

House Wines

Bottle 175ml 250ml

White

Pinot Grigio Pavia 14.503.95.....4.95
 Trebbiano D’ Abruzzo 13.503.75.....4.75

Red

Montepulciano D’ Abruzzo 14.503.95.....4.95
 Merlot Del Veneto 13.503.75.....4.75

Rose

Pinot Grigio Villa Serena..... 13.503.55.....4.75

White Wines

1. Los Romeros Sauvignon Blanc, Central Valley, Chile16.50
 crisp style.

2. Pecorino IGT Terre Sabelli, Italy17.00
 Soft, easy-drinking and dry with hints of crushed almonds.

3. Pinot Grigio delle Venezia Giulia Lumina, Italy17.50
 Refreshingly dry, pear and apple sauce scented wine.

4. Soave Classico, Bolla, Italy18.50
 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, Italy17.50

6. Kleine Zalze Barrel Fermented Chenin Blanc18.50
 Stellenbosch, South Africa
 Ripe and silky-smooth, from South Africa’s most popular white grape variety with rich guava fruit and honeyed character.

7. Orvieto Classico Amabile, Bigi, Italy17.50
 almonds.

8. Berri Estates Chardonnay, SE Australia16.50
 A crisp style with a fresh, yet ripe lemon character with no oak ageing.

9. Gavi di Gavi DOCG “Conte di Alari” Italy23.50
 This excellent producer crafts this refreshing gooseberry and mineral

10. Pouilly-Fumé La Ralotte, Adrien Maréchal, France27.00
 Classic Loire white with fresh gooseberries and a touch of green pepper.

11. Chablis Gloire de Chablis, J. Moreau et Fils, France29.50

12. Sauvignon del Veneto15.50
 This soft, easy - drinking sauvignon is sourced from the south-east of

13. Bianco Salento, Puglia, Italy15.50
 An easy drinking wine, made with Chardonnay grapes, grown in the area of Puglia, this delicious wine is a pale straw in colour and is rich with full fruit aromas.

Champagnes

Louis Dornier et Fils Brut, France32.50

Veuve Clicquot60.00

Piper Heidsieck Brut.....38.50

Bollinger65.00

Laurent Perrier70.00

Red Wines

14. Barolo Franco Serra, Italy.....29.50
 aromas of violets and black cherries enveloped in powerful richness.

15. Valpolicella Classico, Bolla, Italy18.50
 16. Salento IGP Negroamaro “Tarranto”, Italy £16.50 £13.50
 Distinctive and rich, Terranto is deep ruby red in colour and bursting with delicious, ripe fruit character.

17. Los Romeros Merlot Chile15.50
 berries and plums.
 Harmonious and mellow, with violet and red berry notes on a soft

19. Salice Salentino 35 Parallelo, Puglia, Italy16.50
 Made from the Negroamaro grape this has juicy, ripe brambly fruit

20. Campo Reale Nero d’Avola Sicilia, Rapitalà, Italy18.50
 Sicilian red fruit.

21. Marqués de Morano Rioja Tinto, Spain16.50
 A lighter style for Rioja, just a hint of traditional oakiness and abundant juicy ripe berries.

22. Berri Estates Shiraz, SE Australia15.50
 Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.

23. Ripasso Della Valpolicella, Italy28.50
 Grown on the eastern Adriatic coastline giving an intensity of colour and heady bouquet of violets and oranges.

24. Chateaufeuf Du Papa, France34.50
 With fruity notes and earthy tones, this is a complex wine with a nice

25. Barbera d’ Asti DOCG, Italy18.50
 Produced from 100% Barbera Asti grapes, this is a full bodied rich wine deeply coloured and spicy red.

26. Amarone Della Valpolicella DOC, Italy42.00
 Rich garnet colour with an intense fragrance. Warm, dry and velvety on the

27. Kleine Zalze Pinotage, Stellenbosch, South Africa.....16.50
 hints of prunes and with harsh tannins.

Rose

28. Pinot Grigio Rosato del Veneto, Italy17.50
 north-east of Italy

29. Los Romeros Merlot Rose , Central Valley, Chile.....16.50
 Enough skin and juice contact for a superb colour, mouth-watering

Sparkling wine

30. Cuvee Heritage Spumante Brut Rose18.50

31. Prosecco San Orsola , Italy.....19.50



21-23 Wood Street
 Lytham St Annes
 Lancashire FY8 1QR

For reservations and outside catering enquiries call **01253 714714**

www.tiggis-stannes.co.uk





TIGGIS

Italian Restaurant

Menu & Wineslist

Appetisers

Breads

Garlic Bread	3.80
Garlic Bread with cheese	4.10
Garlic Bread with tomato	4.00
Garlic Bread Messicana (tomato, chillies & onions)	4.00

Bruschetta

Tomatoes, basil, garlic, olive oil & Parmesan Shavings	3.95
Pulled pork & Parmesan	4.25
Smoked salmon and crab.....	4.95
A taste of all 3.....	9.95

Mixed Boards

For 2 to share	12.95
For 1 person.....	6.95

Fritto Misto

Deep - fried mixed seafood salad with Tartare sauce

Antipasti

Chicken liver pate, sticky ribs, Parma ham, Caprese, marinated olives, tomato and Parmesan Bruschetta and cheese.

Note to dinners...

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.

