

# Wine List

## House

			Bottle
			75cl
CHARDONNAY			16.50
MERLOT			16.50
SANLEO - ROSSO			16.50
SANLEO - BIANCO			16.50
CASTELLARGO - ROSE			17.50
FRIULANO			16.50
SAUVIGNON			17.95
CABERNET SAUVIGNON			16.50
	By the Glass	1.75cl	4.50
		2.50cl	5.95
PINOT GRIGIO	By the glass	1.75cl	5.95
		2.50cl	7.50
PINOT GRIGIO ROSE	By the Glass	1.75cl	5.95
		2.50cl	7.50

## Red

1. SANGIOVESE ROSSO SICILIA		21.00
<i>A versatile ruby red wine with an intense fragrance. Fresh and delicate flavour.</i>		
2. IMPERIUM TRIVIUS		26.00
<i>Intriguing, with hints of spices &amp; red fruit jam, elegant tannin full body. Try it with red meat – Great value</i>		
3. PRIMITIVO		22.50
<i>Dark ruby red with a full ripe flavour</i>		
4. VALPOLICELLA CLASSICO D.O.C.		25.00
<i>Deepish ruby red, full flavoured with good plummy fruit, a touch of vanilla from the wood.</i>		
5. CHIANTI CLASSICO D.O.C.G.		26.00
<i>True quality and classic style. Wonderfully rich, elegant fruit with the most beautiful balance. This is serious Chianti!</i>		
6. NEGROAMARO		27.00
<i>A barrique aged Negroamaro, full bodied with juicy dark plum flavours. From Puglia.</i>		
7. NERO D'AVOLA TERRE SICILIANE		30.00
<i>Rich flavour, ample and velvety with big aromatic persistence</i>		
8. CHATEAUNEUF DU PAPE		47.00
<i>Chateau bottled renowned worldwide, combining smoothness and balanced flavours</i>		
9. MORAGO		35.00
<i>Full bodied, intense bouquet of red berries - made from raisins.</i>		
10. MONTEPULCIANO D'ABRUZZO		21.50
<i>A rich red wine made from the Montepulciano grape grown on the Adriatic Coast around Pescara</i>		
11. SHIRAZ OLYMPUS TERRE SICILIANE		21.00
<i>Spicy, full of red fruit flavours, persistent taste, full bodied.</i>		
12. BAROLO		39.50
<i>Rich concentrated and complex structure with well balanced fruit, acidity and tannin flavours linger on and on</i>		
14. AMARONE CLASSICO		47.00
<i>Full bodied – one of the best Italian wines</i>		
15. SALICE SALENTINO ROSSO D.O.C.		28.00
<i>One of the best wines from the Pulio region – rich with the aroma of vanilla and dark fruits, ripe and smooth on the palate</i>		
16. PINOT GRIGIO ROSE		21.00
<i>A delicate pink colour, crisp and clean summer fruit flavour</i>		

## White

17. GRECANICO		19.50
<i>A beautifully light and crispy new wine from Sicily</i>		
18. TREBBIANO D'ABRUZZO D.O.C.		19.50
<i>Clear, pale white wine with a subtle fruity aroma. Pleasant and easy drinking</i>		
19. PINOT GRIGIO		22.00
<i>Very dry and fruity with a subtle freshness of flavour</i>		
20. GRILLO TERRE SICILIANE		19.50
<i>Delicate, fruity with hints of apple and exotic fruits with a light floral fragrance.</i>		
21. SOAVE CLASSICO		22.00
<i>A fresh crispy dry wine. Highly recommended</i>		
22. CHABLIS		35.00
<i>Firm, classic style, good fruit, well balanced acidity</i>		
23. PECORINO BIANCO D.O.C.		25.00
<i>With a delicate bouquet, this wine depicts fresh notes of ripe tropical fruits.</i>		
24. FRASCATI SUPERIORE D.O.C.		21.00
<i>A versatile wine with a light straw colour, subtle, aromatic, delicate fruit flavour, dry, velvety smooth finish</i>		
25. GAVI DI GAVI D.O.C.G.		27.00
<i>Soft and elegant wine with a full fruit flavour</i>		
26. SANCERRE		38.00
<i>With citrus and exotic fruit flavours - excellent with fish or white meat</i>		
27. VERMENTINO DI SARDEGNA D.O.C.		24.00
<i>Straw yellow with green highlights, aromatic, tropical fruit flavours, crisp and fresh</i>		

## Champagne & Sparkling

HOUSE CHAMPAGNE	40.00
MOET & CHANDON	65.00
LAURENT PERRIER	70.00
LAURENT PERRIER - ROSE	80.00
VEUVE CLICQUOT	70.00
BOLLINGER	85.00
PROSECCO	25.50
PROSECCO ROSE	25.50

