

Appetisers

Garlic bread and rosemary	£4.25
Garlic bread, tomato and oregano	£4.55
Garlic bread with mozzarella cheese and oregano	£4.95
Garlic bread with spicy nduja, red onion, tomato and oregano	£4.95
Bruschetta	
Bruschetta with chopped plum tomatoes, garlic, fresh basil and parmesan shavings V	£4.25
Bruschetta with DOC gorgonzola cheese, fresh figs and Parma ham	£4.75
Bruschetta with goats cheese, asparagus, parmesan shavings basil dressing V	£4.55

Antipasti

Asparagi Oven baked asparagus with a deep-fried breaded duck egg and chorizo oil.	£7.95
Costolette di Maiale GF Slow cooked spare ribs with a sweet chilli, BBQ sauce.	£7.95
Insalata Caprese V GF Fior di latte mozzarella cheese with mixed plum tomatoes, sun-dried tomato, figs home-made salsa verde.	£6.25
Peperoni Ripieni GF Oven baked Romaine peppers filled with Italian sausage, pecorino cheese, spicy nduja and garlic, topped with melted mozzarella cheese.	£6.95
Fegatini Di Pollo GF Sautéed chicken livers with onions, peppers, garlic and chilli in a rich red wine sauce.	£6.55
Zuppa del giorno V GF Traditional homemade minestrone soup.	£4.95
Fritto Misto Lightly fried squid, tiger prawns and served with a tartare sauce.	£7.55
Pasticcio Di Fegato Home-made chicken liver and marsala pate served with toasted ciabatta and sweet balsamic red onion chutney.	£6.95
Funghi Portobello V GF Roasted Portobello mushrooms oven baked with a filling of plum tomatoes, sun-dried tomato, goats cheese, garlic and homemade pesto and a balsamic glaze.	£6.55
Antipasti Carne GF Mixed plate of cured meats, Parma ham, Milano salami and bresaola with marinated artichoke hearts, sun-dried tomatoes and parmesan.	£7.95

Pasta

Half portions available as a starter	£6.95
GF pasta available upon request	
Linguine al Granchio Flat spaghetti with crab meat, chilli, white wine and garlic in a light tomato and olive oil sauce.	£13.95
Spaghetti Carbonara Spaghetti with cream, parmesan, egg yolk, bacon and cracked black pepper.	£10.95
Pappardelle di Carne Wide ribbons of pasta with a slow cooked beef in a rich red wine, thyme and tomato sauce.	£11.25
Lasagna Spinach pasta layered with a slow cooked mixed meat ragu, mozzarella and parmesan cheese. Oven baked in a bechamel sauce.	£11.50
Penne Alla Norma (Vegan option available) V Tube shaped pasta with aubergine, cherry tomato sauce, pine nuts, mozzarella cheese and fresh basil.	£10.95
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.	£11.50
Penne e Nduja Tube shaped pasta with calabrian nduja, pepperoni salsiccia, red onions and cream sauce.	11.55
Linguine Marinara Flat spaghetti with mussels, queenie scallops, tiger prawns and clams in a light tomato, garlic and white wine sauce.	£13.95
Gnocchi con Anatra Small potato dumplings with shredded slow cooked confit duck leg, porcini mushrooms and a red wine, thyme and tomato sauce.	£10.95

Risotto

Risotto Funghi (Vegan option available) V Aborio rice with mixed wild mushrooms, porcini, thyme, truffle oil and parmesan.	£11.25
Risotto Gamberoni Aborio rice with tiger prawns and spicy nduja in a white wine and plum tomato sauce.	£13.95

TIGGIS

Outside catering now available

Please visit our website for more information or contact us on info@tiggis-stannes.co.uk

www.tiggis-stannes.co.uk

Pizza

GF base available upon request	
Margherita (Vegan option available) V With Fior Di Latte mozzarella cheese tomato and oregano	£9.25
Bistecca With shredded slow cooked beef, smokey taleggio cheese, red onions, tomato and fresh basil	£10.95
Angelo With Fior Di Latte mozzarella cheese and tomato, topped with parma ham, rocket and parmesan shavings	£11.25
Salame With spiced calabrian nduja, peperoni salsiccia, chorizo, fresh chilli, mozzarella cheese and tomato	£11.25
Taleggio A white pizza with Smokey taleggio cheese, mozzarella and asparagus topped with aged parma ham	£10.95
Tiggis With honey roasted ham, mushrooms, peperoni salsiccia, marinated artichoke hearts, mozzarella cheese and tomato	£11.55
Cesare With chicken, bacon, parmesan shavings, rocket, mozzarella cheese and tomato	£11.25
Melanzane (Vegan option available) V With aubergine, sun – dried tomato, goats cheese, rocket, mozzarella cheese, tomato and homemade pesto	£10.55
Quattro Fromaggi V With smokey taleggio cheese, goats cheese, mozzarella cheese and gorgonzola	£11.25
Stagione With mozzarella cheese, tomato, honey roasted ham, chestnut mushrooms, marinated artichoke hearts and anchovies	£11.55

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

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.

