

MENU

STUZZICHINI THINGS TO NIBBLE

Home Made Garlic Focaccia Served With Balsamic Oil V	£6.50
Giant Puglian Mixed Marinated Olives V	£5.50
Bread, Oil & Balsamic Vinegar V	£5.75
Bread, Olives & Balsamic Oil V	£6.95
Bruschetta Al Pomodoro V	£7.50

MOLLUSCHI & CROSTACEI SHELLFISH AND CRUSTACEAN

Oysters

Oysters served with tabasco & shallot vinegar.

Oyster	£3.50 each
½ Dozen	£18.00
½ Dozen & glass of house white wine	£19.00
½ Dozen & glass of Prosecco	£22.00
1 Dozen	£33.00

Oysters 'Lido Cafe' £14.00 for 4
Carlingford rock oysters in a light batter, served in their shells & a wedge of lemon.

Oysters Gratiné £14.00 for 4
Oven baked oysters with parmesan, butter, breadcrumbs, garlic & parsley.

Tuna Tartare £14.95
Yellowfin tuna tartare with avocado, sunblush tomatoes, toasted focaccia, lime mayo and mixed leaves.

Mo's King Prawns £13.95
Chef Maurizio's succulent king prawns in our home made beer batter, served with tartare sauce, mixed leaves & a wedge of lemon.

Gamberoni Al Baffo £12.95
Oven baked king prawns with cherry tomatoes, garlic, fresh chilli, lemon and spicy Calabrian n'duja sausage. Served with grilled garlic focaccia.

CAPELANTE - SCALLOPS

Capesante Gratiné £7.95 each
Scottish King Scallop served in the shell, oven baked with parmesan, butter, breadcrumbs, garlic & parsley, served with mixed leaves.

Capesante Scozia £6.95 each
Grilled Scottish King Scallop served in the shell, with Stornoway black pudding & garlic butter, served with mixed leaves.

Capesante Smokey Mo £7.95 each
Grilled Scottish King Scallop served in the shell, with pea puree & smoky crispy chorizo, served with mixed leaves.

MUSSEL POTS

Alla Marinara £17.95
Italian version of moules frites. A pot of mussels served with fries. With extra virgin olive oil, garlic, white wine, tomatoes & parsley.
Available as a starter (served with bread instead of fries) for £10.95

Alla Francese £17.95
A pot of mussels served with fries. With onions, white wine, cream & parsley.
Available as a starter (served with bread instead of fries) for £10.95

ANTIPASTI CALDI E FREDDI HOT & COLD STARTERS

San Francisco Style Crab Chowder £11.95
Heartwarming bowl of San Francisco-style chowder served with homemade grilled bread.

Calamari Fritti £11.95
Calamari & king prawns, lightly dusted in our special blend of flour and fried, served with a salad garnish & homemade tartare sauce.

The Club Fishcakes £12.95
Homemade Belhaven hot smoked salmon fishcakes, served with a mixed leaves, tartare sauce & a wedge of lemon.

Seafood Cioppino £13.95
Soup of clams, mussels, cockles, squid, king prawns and white fish, cooked in a rich fresh tomato and white wine sauce, served with homemade grilled bread.
Also available as a main course £23.95

A little bit about us

Fish has long been part of our lives, dating back to our great-great grandparents, who crossed the shores from the Italian mountain village of Picinisco, to settle in Glasgow & Edinburgh, making their living by supplying the local communities with the British favourite of Fish & Chips. Slowly, the Italian immigrant community began introducing Italian delicacies alongside Fish & Chips & then began opening restaurants that only served Italian food, thus helping to change the culinary map of Britain. Enjoy!