*We have a selection of more exclusive Italian and French wines and champagnes - Please ask the Manager*

**ALL PRICES INCLUSIVE OF VAT**

**NO SERVICE CHARGE**

**Please note all gratuities are shared amongst the staff**

**TAKEAWAY SERVICE & OUTSIDE CATERING AVAILABLE  
CONTACT MANAGER FOR FURTHER DETAILS**

FREE WIFI

# Menu & Wine List



# TIGGIS

TIGGIS (RIBBLE VALLEY), Longsight Road (A59), Clayton-le-Dale, Blackburn BB1 9EX  
Tel: 01254 769133 Fax: 01254 813426

FREE WIFI



We use the finest fresh produce to create genuine Italian food of the highest quality. Some of the items offered on our menu may contain food substances to which you may be allergic. Please ask and we will be happy to advise.

CESTINO DI PANE	
BASKET OF HOME-MADE ITALIAN BREAD <i>(Focaccia with onion and pancetta, focaccia with finely sliced potatoes and rosemary, home-made grissini, slice of Italian bread with tomato and oregano)</i>	3.95

## Antipasti

FUNGHI ALL'AGLIO <i>(Mushrooms baked in white wine and garlic butter)</i>	v	5.95
FEGATINI DI POLLO <i>(Chicken livers sautéed with onion, peppers and chillies, finished with white wine)</i>		7.95
GUAZZETTO DI COZZE AL LIMONE <i>(Mussels cooked in white wine, garlic, parsley and lemon juice)</i>		9.95
ZUPPA DEL GIORNO <i>(Soup of the day, served with crusty bread and butter)</i>	v	5.50
PASTICCIO DI FEGATO <i>(Smooth chicken liver pâté served with garlic pizza)</i>		7.95
GAMBERONI ALLA MARINARA PICCANTI <i>(Pan fried king prawns with garlic, chillies, lemon and white wine and garlic croutons)</i>		9.95
CALAMARI FRITTI <i>(Deep fried rings of calamari served with home-made tartar sauce or a sweet chilli sauce)</i>		8.95
TASTE OF ITALY (for two to share) <i>(Pears, pecorino, provolone, Parma ham, pitted olives, Milano salame, carciofi, bresaola, cream cheese and home-made grissini)</i>		18.00
SIGARY “DAFFY DUCK” <i>(Crispy duck roll served with a spicy dip sauce)</i>		9.95
PROSCIUTTO DI PARMA E MELONE <i>(Finest Parma ham with galia melon)</i>		10.50
CAMEMBERT AL FORNO CON ROSMARINO E EXTRA VIRGIN OLIVE OIL <i>(Baked Camembert with rosemary and extra virgin olive oil. Served with carrots, celery and bread)</i>	v	8.95
FUNGHI RIPIENI <i>(Large cup mushroom filled with Stilton, cream cheese and spinach mousse gratinee)</i>	v	7.95
SANGNINACCIO CON CAPESANTE <i>(Crispy black pudding with honey glazed scallops and crispy pancetta served with chilli pea puree)</i>		10.95
TEMPURA DI VEGETALI <i>(Deep fried mixed fresh vegetables served with sweet chilli mayonnaise)</i>	v	8.50
MOZZARELLA DI BUFALA TIEPIDA <i>(Warm buffalo Mozzarella served on a bed of grilled vegetables and fresh home made pesto)</i>	v	9.95
SALSICCIA PIEMONTESE <i>(Home made salt and pepper Italian sausage served with garlic lentils)</i>		8.50
CARPACCIO DI BUE <i>(Angus beef with a truffle dressing, rocket and Parmesan shavings)</i>		11.95
GAMBERONI AL FINOCCHIO E LIMONCELLO <i>(Sautéed king prawns with spring onion, julienne of baby fennel finished with lemoncello liqueur)</i>		10.95

## Bruschetteria

BRUSCHETTA ORIGINALE <i>(Toasted bread with chopped tomato, garlic, basil, extra virgin olive oil and shavings of Parmesan)</i>		5.95
BRUSCHETTA CLASSICA <i>(Toasted bread with extra virgin olive oil, fresh pesto and tomato)</i>	v	6.00
BRUSCHETTA AI PEPERONI <i>(Toasted bread with extra virgin olive oil, tomato and grilled peppers)</i>	v	6.25
BRUSCHETTA CON PROSCIUTTO DI PARMA E RUCOLA <i>(Toasted bread with extra virgin olive oil, Parma ham and rocket)</i>		7.95
TRIO DI BRUSCHETTA <i>(Toasted bread with marinated peppers, smoked salmon and mascarpone, beef tomato &amp; garlic basil)</i>		7.95