Paste

Half portions available as a starter

Linguine Gamberoni 9.90
Flat spaghetti with tiger prawns, cherry tomato, olive oil and parsley

Penne All'Arrabbiata 8.55
Tubes of pasta in a tomato sauce with chillies, onions and hot salame

Pappadelle 8.90
Thick ribbons of pasta with pulled pork in a bbq sauce topped with Parmesan

Spaghetti Allo Scoglio..... 10.95
Spaghetti with mixed seafood and shellfish finished with white wine and tomato

Lasagna Al Forno 8.90
Layers of pasta with Bolognese and Béchamel

Cannelloni 8.90
Rolls of pasta filled with meat, tomatoes and spinach, oven baked in a Béchamel sauce

Rigatoni Gorgonzola..... 8.95
Tubes of pasta with Gorgonzola, crispy bacon, tomato and a hint of chilli

Antipasti

Salmone con granchio..... 8.25
Platter of prawns, smoked salmon, crab and a light chilli dressing

Costolette di Maiale 6.95
Spare ribs with homemade barbeque sauce

Fegatini Di Pollo..... 6.75
Chicken livers sauteed with onions, chillies, white wine, garlic and mixed peppers

Calamari Fritti 6.25
Deep fried squid rings, served with Tartare sauce

Pasticcio di Fegato 6.25
Chicken liver and Marsala pate served with toast

Pancetta di maiale 7.25
Pork belly with a red wine sauce and tiger prawns

Funghi Con Gorgonzola (V)..... 5.90
Oven baked field mushroom filled with Gorgonzola cheese topped with Parmesan and breadcrumbs

Insalada Parma..... 6.50
Parma ham, tomatoes, Buffalo Mozzarella and fresh basil

Zuppa Del Giorno 4.50
Soup of the day

Pettini e Sanguinaccia 8.25
Seared scallops, cauliflower purée, black pudding crumb and streaky bacon.

Formaggio Di Capra 5.95
Baked goats cheese with Raddichio lettuce and beetroot salad on Crostini

Spaghetti Carbonara 8.95
Spaghetti in a creamy sauce with crispy bacon, egg and black pepper

Tortellini (V) 9.25
Pasta parcels filled with Ricotta and spinach served with a mixed mushroom and cream sauce

Fettuccini Tonno 9.25
Flat ribbons of pasta with fresh tuna, cherry tomatoes, olives and tomato

Penne Salmone 9.25
Tube shaped pasta with fresh salmon in a cream and dill sauce topped with smoked salmon

Risotto

Risotto Ai Funghi (V) 8.55
Arborio rice with wild and Porcini mushrooms

Risotto Marinara 10.95
Arborio rice with prawns, scallops, mussels and rocket leaves

www.tiggis-stannes.co.uk



Pizza

Margherita..... 7.95
Tomato, Mozzarella and Oregano

Calabrese 8.95
Spicy hot salami, onions, peppers, chillies, tomato and Mozzarella cheese

Vegetariano (V) 8.20
Mozzarella cheese, tomato and mixed vegetables

Hawaiiana 8.95
Ham, pineapple, spicy salami, tomato and Mozzarella

Calazone Carne..... 8.95
Folded pizza with Mozzarella cheese, tomato, chicken, bacon, ham, salame and chilli

Tiggis 8.95
With Mozzarella cheese, tomato, mushrooms, ham, articoke and salame

Marinara 9.25
With tuna, prawns, mussels, calamari, anchovies tomato and Mozzarella

Caprina 8.95
Goats cheese, spinach, red onion, garlic oil tomato and Mozzarella

Ceaser..... 8.95
Chicken, bacon, Parmesan shavings rocket, tomato and Mozzarella

Quatro Stagioni 8.95
Four seasons pizza with mushrooms, olives, Napoli ham, anchovies tomato and Mozzarella

Maiale Tirato..... 8.95
Pulled pork in bbq sauce, sliced tomato, Mozzarella cheese and tomato

Polpette..... 8.95
Meatballs , BBQ sauce, fresh basil, Mozzarella and red onion

Lunchtime at Tiggis

Lunch menu available Sunday to Saturday
12:00pm until 2:00pm

8.55

Main Course

9.95

Starter & Main Course

Early Evening Menu

Early menu available Sunday to Friday
5:30pm until 7:30pm

12.50

per person

Secondi Piatti

Branzino 16.95
Seabass with pan fried scallops, fries and Capenata

Salmon Al Forno..... 16.50
Grilled salmon fillet with prawns, a crab Bisque, greens and roasted potatoes

Tonno Alla griglia..... 16.95
Fresh tuna steak with asparagus, olives, green beans and potato with a cherry tomato & Basil dressing

Carre D'Agnello 18.25
Rack of lamb with buttered mixed wild mushrooms, roasted potatoes and a red wine sauce

Pollo Ai Funghi..... 14.95
Chicken breast with shallots, mixed mushrooms, white wine and cream sauce, served with roasted potatoes and greens

Pollo Caprino..... 14.95
Chicken breast stuffed with goats cheese and Rosemary, served with roasted potatoes, greens, red wine sauce and Balsamic reduction

Filetto Di Maiale 15.95
Pork fillet filled and rolled with smoked cheese and asparagus. Served with a light cheese and Parsley sauce, greens and roasted potatoes

Bistecca Di Manzo Al Ferri..... 17.95
Grilled sirloin steak served with a grilled garnish, peppercorn sauce and chips

Vitello Milanese..... 15.50
Thinly sliced veal escalope - pan fried in breadcrumbs and served with spaghetti in a tomato sauce

Sides

Tomato & red onion salad with extra virgin olive oil
Mixed House salad with olive oil and Balsamic dressing

Rocket & Parmesan salad

Mixed vegetables

Hand cut chips

2.95 Each

Outside Catering

Ask your server for more details about our outside catering services or visit our website for latest information.

www.tiggiscatering.co.uk