

## House Wines

	Bottle	175ml	250ml
<b>White</b>			
Pinot Grigio Pavia	£21.50	£5.70	£6.80
Trebbiano D'Abruzzo	£20.50	£5.70	£6.80
<b>Red</b>			
Montepulciano D'Abruzzo	£21.50	£5.70	£6.80
Merlot Del Veneto	£21.50	£5.70	£6.80
<b>Rose</b>			
Pinot Grigio Villa Serena	£21.50	£5.70	£6.80

## White Wine

1. **Los Romeros Sauvignon Blanc, Central Valley, Chile** £25.50  
Classic gooseberry flavours enhanced by the cool climate, a tantalising crisp style.
2. **Dashwood Sauvignon Blanc, Marlborough NZ** £27.50  
250ml Glass £9.30  
A generous and lifted style, showing powerful aromas of melon, nettle and snow pea.
3. **Pinot Grigio delle Venezia Giulia Botega, Italy** £26.00  
Refreshing dry, pear and apple sauce scented wine.
4. **Soave Classico, Bolla, Italy** £25.00  
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** £25.00  
A well rounded wine with a flavoursome palate reminiscent of spring flowers, citrus fruits and apple.
6. **Orvieto Classico Amabile, Bigi, Italy** £24.50  
250ml Glass £7.80  
Refreshing and ripe, with peach and apricot flavours and hints of almonds.
7. **Berri Estates Chardonnay, SE Australia** £24.50  
250ml Glass £7.80  
A crisp style with a fresh, yet ripe lemon character with no oak ageing.
8. **Gavi di Gavi DOCG Toledana** £28.50  
This excellent producer crafts this refreshing gooseberry and mineral style with delicate floral hints, dry but not austere.
9. **Chablis, Paul Deloux** £39.00  
A traditional Chablis, dry flinty and elegant with distinctive Chardonnay character on the finish.
10. **Cloudy Bay Sauvignon Blanc, Marlborough** £56.00  
Grapes from eight estates in Rapaura, Fairhall, Renwick and Brancott provide the fruit for this intensely grassy-gooseberry Sauvignon Blanc.

## Red Wine

11. **Barolo Neirano, Italy** £41.50  
One of the greatest red wines of Italy. Barolo grapes offer powerful aromas of violets and black cherries enveloped in powerful richness.
12. **Valpolicella Classico, Bolla, Italy** £27.50  
250ml Glass £7.90  
Fruity, medium weight red wine with cherry and licorice flavours.
13. **Amarone Della Valpolicella DOC, Italy** £53.00  
Rich garnet colour with an intense fragrance. Warm, dry and velvety on the palate with an excellent finish.
14. **Los Romeros Merlot, Central Valley, Chile** £24.50  
A supple and intensely juicy style with intense flavours of ripe red berries and plums.
15. **Chianti Ruffino, Italy** £28.00  
250ml Glass £7.90  
Harmonious and mellow, with violet and red berry notes on a soft and refreshing finish.
16. **Los Romeros Malbec, Chile** £24.00  
250ml Glass £7.90  
Black cherry, plum, bramble and plum blossom marry well with blackcurrant and spice.
17. **Marqués de Morano Rioja, Spain** £26.50  
250ml Glass £7.60  
A lighter style for Rioja, just a hint of traditional oakiness and abundant juicy ripe berries.
18. **Berri Estate Shiraz, SE Australia** £25.50  
250ml Glass £7.20  
Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.
19. **Ripasso Della Valpolicella, Italy** £39.50  
Grown on the eastern Adriatic coastline giving an intensity of colour and heady bouquet of violets and oranges.
20. **Nero d'Avola Branciforti dei Bordonaro, Sicily** £28.00  
Fragrances of sweet plums, dark plums, black mulberries and blackberries, all embellished with refining notes reminiscent of licorice and tobacco.
21. **Barbera d'Asti DOCG, Italy** £28.00  
Produced from 100% Barbera d'Asti grapes, this is a full bodied rich wine, deeply coloured and spicy red.
22. **Familla Zuccardi Brazos Malbec, Uco Valley, Mendoza, Argentina** £28.00  
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.
23. **Wicked Lady White Zinfandel** £24.00  
250ml Glass £7.90  
A beautiful deep salmon-pink coloured wine. Shows red fruits on the rich, juicy palate. Made in a medium-sweet style to appeal to a wide range of tastes.
24. **Bardolino Chiaretto, Italy** £28.00  
A coral pink wine, made using Corvina. Shows developed cherry fruit and floral aromas on the fresh palate.