## Insalate

RUCOLA E PARMIGGIANO <i>(Rocket salad and Parmesan cheese)</i>		3.95
INSALATA CAPRICCIOSA (mixed salad) <i>(Choice of dressing – Roquefort, French or Italian)</i>		3.20
POMODORO, CIPOLLA E BASILICO <i>(Sliced beef tomato, onions, basil and extra virgin olive oil)</i>		3.00
CAESAR SALAD <i>(Tender lettuce with grilled chicken, crunchy croutons and Parmesan)</i>		7.50
GREEK SALAD <i>(Mixed leaves with feta cheese, cucumber, onion and tomatoes)</i>	Main course	11.00
MILLEGUSTI <i>(Mixed vegetables with Roquefort dressing and smoked salmon)</i>		6.95

## Pizza

Our pizza dough is home-made every day on our premises.  
We use the finest flour and olive oil. No lard – no colouring – no preservative.

MARGHERITA <i>(With mozzarella cheese, tomato and fresh basil)</i>	v	7.95
SALAME <i>(With spicy hot salame, mozzarella cheese and tomato)</i>		9.75
FUNGHI <i>(With sliced mushrooms, mozzarella cheese and tomato)</i>	v	8.50
CAPRICCIOSA <i>(With ham, mushrooms, mozzarella cheese and tomato)</i>		9.95
POLLO E FUNGHI <i>(With chicken, mushrooms, mozzarella cheese and tomato)</i>		9.95
HAWAIANA <i>(With hot salame, ham, pineapple, mozzarella cheese and tomato)</i>		9.95
TIGGIS <i>(With ham, salame, mushrooms, artichoke, mozzarella cheese and tomato)</i>		10.95
EMILIANA <i>(Mozzarella, roquette, Parmesan shavings, chopped fresh tomato and Parma ham)</i>		10.50
PESCATORE <i>(With seafood, mozzarella cheese and tomato)</i>		10.50
CALABRESE “HOT” <i>(With very spicy salame, peppers, onion, chillies, mozzarella cheese and tomato)</i>		10.50
CALZONE ABRUZZESE <i>(Savoury turnover made with pizza, filled with ham, mozzarella, mushrooms and tomato)</i>		10.95
TONNO E CIPOLLE <i>(With tuna fish, onions, mozzarella cheese and tomato)</i>		9.50
PIZZA ALLE SALSICCE <i>(With home-made Italian sausage, potatoes and truffle cream)</i>		10.95
PIZZA NERA (house speciality) <i>(Black pizza with cream of mascarpone cheese, smoked salmon and fresh pachino tomatoes)</i>		11.95

### GLUTEN FREE (PASTA GAROFOLO)

PASTA: CASERECCHE • PENNE RIGATE • LINGHINE • SPAGHETTI • RISOTTO • PIZZE  
(topping of your choice)

SAUCE: CAMPAGNOLA • ARRABBIATA • VONGOLE E COZZE • ORTOLANA

## Paste

LASAGNA AL FORNO <i>(Layers of pasta with meat sauce)</i>		10.50
CANNELLONI NIZZARDA <i>(Rolls of pasta stuffed with meat and cheese)</i>		10.50
PENNE ALL'ARRABIATA <i>(Short macaroni with mushrooms, hot salame and chillies in a tomato sauce)</i>		9.95
FARFALLE OR FETTUCINE AL SALMONE AFFUMICATO <i>(Butterfly shaped pasta or ribbons of pasta with smoked salmon and cream cheese)</i>		10.95
PENNE CARBONARA <i>(Pasta with bacon, egg, cream, black pepper and Parmesan cheese)</i>		9.95
SPAGHETTI ALLE COZZE E VONGOLE <i>(Spaghetti with garlic, white wine, clams, mussels, parsley and chillies)</i>		11.95
PAPILLON CAMPAGNOLA <i>(Butterfly shaped pasta with broccoli, chicken, bacon, chillies and cream sauce)</i>		10.95
MELANZANE PARMIGIANA <i>(Aubergine baked with a light tomato sauce, buffalo mozzarella and Parmesan cheese)</i>	v	9.50
FETTUCINE CON PROSCIUTTO E PISELLI ALLA MENTA <i>(Ribbons of pasta in a sauce of ham, cream and minted peas)</i>		9.95
RISOTTO RAVELLO <i>(Arborio rice cooked with asparagus, baby squid and dolcelette)</i>		10.95
PAPPARDELLE ALLA NORMA <i>(Broad ribbons of pasta with beef tomato, garlic, julienne of aubergine topped with pecorino cheese and basil)</i>	v	9.95

