

## Antipasti

TIGGIS 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.

COSTOLETTE DI MAIALE CON SALSA DI BBQ <i>(Spare ribs with barbecue sauce)</i>	8.95
FUNGHI ALL'AGLIO <i>(Mushrooms baked in white wine and garlic butter)</i>	v 5.50
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>	8.95
TOSCANINI DI POLLO CARTA MUSICA <i>(Crispy rolls of chicken wrapped in filo pastry with a spicy tomato dip)</i>	8.95
PASTICCIO DI FEGATO <i>(Smooth chicken liver pate served with garlic pizza)</i>	7.95
MINISTRONE DI VERDURE GENOVESE <i>(Seasonal vegetable soup with cannellini beans &amp; freshly made pesto, served with home-made bread &amp; butter) (contains nuts)</i>	v 5.50
GAMBERONI ALLA MARINARA PICCANTI <i>(Pan fried king prawns with garlic, chillies, lemon and white wine and garlic croutons)</i>	9.50
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>	16.00
INSALATA DI MARE <i>(Marinated sea food with finely chopped onions and peppers with a lemon vinaigrette)</i>	9.95
PROSCIUTTO DI PARMA E MELONE <i>(Finest Parma ham with galia melon)</i>	9.50
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>	8.95
FUNGHI RIPIENI <i>(Large cup mushroom filled with Stilton, cream cheese and spinach mousse gratinee)</i>	7.95
PROSCIUTTO DI NORCIA AL TAGLIO CON PARMIGGIANO <i>(Famous Norcia ham with pieces of Parmesan cheese and fresh bread)</i>	10.95
TACCHINO TONNATO <i>(A thin slice of turkey breast with a sauce of mayonnaise, tuna, capers and black pepper)</i>	9.50

## Paste

Our pasta dishes are made fresh to order.

LASAGNA AL FORNO <i>(Layers of pasta with meat sauce)</i>	9.95
CANNELLONI NIZZARDA <i>(Rolls of pasta stuffed with meat and cheese)</i>	9.95
RAVIOLI DELLA CASA <i>(Freshly home made ravioli filled with scallops and prawns in a creamy pink fish sauce)</i>	11.50
RISOTTO DELLA LAGUNA <i>(Arborio rice with a medley of seafood, rucola and chick peas)</i>	10.50
PENNE ALL'ARRABIATA <i>(Short macaroni with mushrooms, hot salame, and chillies in a tomato sauce)</i>	9.50
PAPILLON CAMPAGNOLA <i>(Butterfly shaped pasta with broccoli, chicken, bacon, chillies and cream sauce)</i>	9.95
PENNE CARBONARA <i>(Pasta with bacon, egg, cream, black pepper and Parmesan cheese)</i>	9.95
TROFIE CON RAGU DI CARNE E PESTO <i>(Short twisted macaroni in a sauce of tomato, meat, Parmesan cheese and freshly made pesto sauce) (contains nuts)</i>	9.95
FETTUCCINE AL RAGU DI POLLO <i>(Wide ribbons of pasta with chicken, tomato and a hint of chillies)</i>	9.95
SPAGHETTI ALLE COZZE E VONGOLE <i>(Spaghetti with garlic, white wine, clams, mussels, parsley and chillies)</i>	10.50
MELANZANE PARMIGIANA <i>(Aubergine baked with a light tomato sauce, buffalo mozzarella and Parmesan cheese)</i>	v 9.50
FARFALLE AL SALMONE AFFUMICATO <i>(Butterfly shaped pasta with smoked salmon and cream cheese)</i>	10.50
CRESPELLE DI POLLO ALFREDO <i>(Baked free range diced chicken and mushroom pancake with mascarpone and Gruyere cheese)</i>	9.95
GNOCCHETTI SARDI AL RAGU DI CARNE <i>(Short Sardinian pasta in a slow cooked meat and tomato ragu, served with pecorino cheese)</i>	9.50
PAPPARDELLE AL SUGO DI ANATRA <i>(Wide ribbons of pasta in a sauce of Gressington duck and aromatic herbs)</i>	11.50
FETTUCINE CON PROSCIUTTO E PISELLI ALLA MENTA <i>(Ribbons of pasta in a sauce of ham, cream and minted peas)</i>	9.95
MEZZI RIGATONI AL TONNO <i>(Short tube pasta in a sauce of tuna, capers, cream of anchovies, julienne of red and yellow peppers and a hint of chilli)</i>	9.95