Secondi Piatti

Branzino GF Pan – Fried Seabass fillets with buttered samphire, clams and queenie scallops in a fish sauce	£17.95
Costata di Manzo GF 5 hr Slow cooked rib of beef in a red wine and tomato sauce, chestnut mushrooms and pancetta served with rosemary potatoes	£15.95
Merluzzo con Granchio Oven baked cod loin topped with herb breadcrumbs and crab with a sorrel cream sauce served with roasted potatoes and buttered asparagus	£17.95
Pollo con Concerti GF Chicken breast oven baked with goats cheese, figs, herb roasted potatoes, a red wine sauce and tenderstem broccoli	£14.95
Pesce Brodo GF Salmon, cod, seabass, mussels and prawns in a light plum tomato and garlic, fish broth. Served with roasted potatoes	£16.95
Ripieno di Funghi GF Chicken thigh filled with wild mushrooms and wrapped in parma ham with a porcini mushroom cream sauce roasted potato and chantenay carrots	£15.95
Lombata GF Sirlion steak with portobello mushroom, peppercorn sauce and chips	£19.95
Fegato di Vitello GF Calves liver topped with parma ham and sage in a marsala and red wine sauce. Served with cavalo nero and thyme roasted pototes	£15.95

Side Orders

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

[V] = suitable for vegetarians

[GF] = Gluten Free

House Wines

	Bottle	175ml	250ml
White			
Pinot Grigio Pavia	£16.50	£4.55	£5.60
Trebbiano D'Abruzzo	£16.50	£4.55	£5.60
Red			
Montepulciano D'Abruzzo	£16.50	£4.55	£5.60
Merlot Del Veneto	£16.50	£4.55	£5.60
Rose			
Pinot Grigio Villa Serena	£16.50	£4.55	£5.60

White Wine

- Los Romeros Sauvignon Blanc, Central Valley, Chile** £17.50
Classic gooseberry flavours enhanced by the cool climate, a tantalising crisp style.
- Waipara Hills Sauvignon, NZ** Bottle £21.50 250ml Glass £6.60
A generous and lifted style, showing powerful aromas of melon, nettle and snow pea.
- Pinot Grigio delle Venezia Giulia Lumina, Italy** £19.00
Refreshingly 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.
- Kleine Zalze Barrel Fermented Chenin Blanc, Stellenbosch, South Africa** £20.50
Ripe and silky-smooth, from South Africa's most popular white grape variety with rich guava fruit and honeyed character.
- Orvieto Classico Amabile, Bigi, Italy** Bottle £19.00 Glass £6.30
Refreshing and ripe, with peach and apricot flavours and hints of almonds.
- Berri Estates Chardonnay, SE Australia** Bottle £17.50 Glass £6.30
A crisp style with a fresh, yet ripe lemon character with no oak ageing.
- Gavi di Gavi DOCG 'Conte di Alari' Italy** £24.50
This excellent producer crafts this refreshing gooseberry and mineral style with delicate floral hints, dry but not austere.
- Pouilly-Fumé La Ralotte, Adrien Maréchal, France** £34.00
Classic Loire white with fresh gooseberries and a touch of green pepper.
- Chablis Gloire de Chablis, J. Moréau et Fils, France** £33.50
A traditional Chablis, dry flinty and elegant with distinctive Chardonnay character on the finish.
- Sauvignon del Veneto** £18.00
This soft, easy-drinking sauvignon is sourced from the south-east of Veneto region and shows attractive gooseberry flavours.

Champagne

Louis Dornier et Fils Brut, France	£38.00
Veuve Clicquot	£65.00
Piper Heidsieck Brut	£42.50
Bollinger	£70.00
Laurent Perrier	£70.00

Red Wine

- Barolo Neirano, Italy** £30.50
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** £22.00
Fruity, medium weight red wine with cherry and licorice flavours.
- Amarone Della Valpolicella DOC, Italy** £42.00
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 £6.30
Black cherry, plum, bramble and plum blossom marry well with blackcurrant and spice.
- Campo Reale Nero d'Avola Sicilia, Rapitalà, Italy** £20.50
Fragrant floral aromas of dark cherries, cloves and spice with smooth Sicilian red fruit.
- Marqués de Morano Rioja, Spain** Bottle £19.50 250ml Glass £6.30
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** £30.50
Grown on the eastern Adriatic coastline giving an intensity of colour and heady bouquet of violets and oranges.
- Portilo Reserve Malbec, Argentina** £19.50
Aromas of plum and reaspberry 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.
- Luis Felipe Gran Reserva Cabernet Sauvignon, Chile** £19.50
Flavours of black cherry, mocha, cedar and a touch of mint and eucalyptus.

Rosé

- Bardolino Chiaretto, Italy** £19.00
A coral pink wine, made using Corvina. Shows developed cherry fruit and floral aromas on the fresh palate.
- Vendange Zinfandel, California** Bottle £19.50 250ml Glass £5.70
A medium sweet rosé made from the Zinfandel grapes of North Central Valley.

Sparkling wine

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



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www.tiggis-stannes.co.uk