## Rosé

23. **Wicked Lady White Zinfandel** £24.00  
250ml Glass £7.90  
A beautiful deep salmon-pink coloured wine. Shows red fruits on the rich, juicy palate. Made in a medium-sweet style to appeal to a wide range of tastes.
24. **Bardolino Chiaretto, Italy** £28.00  
A coral pink wine, made using Corvina. Shows developed cherry fruit and floral aromas on the fresh palate.

## Sparkling wine

25. **Louis Dornier et Fils Brut, France** £48.00  
Glass £11.00
26. **Veuve Clicquot** £80.00
27. **Bollinger** £85.00
28. **Laurent-Perrier Rose** £99.00
29. **Rosé Prosecco DOC, Italy** £27.00  
Fashionably pink this fizz is crisp and subtly refreshing.
30. **Prosecco DOC, Italy** £27.00  
250ml Glass £8.20  
Crisp, subtle fizz with green apples and citrus notes.



## Champagne

25. **Louis Dornier et Fils Brut, France** £48.00  
Glass £11.00
26. **Veuve Clicquot** £80.00
27. **Bollinger** £85.00
28. **Laurent-Perrier Rose** £99.00

Tiggis Restaurant Ltd  
Rear of 25 Orchard Road, Lytham St Annes, FY8 1PF  
Tel: 01253 714714

www.tiggis-stannes.co.uk

## Appetisers

Garlic bread oregano. V	£5.50
Garlic bread, tomato and oregano. V	£6.25
Garlic bread with mozzarella cheese and oregano. V	£6.50
Garlic bread with spicy nduja, red onion, tomato and basil.	£6.95
Mixed olives with homemade focaccia, olive oil and balsamic.	£6.95

## Bruschetta

<b>Bruschetta con Pomodoro V</b> Toasted ciabatta with plum tomatoes, red onion, garlic, fresh basil and parmesan shavings.	£5.95
<b>Bruschetta Formaggio di Capra V</b> Toasted ciabatta topped with whipped goats cheese, palma ham and honey roasted fig	£6.30

## Antipasti

<b>Insalata Pomodoro V</b> Creamy mozzarella with a traditional Tuscan Panzanella salad of dressed mixed tomatoes, onion and capers and garlic croutons.	£7.90
<b>Arancini</b> A traditional street food of Sicily. Deep fried parmesan rice ball coated in breadcrumbs, filled with ragu beef with a parmesan cream sauce.	£7.95
<b>Antipasti</b> An antipasti of mixed meats, figs, sun-dried tomato, artichoke and parmesan shavings.	£8.95
<b>Fe gatini di Pollo</b> Sautéed chicken livers with onions, peppers, garlic and chilli in a rich red wine sauce.	£8.95
<b>Involtini Melanzane V GF</b> Aubergine rolled and filled with mixed cheese, oven baked with a tomato sauce.	£7.20
<b>Fritto Misto</b> Lightly fried squid, mussels and whitebait served with a chunky tartare sauce.	£8.95
<b>Mozzarella Fritti</b> Deep-fried mozzarella balls with a spicy tomato sauce, pesto and parma ham.	£7.95
<b>Pancetta di maiale</b> Pork belly with honey roasted pear, pork sauce and black pudding.	£8.95

