATO AND GREEK FETA CHEESE</b>	£4.20

## Antipasti

<b>PROSCIUTTO DI PARMA E MELONE</b> Finest aged Parma ham and melon	£7.50
<b>COSTOLETTE DI MAIALE CON SALSA DI BBQ</b> Spare ribs and barbecue sauce	£7.20
<b>FUNGHI ALL'AGLIO</b> Mushrooms baked in white wine and garlic butter	<div>✓</div> £4.20
<b>FEGATINI DI POLLO</b> Chicken livers sautéed with onion, peppers and chillies, finished with white wine	£6.90
<b>CALAMARI FRITTI</b> Golden fried squid served with tartar sauce	£6.90
<b>CAMEMBERT FRITTO</b> Deep fried Camembert with cranberry sauce	<div>✓</div> £6.90
<b>TOSCANINI DI POLLO CARTA MUSICA</b> Crispy rolls of chicken wrapped in filo pastry and spicy tomato dip	£7.20
<b>INSALATA CAPRESE</b> Slices of fresh buffalo mozzarella, fresh tomatoes, olives and extra virgin olive oil	<div>✓</div> £7.20
<b>FUNGHI FRITTI E MOZZARELLA CON MAIONESE ALL'AGLIO</b> Deep fried breadcrumbbed mushrooms and mozzarella cheese in filo pastry and garlic mayonnaise	<div>✓</div> £6.90
<b>CARPACCIO DI BRESAOLA RUCOLA E PARMIGGIANO</b> Thinly sliced cured beef fillet with rocket, lemon, Parmesan shavings and extra virgin olive oil	£7.60
<b>ZUPPA DI FAGIOLI E BASILICO</b> Rich thick bean soup finished with Parmesan and basil	<div>✓</div> £4.50
<b>PASTICCIO DI FEGATO</b> Smooth chicken liver pâté served with garlic pizza	£6.50
<b>SIGARY “DAFFY DUCK”</b> Crispy duck roll served with spicy dip sauce	£7.50
<b>FUNGHI RIPIENI</b> Large cup mushroom filled with stilton, spinach mousse gratinee and Parmesan cheese	<div>✓</div> £5.20
<b>ANTIPASTO MISTO ALL'ITALIANA</b> Mixed Italian hors d'oeuvre served with garlic bread	£7.80

## Garlic Bread

<b>GARLIC BREAD</b> (allow 10 minutes)	£3.80
<b>GARLIC BREAD WITH CHEESE</b>	£4.00
<b>GARLIC BREAD WITH TOMATO</b>	£3.80
<b>GARLIC BREAD MESSICANA</b> Tomato, chillies and onion	£4.00

## Paste - to follow

<b>HALF PORTION</b> served as a starter	£6.50
<b>LASAGNA AL FORNO</b> Layers of pasta with meat sauce	£8.95
<b>CANNELLONI NIZZARDA</b> Rolls of pasta stuffed with meat and cheese	£8.95
<b>TORTELLONI ALLA PANNA</b> Pasta filled with meat served with cream and Parmesan cheese	£8.60
<b>RISOTTO DELLA LAGUNA</b> Arborio rice with scampi, prawns and rucola	£9.50
<b>PENNE ALL'ARRABIATA</b> Short macaroni with mushrooms, hot salame, and chillies in a tomato sauce	£8.60
<b>FARFALLE AL SALMONE AFFUMICATO</b> Butterfly shaped pasta with smoked salmon and cream sauce	£8.90
<b>PENNE ALLA CARBONARA</b> Pasta with bacon, egg, fresh cream, black pepper and Parmesan cheese	£8.90
<b>RIGATONI MATRICIANA</b> Tube shaped pasta served in a tomato sauce with bacon and onion	£8.90
<b>LASAGNA VEGETARIANA</b> Layers of pasta served with spinach, mushrooms, sweetcorn, peas, tomato and béchamel sauce	<div>✓</div> £8.50
<b>FETTUCINE ALLA CREMA, PROSCIUTTO E PISELLI</b> Ribbons of pasta served with ham, peas, cream and a touch of tomato	£8.60
<b>FETTUCINE AL RAGU DI POLLO</b> Wide ribbons of pasta with chicken, tomato and a hint of chillies	£8.90
<b>MELANZANE PARMIGIANA</b> Aubergine baked with tomato and Mozzarella cheese	<div>✓</div> £7.90
<b>RIGATONI GORGONZOLA</b> Tube shaped pasta with bacon, gorgonzola cheese, tomato and a hint of chilli	£8.50
<b>LINGUINI ALLO SCOGLIO</b> Flat spaghetti tossed in extra virgin olive oil, mixed seafood finished with cherry tomatoes	£8.90
<b>LASAGNA MARINARA</b> Fresh egg pasta with layers of seafood and béchamel sauce	£8.80

## Pizza

<b>MARGHERITA</b> With mozzarella cheese and tomato	<div>✓</div> £6.30
<b>SALAME</b> With spicy hot salame, mozzarella cheese and tomato	£7.95
<b>TONNO &amp; CIPOLLE</b> With tuna fish, onions, mozzarella cheese and tomato	£7.95
<b>FUNGHI</b> With sliced mushrooms, mozzarella cheese and tomato	<div>✓</div> £6.90
<b>CAPRICCIOSA</b> With ham, mushrooms, mozzarella cheese and tomato	£7.90
<b>POLLO E FUNGHI</b> With chicken, mushrooms, mozzarella cheese and tomato	£7.90
<b>HAWAIANA</b> With hot salame, ham, pineapple, mozzarella cheese and tomato	£8.50
<b>TIGGIS</b> With ham, salame, mushrooms, artichoke, mozzarella cheese and tomato	£8.50
<b>TRICOLORE</b> Mozzarella, roquette, Parmesan shavings, chopped fresh tomato and Parma ham	£8.90
<b>CAMPANA</b> With finest buffalo mozzarella cheese, fresh basil, fresh beef tomatoes and extra virgin olive oil	<div>✓</div> £8.50
<b>PROSCIUTTO</b> With ham, mozzarella cheese and tomato	£7.90
<b>MARINARA</b> With seafood, mozzarella cheese and tomato	£8.50
<b>CALABRESE “HOT”</b> With very spicy salame, peppers, onion, chillies, mozzarella cheese and tomato	£8.50
<b>CAPRINA</b> With goats cheese, spinach, asparagus and sun blushed tomatoes	£8.20
<b>VERDURE</b> With grilled aubergine, courgettes, peppers, mozzarella cheese and tomato	£8.50