The Crolla Family

My home town of Bisceglie is on the Adriatic coast of Italy. In the region of Puglia, we eat fish as part of our staple diet and the preparation and cooking of fish is a huge part of our regional culture. I wanted to bring a bit of Puglia to Liverpool and though, as a fish caffè, many of our ingredients are subject to availability, we will always endeavour to bring you a like for like alternative to the original Italian dish. All our dishes are prepared from fresh, so it may take a little longer, but it will be worth the wait. The basis of our cooking is extra virgin olive oil, freshly prepared vegetable & fish stocks, that render our dishes light & healthy.

Maurizio Pellegrini
Chef Proprietor

THE ITALIAN CLUB FISH PASTA & RISOTTO

PASTA

Spaghettoni Alle Vongole £18.95
Thin spaghetti with clams, garlic, parsley, fresh chilli, white wine, cherry tomatoes, extra virgin olive oil & fresh tomato sauce. (can be served without tomato). Linguine also available.

Spaghettoni Alla Pescatora £21.95
Thin spaghetti with mixed seafood, parsley, garlic, extra virgin olive oil & fresh tomato sauce.

HOMEMADE FRESH EGG PASTA

We make our own pasta at The Italian Club Fish. Many types are made by hand and we are very proud of this pasta making tradition. We also run classes for anyone wishing to learn how to make pasta. Please ask your server for details.

Tagliolini Ai Gamberi £18.50
Homemade, thin egg pasta with king prawns, garlic, extra virgin olive oil, parsley, cherry tomatoes & fresh tomato sauce.

Fettuccine Italian Club Fish £17.95
Homemade egg fettuccine with salmon, porcini mushrooms, cherry tomatoes, white wine, a dash of cream & fresh tomato sauce.

Tagliolini Alla Carbonara Di Mare £21.95
Homemade thin egg tagliolini, served with sauteed shrimp, squid & smoked haddock in an egg, cream & parmesan cheese sauce.

Spaghetti Alla Chitarra All'Astice £33.95
Homemade 'Spaghetti Alla Chitarra' topped with a 1/2 lobster in a chilli, white wine & fresh tomato sauce.

RISOTTI

Risotto 'Nduja & Buffalo Mozzarella £19.95
Risotto with king prawns, buffalo mozzarella and spicy 'nduja sausage.

Risotto Club Fish £17.95
Poached Smoked haddock & leek risotto topped with crispy leeks.

Risotto del Marinaio £22.95
Classic Italian seafood risotto with shellfish, prawns & langoustine (all shellfish served with the shell on).

Risotto Nero Di Seppia £18.95
Black squid ink risotto served with grilled calamari, fresh chilli & freshly grated lemon zest.

WHOLE LOBSTER

Grilled whole Lobster, cracked and prepared fresh by our Chef, served with homemade fries, mixed leaves and garlic butter.

Please ask your server for the daily market price

DAILY CATCH

Grilled daily fish with two side orders of your choice.

Please ask your server for the daily market price

SECONDI MAINS

Calamari E Gamberi Fritti £19.95
Calamari & king prawns, lightly dusted in our special blend of flour and fried served with mixed leaves & fries, a wedge of lemon & tartare sauce.

Gran Fritto Mistò £21.95
Mixed fish lightly dusted in our special blend of flour & fried including: calamari, whitebait, prawns & salmon, served with mixed leaves, fries, a wedge of lemon & homemade tartare sauce.

Seafood Cioppino £23.95
Soup of clams, mussels, cockles, squid, king prawns and white fish, cooked in a rich fresh tomato and white wine sauce, served with crusty sourdough

Scottish Italian Club Fish & Chips
Haddock & Chips £17.95
Cod & Chips £17.95
Both fried in our famous beer batter, served with mushy peas, salad, a wedge of lemon & homemade tartare sauce.

Club Fish Hot Skillet £22.95
Grilled herb marinated Spanish octopus, Argentinian wild king prawns and calamari served with deep fried garlic new potatoes, hot harissa sauce & fresh chilli.

Prawn Argentinian £21.95
Grilled wild Argentinian king prawns served on a hot skillet with deep fried garlic new potatoes, hot harissa sauce & fresh chilli.

