

STUZZICHINI THINGS TO NIBBLE

All our fresh breads are made daily by Chef Maurizio at The Italian Club Bakery

Bread board	£7.95
Homemade sourdough bread, Garlic focaccia, Sardinian pane carasau, balsamic vinegar and EVOO.	
Add olives for £3.00	
Giant Puglian Mixed Marinated Olives	£5.95
Garlic Focaccia Served With Balsamic Oil	£5.95

BRUSCHETTA & SALADS

Bruschetta Classica	£7.95
Garlic marinated cherry tomatoes on toasted sourdough.	
Bruschetta Granchio	£10.95
Garlic grazed bruschetta topped with white crab meat, mascarpone, chives and chilli. Served with a balsamic reduction.	
Bruschetta Burrata e Acciughe	£9.95
Garlic marinated cherry tomatoes and whipped burrata topped with Sicilian anchovy.	
Burrata Caprese Salad	£12.95
A salad of burrata, beef tomatoes and basil with Sardinian pane carasau and drizzled with EVOO and balsamic glaze.	

MOLLUSCHI & CROSTACEI SHELLFISH & CRUSTACEAN

HOT STARTERS

Crab Arancini	£11.95
Crab and courgette arancini served with a lime mayo.	
The Club Fishcakes	£11.95
Homemade Belhaven hot smoked salmon fishcakes, served with tartare sauce & a wedge of lemon.	
Calamari And Prawn Fritti	£12.50
Calamari lightly dusted in our special blend of flour, and battered King Prawns, served with homemade tartare sauce and a wedge of lemon.	
Grilled Spanish Octopus	£12.95
Grilled Spanish Octopus, new potatoes, spicy 'nduja, frisée salad and lime mayo.	
Mo's King Prawns	£13.50
Chef Maurizio's succulent king prawns in our home made beer batter, served with tartare sauce & a wedge of lemon.	
Gamberoni Al Baffo	£13.95
Oven baked king prawns with cherry tomatoes, garlic, fresh chilli, lemon, spicy 'nduja, white wine and parsley. Served with garlic sourdough crostini.	

MUSSELS & FISH SOUPS

Seafood Cioppino	£13.95
Soup of clams, mussels, cockles, squid, king prawns and white fish, parsley, cooked in a rich fresh tomato and white wine sauce, served with garlic sourdough crostini.	
Cullen Skink	£11.95
Traditional Scottish creamy soup of leek, potato, and 'Arbroath Smokies' haddock, served with garlic sourdough crostini.	
Mussels Francese	£11.95
Mussels Franco style with cream, onion, white wine and parsley, served with garlic sourdough crostini.	
Available as a main portion. Served with Fries.	
Mussels Marinara	£11.95
Mussels in the Italian style with extra virgin olive oil, tomato, garlic, white wine and parsley served with garlic sourdough crostini.	
Available as a main portion. Served with Fries.	

OYSTERS

Oyster Single	£3.95
Oysters ½ Dozen	£19.95
Oysters Dozen	£35.95
Oysters Gratinat	£15.95 for 4
Oven Baked oysters with parmesan cheese, butter, breadcrumbs, garlic and parsley.	
Liverpool Gin Oysters	£15.95 for 4
Fresh Carlingford oyster steeped in a shot of gin, finished with an aromatic oil and compressed cucumber.	

SCALLOPS - CAPESANTE

Capesante Gratinat	£8.50
Scottish King Scallop served in the shell, oven baked with parmesan cheese, butter, breadcrumbs, garlic & parsley.	
Capesante Scozia	£7.95
Grilled Scottish King Scallop served in the shell, with Stornoway black pudding & garlic butter.	



GLUTEN FREE PASTA

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

A LITTLE BIT ABOUT US

The Italian Club Fish is a marriage of the Italian and British culinary fish traditions. A bit like our own marriage, Maurizio and I met 20 years ago bringing two cultures crashing together. I, as a Scottish Italian girl from Glasgow, whose grandparents had settled there after leaving the mountain village of Picinisco to serve, like most Italians, fine British fish and chips to the Scottish high St, felt deeply rooted in my Italian heritage, but also in that of my Scottish upbringing. Maurizio, a chef of great experience, hailing from Bisceglie, Puglia, a seaside town on the Adriatic coast of Italy, where preparing and eating fish is part of the staple diet saw that Liverpool was missing a mediterranean style fish restaurant. We hope you enjoy the restaurant and dishes we have created since 2009 and with the help of our excellent head chef, Marco Muscedere, we hope to continue to serve the people of Liverpool with our little bit of Puglia at the top of Bold Street.