## Pasta Fresca (Fresh Pasta)

RAVIOLI DELLA CASA <i>(Freshly home made ravioli filled with scallops and prawns in a creamy pink fish sauce)</i>		12.95
TAGLIOLINI NERO DI SEPPIA <i>(Squid ink fresh pasta ribbons with a medley of seafood)</i>		12.95
PANZEROTTI AI FUNGHI <i>(Parcels of fresh pasta filled with porcini mushrooms in a light truffle sauce)</i>	v	11.95
CAPELLI D'ANGELO GRATINATI <i>(Fresh angel hair pasta with a creamy sauce of porcini mushrooms and black truffle “au gratin”)</i>		11.50
GNOCCHI CON GAMBERETTI <i>(Fresh dumpling pasta tossed in butter, fresh sage and prawns)</i>		11.95
STROZZAPRETI <i>(Twisted fresh pasta served with Parma ham, grilled courgette, mascarpone cheese and a touch of chilli)</i>		11.95

## Carne (meat)

POLLO ALLO CHAMPAGNE <i>(Breast of chicken cooked in onion, champagne, cream, a touch of tomato, English mustard and asparagus)</i>		16.50
BISTECCA DIANA <i>(Sirloin steak with a sauce of onion, mushroom, French mustard, red wine and brandy)</i>		18.95
POLLO BOSCAIOLA <i>(Breast of chicken cooked in wild mushrooms and porcini mushrooms with a white wine and cream)</i>		15.95
TOURNEDO ROSSINI <i>(Fillet steak with a crouton topped with pâté, cup mushroom in a Port wine sauce)</i>		24.95
FILETTO AL PEPE <i>(Fillet steak cooked in a classic green peppercorn sauce)</i>		24.95
FILETTO STROGANOFF <i>(Pieces of fillet cooked in onion, mushrooms, red wine, brandy and cream)</i>		18.95
POLLO DAMA BIANCA DI PARMA <i>(Butterfly chicken breast sautéed with Parma ham topped with Gorgonzola cheese)</i>		16.50
PETTO DI POLLO LUCULLO <i>(Pan fried breast of chicken with spicy Italian sausage, finely chopped peppers, sun blushed tomatoes, white wine sauce with a touch of tomato)</i>		15.95
BISTECCA DI MANZO AI FERRI <i>(Traditional grilled sirloin steak served with grilled garnish)</i>		18.95
POLLO SALMONATO <i>(Chicken breast wrapped in smoked salmon served on asparagus cream)</i>		16.95
MISTO DI CARNE ALLA GRIGLIA <i>(Mixed grill served with French fries)</i>		19.50
PORCHETTA ARROSTITA CON CESTINO DI PARMIGIANO E FAGIOLI SALTATI ALL'AGLIO <i>(Roasted suckling pig with a Parmesan basket filled with tossed garlic cannellini beans)</i>		16.95
CORONA D'AGNELLO <i>(Rack of lamb marinated in rosemary and garlic. Served with a red wine reduction)</i>		19.95
FILETO DI MIAIALE RIPIENO <i>(Stuffed Pork fillet with garlic, herbs and smoked cheese on a mirror of forest fruits)</i>		15.95
FILETTO GIULIO CESARE <i>(Fillet steak wrapped in Italian pancetta with Barolo reduction – topped with king prawns)</i>		25.95

## Pesce (fish)

GAMBERONI THERMIDOR <i>(King prawns with a classic cheese, wine and brandy sauce served with rice, paprika)</i>		17.95
BRANZINO “DOVE SUNSET” <i>(Pan fried seabass fillet served with grilled king prawns and angel hair pasta tossed in butter and lemon zest)</i>		19.50
GRIGLIATA DI PESCE ALL'ADRIATICA <i>(Mixed grill of fresh fish served with lemon and extra virgin olive oil dressing)</i>		19.50
CACIUCCO LIVORNESE (Speciality) <i>(Traditional Tuscan fish soup served with garlic croutons)</i>		18.00
SALMONE NOBILE <i>(Salmon fillet cooked with spinach, leeks and a lobster bisque)</i>		16.50
PESCE SPADA ALLA TREVIGIANA <i>(Pan fried swordfish topped with radicchio and courgettes with a sauce of lemon, butter and capers)</i>		17.95

ALL DISHES INCLUDE VEGETABLES

## Side Orders

FRESHLY CUT HOME-MADE FRIES	2.50
SAUTÉED SPINACH WITH GARLIC AND FRESH CHILLIES	3.50
ZUCCHINE FRITTE <i>(Pan fried courgettes with garlic and fresh mint)</i>	3.95
PANCETTE E PISELLI <i>(Garden peas sautéed with red onion and pancetta)</i>	3.95
GARLIC BREAD	4.50
GARLIC BREAD WITH CHEESE	4.95
GARLIC BREAD WITH TOMATO	4.75
GARLIC BREAD MESSICANA <i>(Tomato, chillies and onion)</i>	4.95

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