Hot Seafood Sharing Platter (minimum 2 people) £59.95 per person
A whole lobster, grilled Spanish octopus, langoustines, grilled scallops, grilled prawns, mussels, oyster gratinate, calamari and King prawn fritti served with fries, a wedge of lemon & garlic butter. Please allow 25 minutes to prepare.
Add a bottle of Prosecco to our Seafood platter for an extra £20.
£139.90 Per couple



VEGETARIAN & VEGAN

Some of our dishes can be served as vegetarian or vegan by replacing some of the ingredients. Please ask your server for details.



GLUTEN FREE PASTA

All the pasta dishes can be made with gluten free pasta. Please ask your server for information.

Please ask if you would like your dish deshelled or filleted. Our filleted fish may still contain small bones. **V** denotes vegetarian. Please note that a discretionary service charge of 10% will be added to the total bill.

THE ITALIAN CLUB NON FISH DISHES

Insalata Caprese	£10.95
Beautiful slices of buffalo mozzarella & tomatoes with basil, drizzled with olive oil.	
Fracosta Di Manzo	£28.95
8oz grilled ribeye steak served with mixed leaves & fries.	
Add peppercorn sauce	for £1.95
Add garlic prawns	for £6
Pollo Milanese	£18.95
Pan fried chicken supreme in breadcrumbs, served with spaghetti in a fresh tomato sauce, with a salad garnish.	
The Italian Club Burger	£17.95
100% beef burger served in a homemade Italian Club Bakery bun with lettuce, mayo, cheddar cheese, fries & salad. Please tell your waiter how you would like your burger cooked.	
Gnocchi Alla Sorrentina	£13.95
Oven Baked Potato gnocchi, in a tomato & basil sauce, topped with mozzarella & parmesan cheese.	
Also available as vegan option.	

Risotto Valter	£14.95
Classic risotto with herbs, porcini mushrooms & grilled goats cheese. Also available as vegan option.	
Spaghetti Al Pomodoro Fresco V	£13.95
Spaghetti with cherry tomatoes, fresh tomato sauce, garlic, extra virgin olive oil & basil	
Available as a starter for	£8.50
Spaghetti Alla Carbonara	£16.95
Spaghetti with eggs, crispy pancetta, parmesan cheese & a dash of cream	
Available as a starter for	£8.95
Lasagne Al Forno	£14.95
Layers of fresh pasta with slow cooked roasted 100% beef Bolognese sauce, homemade béchamel sauce, topped with mozzarella & parmesan cheese	
Spaghetti Aglio & Olio	£11.95
Spaghetti pasta with garlic oil, fresh chillies and toasted pine nuts.	
Vegan option	

CONTORNI SIDE ORDERS

Homemade Fries	£5.50
Buttered Garlic New Potatoes	£5.50
Club Onion Rings	£5.00
Buttered Garlic Spinach	£6.00
Chilli & Garlic Sea Samphire	£6.00
(Subject to seasonal availability)	
Mixed Salad	£4.75
Rocket & Parmesan Salad	£4.75
Tomato & Onion Salad	£4.50
Giant Puglian Mixed Olives	£5.25
Bread & Oil	£4.25
Tartare Sauce	£1.25
Garlic Mayo	£1.25
Garlic Butter	£1.25

FOOD ALLERGIES & INTOLERANCES

Customers are advised to let our staff know if they have any specific allergies before ordering their meal to allow them to best avoid any type of allergic reaction. Raw shellfish may cause an allergic reaction in some people. If you have never eaten raw fish or shellfish before, please be aware of this.

The list of 14 allergens is as follows:



PRIVATE DINING ROOM

Please be advised that we have a wonderful private dining room on the first floor of this building. From birthday celebrations to corporate events, there is no event that we would not consider and we welcome your ideas. This self-contained room holds up to 30 people for a sit down dinner and up to 50 people for a buffet-style event.

Please contact:
theitalianclubfish@gmail.com
for further information