Rosaria Crolla and Maurizio Pellegrini
Proprietors

THE ITALIAN CLUB FISH PASTA & RISOTTO

All our pastas and risottos are served 'Al Dente'. Should you wish them to be cooked a little longer please tell your server.

CLASSIC SEAFOOD PASTA

Spaghetti Alle Vongole	£19.95
Spaghetti with clams, garlic, parsley, fresh chilli, white wine, cherry tomatoes, extra virgin olive oil & fresh tomato sauce.	
Can be served 'in bianco' without tomato. Linguine also available.	
Spaghetti Alla Pescatora	£22.95
Spaghetti with mixed seafood, cherry tomatoes, parsley, garlic, white wine, extra virgin olive oil & fresh tomato sauce.	
Panciotti Gamberoni & Capesante	£21.95
Panciotti pasta filled with prawns and scallops in a saffron and asparagus sauce.	

HOME MADE SEAFOOD PASTA

Tagliolini Ai Gamberi	£19.95
Homemade thin egg pasta with king prawns, garlic, extra virgin olive oil, white wine, parsley, cherry tomatoes & fresh tomato sauce.	
Fettuccine Italian Club Fish	£18.95
Homemade egg fettuccine with salmon, sautéed fresh wild mushrooms, cherry tomatoes, white wine, parsley, a dash of cream & fresh tomato sauce.	
Spaghettoni Alla Carbonara Di Mare	£21.95
Homemade spaghettoni, served with sauteed shrimp, squid & smoked haddock in an egg, cream & parmesan cheese sauce.	
Spaghettoni All'Astice	£35.95
Homemade spaghettoni topped with a 1/2 lobster in a chilli, cherry tomatoes, garlic, white wine, parsley & fresh tomato sauce.	
Maccheroncini 'Nduja Prawns	£19.95
Homemade fresh short pasta with King Prawns, fresh tomato sauce, white wine, parsley, spicy 'nduja, topped with Burrata.	

SEAFOOD RISOTTO

Risotto Club Fish	£18.95
Smoked haddock & leek risotto with white wine and parsley, topped with crispy leeks.	
Risotto Del Marinaio	£22.95
Classic Italian seafood risotto with shellfish, prawns, langoustine, white wine and parsley (all shellfish served with the shell on).	
Risotto Cacio, Pepe & Gamberi	£19.95
Risotto with King Prawns, pecorino cheese, cracked black pepper and lime.	

CLASSIC ITALIAN PASTA & RISOTTO

Lasagne Al Forno	£16.95
Layers of fresh pasta with slow cooked roasted 100% beef Bolognese sauce, homemade béchamel sauce, topped with mozzarella & parmesan cheese.	
Spaghetti Alla Carbonara	£16.95
Spaghetti with eggs, crispy pancetta, parmesan cheese & a dash of cream.	
Spaghetti Pistacchio & Burrata	£16.95
Spaghetti with rocket and pistachio pesto topped with whipped burrata and pistachio granola.	
Spaghetti Al Pomodoro Fresco	£14.95
Spaghetti with cherry tomatoes, fresh tomato sauce, garlic, extra virgin olive oil & basil.	
Fettuccine Bolognese	£17.95
Fettuccine with The Italian Club slow cooked 100% beef Bolognese sauce.	
Risotto Cacio & Pepe	£16.95
Risotto with Pecorino cheese & cracked black pepper.	
Risotto Valter	£16.95
Classic risotto with herbs, wild mushrooms, grilled goats cheese, white wine & parsley. Also available as vegan option.	
Risotto Asparagi	£17.95
Risotto with asparagus, pancetta, pecorino cheese, white wine and saffron sauce.	

LOBSTER AND GRILLED SEAFOOD PLATTERS

Whole Grilled Lobster See server for Market Price
Grilled whole lobster cracked and prepared by our chef with garlic butter and sea salted fries.