## 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 7.50
SALAME <i>(With spicy hot salame, mozzarella cheese and tomato)</i>	9.20
FUNGHI <i>(With sliced mushrooms, mozzarella cheese and tomato)</i>	v 7.95
CAPRICCIOSA <i>(With ham, mushrooms, mozzarella cheese and tomato)</i>	8.95
POLLO E FUNGHI <i>(With chicken, mushrooms, mozzarella cheese and tomato)</i>	9.50
HAWAIANA <i>(With hot salame, ham, pineapple, mozzarella cheese and tomato)</i>	9.50
TIGGIS <i>(With ham, salame, mushrooms, artichoke, mozzarella cheese and tomato)</i>	9.95
TRICOLORE <i>(Mozzarella, roquette, Parmesan shavings, chopped fresh tomato and Parma ham)</i>	9.95
CAMPANA <i>(With finest buffalo mozzarella cheese, fresh basil, fresh beef tomatoes and extra virgin olive oil)</i>	v 10.50
PESCATORE <i>(With seafood, mozzarella cheese and tomato)</i>	9.95
CALABRESE "HOT" <i>(With very spicy salame, peppers, onion, chillies, mozzarella cheese and tomato)</i>	9.95
CALZONE ABRUZZESE <i>(Savoury turnover made with pizza filled with ham, mozzarella, mushrooms, tomato and Abruzzo sausage)</i>	10.50
TONNO E CIPOLLE <i>(With tuna fish, onions, mozzarella cheese and tomato)</i>	8.95
RUSTICA <i>(Crispy bacon, diced chicken, cream of roasted mixed peppers, mozzarella cheese and tomato)</i>	9.95
PIZZA SOPHIA LOREN <i>(With tomato, mozzarella cheese, spinach, spicy salame and egg)</i>	9.50
PIZZA PARMIGIANA <i>(With tomato, mozzarella, Parmesan cheese and aubergine)</i>	8.95

ALL PRICES INCLUSIVE OF V.A.T.

v Suitable for vegetarians

## Secondi Piatti

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
GAMBERONI THERMIDOR <i>(King prawns with a classic cheese, wine and brandy sauce served with rice and paprika)</i>	17.95
GRIGLIATA DI PESCE ALL'ADRIATICA <i>(Mixed grill of fresh fish served with lemon and extra virgin olive oil dressing)</i>	19.50
POLLO BOSCAIOLA <i>(Breast of chicken cooked in wild mushrooms, porcini mushrooms, white wine and cream)</i>	16.50
TOURNEDO ROSSINI <i>(Fillet steak with a crouton topped with pate and cup mushroom in a port wine sauce)</i>	21.50
BRANZINO "DOVE SUNSET" <i>(Pan fried seabass fillet served with rocket and grilled king prawn)</i>	18.95
MISTO DI CARNE ALLA GRIGLIA <i>(Mixed grill served with French fries)</i>	19.50
POLLO DAMA BIANCA DI PARMA <i>(Butterfly chicken breast sautéed with Parma ham topped with Gorgonzola cheese)</i>	16.50
PORCHETTA ALLA ROMANA <i>(Oven roasted suckling pig with a light garlic, rosemary and wine sauce)</i>	16.00
PESCESPADA ALLA SICILIANA <i>(Sword fish in a light sauce of extra virgin olive oil, fresh tomato, wine, fresh parsley, green and black pitted olives)</i>	17.50
FILETTO AL PEPE <i>(Fillet steak cooked in a classic green peppercorn sauce)</i>	21.50
FILETTO STROGANOFF <i>(Pieces of fillet cooked in mushrooms, red wine, brandy and cream)</i>	17.95
BISTECCA DI MANZO AI FERRI <i>(Traditional grilled sirloin steak served with grilled garnish)</i>	18.50
POLLO FARCITO <i>(A roulade of chicken breast, vegetables and aromatic spices in a light white wine sauce)</i>	16.00

ALL DISHES INCLUDE VEGETABLES

## Side Orders

SAUTEED SPINACH WITH GARLIC AND FRESH CHILLIES	3.50
SAUTEED MUSHROOMS, GARLIC AND PARSLEY	2.95
GRILLED ASPARAGUS AND PARMESAN	4.50
GARLIC BREAD	4.50
GARLIC BREAD WITH CHEESE	4.75
GARLIC BREAD WITH TOMATO	4.75
GARLIC BREAD MESSICANA <i>(Tomato, chillies and onion)</i>	4.95
FRESHLY CUT HOME MADE FRIES	2.50

## Bruschetteria

*\*The cream of four cheeses is a fusion of Parmigiano Reggiano, Swiss Emmenthal, Fontina and Italic*

BRUSCHETTA ORIGINALE <i>(Toasted bread with chopped tomato, garlic, basil, extra virgin olive oil and shavings of Parmesan)</i>	5.50
BRUSCHETTA CLASSICA <i>(Toasted bread with cream of four cheeses, fresh pesto and tomato)</i>	v 5.75
FOCACCIA CALDA DELLA CASA <i>(Hot home made bread with pitted black olives, pieces of Parmesan cheese, extra virgin olive oil and balsamic vinegar)</i>	v 5.50
BRUSCHETTA AI PEPERONI <i>(Toasted bread with cream of four cheeses, tomato and grilled peppers)</i>	v 5.75
BRUSCHETTA CON PROSCIUTTO DI PARMA E RUCOLA <i>(Toasted bread with cream of four cheeses*, Parma ham and rocket)</i>	6.50