## Insalata

<b>RUCOLA E PARMIGGIANO</b> Rocket salad and Parmesan cheese	£3.50
<b>INSALATA CAPRICCIOSA</b> Choice of dressing - Roquefort, French or Italian	£2.80
<b>POMODORO, CIPOLLA E BASILICO</b> Sliced beef tomato, onions, basil and extra virgin olive oil	£2.80
<b>CAESAR SALAD</b>	£5.50
Tender romaine lettuce with grilled chicken, crunchy croutons and Parmesan	Main course £7.20
<b>GREEK SALAD</b> Mixed leaves with feta cheese, cucumber, onion and tomatoes	£3.50

## Second Piatti

<b>POLLO ALLO CHAMPAGNE</b> Breast of chicken cooked in onion, champagne, cream and a touch of tomato and asparagus	£15.50
<b>BISTECCA DIANA</b> Sirloin steak with a sauce of onion, mushroom, French mustard, red wine and brandy	£17.90
<b>POLLO BOSCAIOLA</b> Breast of chicken cooked in wild mushrooms, porcini mushrooms, white wine and cream	£15.00
<b>SALMONE AL FORNO</b> Baked salmon supreme with a sauce of crab, prawns, white wine and cherry tomatoes	£14.50
<b>TOURNEDO ROSSINI</b> Fillet steak with a crouton topped with pâté and cup mushroom in a port wine sauce	£19.50
<b>BISTECCA AL PEPE</b> Sirloin steak cooked in green peppercorn sauce	£18.00
<b>TAGLIATA DI POLLO AL PEPE ROSA</b> Grilled chicken breast served with pink peppercorn sauce	£13.50
<b>COSCIETTE D'ANATRA ORIENTALI</b> Crispy roast duck legs with honey, Marsala wine, ginger and chilli sauce	£15.50
<b>MAIALE AL PROFUMO DI BOSCO</b> Medallions of pork fillet in a mushroom and gorgonzola cheese sauce	£14.00
<b>COSCIOTTO D'AGNELLO BRASATO</b> Lamb shank cooked in a red wine, garlic and rosemary sauce served on mashed potato	£16.50
<b>POLLO ALLA TIGGIS</b> Breast of chicken on a bed of spinach in a Dijon mustard, white wine and brandy sauce	£14.50
<b>FILETTO DI BRANZINO ALLA LIMONCELLA</b> Grilled fillet of sea bass served with sliced cherry tomatoes, olive oil, lemon juice and fresh herbs	£16.50
<b>CODA DI ROSPO</b> Monk fish wrapped in pancetta served on roast vegetables and a light fish sauce	£17.00

## dalla griglia

<b>BISTECCA DI MANZO AI FERRI</b> Traditional grilled sirloin steak served with grilled garnish	£17.00
<b>MISTO DI CARNE ALLA GRIGLIA</b> Mixed grill with chimichurri, served with chips	£17.50
<b>SALMONE E GAMBERO AI FERRI</b> Salmon supreme amnd tiger prawn grill	£14.50
<b>GRIGLIATA DI PESCE ALL'ADRIATICA</b> Mixed grill of fresh fish served with lemon and extra virgin olive oil dressing	£17.90
<b>PETTO DI POLLO ALLA GRIGLIA</b> Grilled chicken breast with rosemary served with tagliatelle and chicken sauce	£15.50

## Side Orders

<b>ROASTED POTATOES &amp; ROSEMARY</b>	£2.20
<b>FRESHLY CUT HOME-MADE FRIES</b>	£2.00
<b>SAUTÉED SPINACH WITH GARLIC &amp; FRESH CHILLIES</b>	£2.50
<b>SAUTÉED MUSHROOMS, GARLIC &amp; PARSLEY</b>	£2.50
<b>ROASTED MEDITERRANEAN VEGETABLES</b>	£3.50
<b>GRILLED ASPARAGUS &amp; PARMESAN</b>	£3.50

## Desserts

<b>TIRAMISU</b>	£3.50
<b>PROFITEROLES</b> With crème Anglais and chocolate sauce	£4.00
<b>CHOCOLATE TRUFFLE TORTE</b> Flavoured with Amaretto	£4.00
<b>TORTA CAPPUCCINO</b> Layers of chocolate sponge soaked with espresso coffee and smooth coffee cream	£3.50
<b>APPLE AND BLACKBERRY CRUMBLE PIE</b> (warm)	£4.00
<b>STICKY TOFFEE PUDDING</b> With caramel sauce	£4.00
<b>CHOCOLATE &amp; ORANGE CHEESECAKE</b>	£3.90
<b>LIMONCELLO CRÈME BRULEE</b>	£5.00
<b>COPPA SPAGNOLA</b> Mixed ice cream with cherry sauce and crumbled amaretto biscuits	£3.50

✓

**Suitable for vegetarians**

**ALL PRICES INCLUSIVE OF V.A.T.**