Mixed Grill Mamma Cecilia £44.95
Mixed grill of calamari, halibut fillet, seabass fillet, salmon fillet and King Prawns. Served with sea salted fries and a Lime hollandaise sauce.

Hot Seafood Sharing Platter £90 per couple
Minimum for 2

Grilled Octopus, Grilled Prawns, Grilled Seabass, Mo's King Prawns, Fried Calamari, Oysters Gratinat, Garlic butter Grilled Scallops, Mussels Francese, Club Onion Rings and sea salted Fries.

Add Lobster - See server for Market Price
Add Bottle of Prosecco £25

FISH MAINS SECONDI

Halibut Tartufo	£24.95
Grilled Halibut with truffle mash and mixed wild mushroom bisque.	
Seabass Dello Chef	£19.95
Grilled Seabass fillet with grilled leeks, spring onion, bread crostini, pancetta and hollandaise.	
Cod Mediterranea	£19.95
Fillet of Cod with olives, tomatoes, capers, potatoes and basil.	
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 garlic sourdough crostini.	
Mussels Francese	£19.95
Mussels Franco style with cream, onion, white wine and parsley, served with garlic sourdough crostini & fries.	
Mussels Marinara	£19.95
Mussels in the Italian style with extra virgin olive oil, tomato, garlic, white wine and parsley served with garlic sourdough crostini & fries.	

FRITTI

Scottish Italian Club Fish & Chips	£19.95
Cod fried in our famous beer batter, served with mushy peas, chips, a wedge of lemon & homemade tartare sauce.	
Gran Fritto Misto	£20.95
Mixed fish and vegetables dusted in our special blend of flour and fried: Calamari, cod, salmon, battered prawns, whitebait, mixed vegetables. Served with a wedge of lemon and homemade tartare sauce.	
Add fries for £3.00	

MEATY MAINS SECONDI

The Italian Club Burger	£18.95
100% beef burger served in a bun with mixed leaves, sliced tomato, fresh red onion, mayo, cheddar cheese & fries. Please tell your waiter how you would like your burger cooked.	
Fracosta Di Manzo	£22.95
8oz grilled ribeye steak served with fries.	
Add peppercorn sauce for £2.95 Add garlic prawns for £9.00	
Pollo Milanese	£19.95
Pan fried chicken breast in breadcrumbs, served with spaghetti in a fresh tomato sauce.	

SIDES & SAUCES CONTORNI

Sea Salted Homemade Fries	£5.50
Buttered Garlic New Potatoes	£5.00
Club Onion Rings	£5.50
Buttered Garlic Spinach	£6.00
Mixed Salad	£5.00
Tomato & Onion Salad	£5.50
Giant Puglian Mixed Olives	£5.50
Bread & Oil	£4.50
Tartare Sauce	£1.95
Garlic Mayo	£1.95
Garlic Butter	£2.50
Lime Hollandaise	£2.50

VEGETARIAN AND VEGAN

STARTERS

- Bread board v** £8.95
Homemade sourdough bread, Garlic focaccia, Sardinian pane carasau, balsamic vinegar and EVOO.
Add olives for £3.00
- Giant Puglian Mixed Marinated Olives Vg** £5.95
- Garlic Focaccia Served With Balsamic Oil v** £5.95
- Bruschetta Classica Vg** £7.95
Garlic marinated cherry tomatoes on toasted sourdough.
- Bruschetta Burrata v** £8.95
Garlic marinated cherry tomatoes and whipped burrata.
- Burrata Caprese Salad v** £12.95
A salad of burrata, beef tomatoes and basil with Sardinian pane carasau and drizzled with EVOO and balsamic glaze.

MAINS

- Spaghetti Pistacchio & Bufala v** £16.95
Spaghetti with rocket and pistachio pesto, served with burrata cheese, topped with fresh rocket and pistachio granola.
- Spaghetti Al Pomodoro Fresco Vg** £15.95
Spaghetti with cherry tomatoes, fresh tomato sauce, garlic, extra virgin olive oil & basil.
- Spaghetti Aglio & Olio Vg** £13.95
Spaghetti with garlic oil, fresh chillies and toasted pine nuts.
- Risotto Valter v or Vg avail.** £16.95
Classic risotto with herbs, wild mushrooms, grilled goats cheese, white wine & parsley. Also available as vegan option.
- Risotto Zafferano v** £14.95
Risotto with asparagus, white wine and saffron sauce.

