

House Wines

	Bottle	175ml	250ml
White			
Pinot Grigio Pavia	£23.00	£6.20	£7.90
Trebbiano D'Abruzzo	£23.00	£6.20	£7.90
Red			
Montepulciano D'Abruzzo	£23.00	£6.20	£7.90
Merlot Del Veneto	£23.00	£6.20	£7.90
Rose			
Pinot Grigio Villa Serena	£23.00	£6.20	£7.90

White Wine

- Los Romeros Sauvignon Blanc, Central Valley, Chile** £26.50
Classic gooseberry flavours enhanced by the cool climate, a tantalising crisp style.
- Dashwood Sauvignon Blanc, Marlborough NZ** £31.00
250ml Glass £10.90
A generous and lifted style, showing powerful aromas of melon, nettle and snow pea.
- Pinot Grigio delle Venezia Giulia Botega, Italy** £27.00
Refreshing dry, pear and apple sauce scented wine.
- Soave Classico, Bolla, Italy** £27.50
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** £27.00
A well rounded wine with a flavoursome palate reminiscent of spring flowers, citrus fruits and apple.
- Orvieto Classico Amabile, Bigi, Italy** £25.50
250ml Glass £8.60
Refreshing and ripe, with peach and apricot flavours and hints of almonds.
- Berri Estates Chardonnay, SE Australia** £26.00
250ml Glass £8.70
A crisp style with a fresh, yet ripe lemon character with no oak ageing.
- Gavi di Gavi DOCG Toledana** £33.00
This excellent producer crafts this refreshing gooseberry and mineral style with delicate floral hints, dry but not austere.

Red Wine

- Barolo Neirano, Italy** £43.00
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** £29.00
250ml Glass £9.70
Fruity, medium weight red wine with cherry and licorice flavours.
- Amarone Della Valpolicella DOC, Italy** £54.00
Rich garnet colour with an intense fragrance. Warm, dry and velvety on the palate with an excellent finish.
- Los Romeros Merlot, Central Valley, Chile** £25.50
250ml Glass £8.90
A supple and intensely juicy style with intense flavours of ripe red berries and plums.
- Chianti Ruffino, Italy** £29.50
250ml Glass £9.90
Harmonious and mellow, with violet and red berry notes on a soft and refreshing finish.
- Los Romeros Malbec, Chile** £27.00
250ml Glass £8.90
Black cherry, plum, bramble and plum blossom marry well with blackcurrant and spice.
- Marqués de Morano Rioja, Spain** £28.50
250ml Glass £9.20
A lighter style for Rioja, just a hint of traditional oakiness and abundant juicy ripe berries.
- Berri Estate Shiraz, SE Australia** £27.50
250ml Glass £9.20
Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.
- Ripasso Della Valpolicella, Italy** £42.00
Grown on the eastern Adriatic coastline giving an intensity of colour and heady bouquet of violets and oranges.
- Nero d'Avola Branciforti dei Bordonaro, Sicily** £29.50
Fragrances of sweet plums, dark plums, black mulberries and blackberries, all embellished with refining notes reminiscent of licorice and tobacco.
- Barbera d'Asti DOCG, Italy** £32.00
Produced from 100% Barbera d'Asti grapes, this is a full bodied rich wine, deeply coloured and spicy red.
- Familla Zuccardi Brazos Malbec, Uco Valley, Mendoza, Argentina** £30.50
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

- Wicked Lady White Zinfandel** £27.00
250ml Glass £9.30
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.
- 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

- Rosé Prosecco DOC, Italy** £30.50
Fashionably pink this fizz is crisp and subtly refreshing.
- Prosecco DOC, Italy** £30.50
Glass £8.90
Crisp, subtle fizz with green apples and citrus notes.



Champagne

- Louis Dornier et Fils Brut, France** £52.00
- Veuve Clicquot** £85.00
- Bollinger** £90.00
- Laurent-Perrier Rose** £105.00

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	£5.90
Garlic bread, tomato and oregano. V	£6.50
Garlic bread with mozzarella cheese and oregano. V	£6.90
Garlic bread with spicy nduja, red onion, tomato and basil.	£7.50
Mixed olives with homemade focaccia, olive oil and balsamic.	£6.95

Bruschetta

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

Antipasti

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

Pasta

GF pasta available upon request

Also available as a starter £8.50

Risotto Marinara	£14.95
Arborio rice with cod cheeks, mussel meat and a fennel cream.	
Spaghetti Carbonara	£14.90
Spaghetti with cream, parmesan, egg yolk, bacon and cracked black pepper.	
Gnocchi Sorrentino V	£13.95
Oven baked gnocchi in a tomato, basil and chilli sauce topped with mozzarella.	
Pastificio di Carne	£14.50
Large tubes of pasta with a ragu slow cooked beef shin in a rich red wine, thyme and tomato sauce.	
Lasagna	£14.50
Spinach pasta layered with a slow cooked mixed meat ragu, mozzarella and parmesan cheese. Oven baked in a bechamel sauce. (Please allow 25mins)	
Penne Norma (Vegan option available) V	£14.50
Tube shaped pasta filled with a fried aubergine, tomato, basil and soft ricotta cheese sauce.	
Cannelloni	£14.50
Rolled pasta filled with slow cooked mixed meat, spinach and mascarpone. Oven baked in a bechamel sauce topped with melted mozzarella cheese and tomato.	
Linguine Marinara	£17.50
Flat spaghetti with mussels, queenie scallops, tiger prawns and clams in a light tomato, garlic and white wine sauce.	
Risotto Funghi (Vegan option available) V	£13.50
Aborio rice with cream, parmesan and porcini mushrooms topped with king oyster mushroom and truffle oil.	

Pizza

GF base available upon request

Also available as a starter £7.90

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

Secondi Piatti

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

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

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

www.tiggis-stannes.co.uk