## Pasta

GF pasta available upon request

Also available as a starter £7.50

<b>Linguine Cozze</b> Ribbons of pasta with mussels, clams and a tarragon butter.	£14.95
<b>Spaghetti Carbonara</b> Spaghetti with cream, parmesan, egg yolk, bacon and cracked black pepper.	£14.25
<b>Gnocchi Sorrentino V</b> Oven baked gnocchi in a tomato, basil and chilli sauce topped with mozzarella.	£13.95
<b>Pastificio di Carne</b> Large tubes of pasta with a ragu slow cooked beef shin in a rich red wine, thyme and tomato sauce.	£14.50
<b>Lasagna</b> Spinach pasta layered with a slow cooked mixed meat ragu, mozzarella and parmesan cheese. Oven baked in a bechamel sauce. (Please allow 25mins)	£13.95
<b>Penne Norma (Vegan option available) V</b> Tube shaped pasta filled with a fried aubergine, tomato, basil and soft ricotta cheese sauce.	£13.95
<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.	£13.90
<b>Linguine Marinara</b> Flat spaghetti with mussels, queenie scallops, tiger prawns and clams in a light tomato, garlic and white wine sauce.	£16.50
<b>Risotto Funghi (Vegan option available) V</b> Aborio rice with cream, parmesan and porcini mushrooms topped with king oyster mushroom and truffle oil.	£13.50

## Pizza

GF base available upon request

<b>Margherita V</b> With Fior Di Latte mozzarella cheese, tomato and oregano.	£11.95
<b>Bresaola</b> With tomato, 'Bresaola' thinly sliced cured beef, mozzarella and gorgonzola cheese.	£13.50
<b>Parma</b> With Fior Di Latte mozzarella cheese and tomato topped with parma ham, olive oil and sun dried tomatoes.	£13.50
<b>Salsiccia</b> With fennel sausage, caramelised onions, mozzarella cheese and tomato.	£13.50
<b>Inferno</b> With spiced Calabrian nduja, salame, chorizo, chilli, mozzarella cheese and tomato.	£14.50
<b>Tiggis</b> With honey roasted ham, mushrooms, salame, marinated artichoke hearts, mozzarella cheese and tomato.	£14.50
<b>Taleggio V</b> With mozzarella, Taleggio cheese, slow roasted heritage tomatoes and fresh basil.	£13.50
<b>Funghi V</b> With Portobello mushroom, garlic, tomato, mozzarella, cavalo nero and parmesan shavings.	£13.50
<b>Milano</b> With mozzarella, Milano salame and spicy nduja.	£13.50

## Secondi Piatti

<b>Salmone GF</b> Oven baked salmon with roast courgette, buttered samphire and a cream white wine and clam sauce.	£18.90
<b>Braciola di Maiale GF</b> Pork ribeye on the bone with a red wine and marsala sauce, rainbow chard mashed potato.	£17.95
<b>Pollo Milnese GF</b> Chicken breast coated in parmesan breadcrumbs with a puttensca sauce of tomato, olives and capers.	£15.50
<b>Costata di Manzo GF</b> 5 hr slow cooked rib of beef in a red wine and pancetta sauce, chestnut mushroom sauce served with mashed potato.	£18.50
<b>Branzino GF</b> Seabass fillet with roasted cauliflower, cauliflower puree, baby potatoes and a caper butter.	£17.50
<b>Lombata GF</b> 10oz sirloin steak with potobello mushrooms, peppercorn sauce and fries	£24.00
<b>Pollo Funghi GF</b> Chicken breast with porcini cream sauce, portobello and king oyster mushrooms, oregano roasted potatoes.	£16.95

## Side Orders

Roasted courgettes with parmesan	£4.70
Mixed greens with garlic and fresh chilli	£5.50
Rocket and parmesan salad with olive oil and balsamic dressing	£4.90
Tomato and onion salad with basil and olive oil	£4.20
Fries	£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)