All Vegetarian and vegan pastas available as a starter for £10.95. Gluten free penne also available.

Please note that some cheeses used in our dishes may contain animal rennet, depending on the supplier. If you have concerns, please inform our staff, and we will do our best to accommodate your needs.

GLUTEN FREE

STUZZICHINI

- Giant Puglian Mixed Marinated Olives V** £5.95
- Burrata Caprese Salad** £12.95
A salad of burrata, beef tomatoes, basil and drizzled with EVOO and balsamic glaze.

SHELLFISH & CRUSTACEAN

- Grilled Spanish Octopus** £12.95
Grilled Spanish Octopus, new potatoes, spicy 'nduja, frisée salad and lime mayo.
- Gamberoni Al Baffo** £13.95
Oven baked king prawns with cherry tomatoes, garlic, fresh chilli, lemon, spicy n'duja, white wine and parsley.
- Seafood Cioppino** £13.95
Soup of clams, mussels, cockles, squid, king prawns and white fish, parsley, cooked in a rich fresh tomato and white wine sauce.
- Mussels Francese** £11.95
Mussels Franco style with cream, onion, white wine and parsley.
Available as main.
- Mussels Marinara** £11.95
Mussels in the Italian style with extra virgin olive oil, tomato, garlic, white wine and parsley.
Available as main.
- Oyster Single** £3.95
- Oysters ½ Dozen** £19.95
- Oysters Dozen** £35.95
- Grilled Garlic Scallop** £6.95
A Simply grilled scallop in the shell with garlic parsley butter.
- Liverpool Gin Oysters** £15.95 for 4
Fresh Carlingford oyster steeped in a shot of gin, finished with an aromatic oil and compressed cucumber.

PASTA

All our pasta sauces can be done with gluten free penne. Please consult our pasta section.

RISOTTO

- Risotto Club Fish** £18.95
Smoked haddock & leek risotto with white wine and parsley.
- Risotto Del Marinaio** £22.95
Classic Italian seafood risotto with shellfish, prawns, langoustine, white wine and parsley (all shellfish served with the shell on).
- Risotto Cacio, Pepe & Gamberi** £19.95
Risotto with King Prawns, pecorino cheese, cracked black pepper and lime.
- Risotto Cacio & Pepe** £16.95
Risotto with Pecorino cheese & cracked black pepper.
- Risotto Valter** £16.95
Classic risotto with herbs, wild mushrooms, grilled goats cheese, white wine & parsley. Also available as vegan option.
- Risotto Asparagi** £17.95
Risotto with asparagus, pancetta, pecorino cheese, white wine and saffron sauce.

MAINS

- Whole Grilled Lobster** See server for Market Price
Grilled whole lobster cracked and prepared by our chef with garlic butter and new potatoes.
- Mixed Grill Mamma Cecilia** £42.95
Mixed grill of calamari, halibut fillet, seabass fillet, salmon fillet and King Prawns. Served with grilled garlic courgettes, new potatoes and a Lime hollandaise sauce.
- Fracosta Di Manzo** £22.95
8oz grilled ribeye steak served with grilled garlic courgettes and new potatoes.
Add peppercorn sauce for £2.95
Add garlic prawns for £9.00



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

The Italian Club Family



The Italian Club
85 Bold Street, Liverpool, L1 4HF - 0151 708 5508



The Italian Club Fish
128 Bold Street, Liverpool L1 4JA - 0151 707 2110



The Italian Club Bakery
43 Duke Street, Liverpool, L1 5AP - 0151 708 6566

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:**

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|---|---|---|---|---|
|  |  |  |  |  |
| Nuts | Soya | Egg | Sulphites | Shellfish |
|  |  |  |  |  |
| Fish | Celery | Milk | Sesame Seeds | Lupin |
|  |  |  |  | |
| Peanuts | Crustaceans | Mustard | Gluten | |