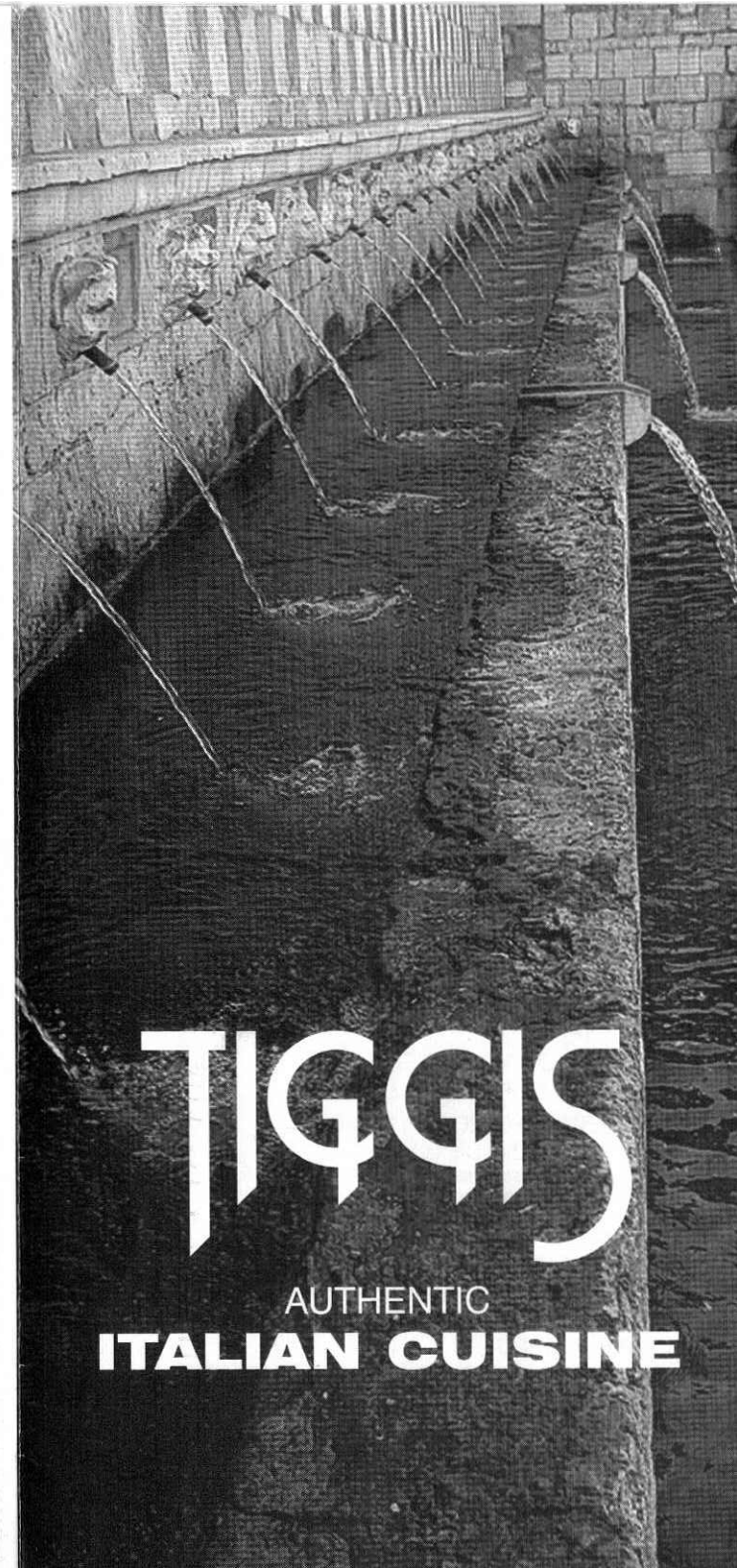
## Insalate

RUCOLA E PARMIGGIANO <i>(Rocket salad and Parmesan cheese)</i>	3.95
CAESAR SALAD <i>(Tender lettuce with grilled chicken, crunchy croutons and Parmesan)</i>	7.50
	Main course 11.00
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, extra virgin olive oil)</i>	3.00
GREEK SALAD <i>(Mixed leaves with feta cheese, cucumber, onion and tomatoes)</i>	3.95
INSALATA CAPRESE <i>(Slices of fresh buffalo mozzarella, fresh tomatoes, olives and extra virgin olive oil)</i>	8.95

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**TIGGIS (RIBBLE VALLEY)**  
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# TIGGIS

AUTHENTIC  
**ITALIAN CUISINE**