**STUZZICHINI**

**THINGS TO NIBBLE**

- Home Made Garlic Focaccia V £4.50
- Grilled Puglian Mixed Marinated Olives V £3.95
- Bread, Oil & Balsamic Vinegar V £4.50
- Bread, Olives & Balsamic Oil V £5.95
- Bruschetta Al Pomodoro V £5.95

**MOLLUSCHI & CROSTACEI**

**SHELLFISH AND CRUSTACEAN**

- Oysters served with tabasco & shallot vinegar.
- Oyster £2.50 each
- 6 Oysters £14.00
- 12 Oysters £26.00

**Capers Gratinato**

- Scallops served with garlic butter, parsley & lemon.
- £8.95 for 4

**Capersato**

- With onions, white wine, cream & parsley.
- £8.95

**Mussel Pots**

- A pot of mussels served with chips.
- £16.95

**Oven baked king prawns with cherry tomatoes, garlic, fresh chilli, served with tartare sauce, rocket salad & a wedge of lemon.
- £19.95

**Mo’s King Prawns**

- Large grilled Scottish West Coast langoustine, served with a wedge of lime and mixed leaves.
- £22.00

**Scottish Langoustine**

- Oven baked in a rich fresh tomato and white wine sauce, served with crusty homemade grilled sourdough bread.
- £22.00

**Gamberoni Al Baffo**

- Oven cooked king prawns with cherry tomatoes, garlic, fresh chilli, lemon and capers.
- £14.95

**MUSSEL POTS**

- Bruschetta Al Pomodoro £5.95
- Home Made Garlic Focaccia £4.50
- Grilled Puglian Mixed Marinated Olives £3.95
- Bread, Oil & Balsamic Vinegar £4.50
- Bread, Olives & Balsamic Oil £5.95
- Bruschetta Al Pomodoro £5.95

**ANTIPASTI CALDI E FREDDI**

**HOT & COLD STARTERS**

**SAN FRANCISCO STYLE CRAB COWDER**

- Homemaking sauce served with homemade grilled sourdough bread.
- £10.50

**CALAMARI Fritti**

- Home made calamari, fried in a light batter, served with a salt garnish & homemade tartare sauce.
- £9.95

**THE CLUB FISCHES**

- Hummus & Scottish salmon, served with a mixed salad, tartare sauce & a wedge of lemon.
- £9.95

**SEAFOOD CIPICINO**

- Soup of clams, mussles, cockles, squid, king prawns and white fish, cooked in a rich fresh tomato and white wine sauce, served with homemade grilled sourdough bread.
- £11.95

**Omelette Tartaritie**

- With extra virgin olive oil, parsley & fresh tomato.
- £8.95

**Risotto**

- With extra virgin olive oil, garlic, bay leaves, served in the shell with a wedge of lemon.
- £8.95

**Antipasti Caldi e Freddi**

**Cold & Hot Starters**

**San Francisco Style Crab Chowder**

- £10.50

**Calamari Fritti**

- £9.95

**The Club Fishakes**

- £9.95

**Seafood Cippicino**

- £11.95

**Risotto ‘Nduja e Burrata**

- £16.95

**Risotto con brodo di frutti di mare**

- £19.95

**Risotto Crab Meat**

- £16.95

**Risotto del Marinaio**

- £16.95

**The Italian Club Fish**

- 128 Bold St, Liverpool L1 4JA
- Phone: 0151 707 2110
- Email: theitalianclubfish@gmail.com
- www.theitalianclubfamily.com

**Fritura Di Gamberti E Calamari**

- £13.95

**Gran Frito Misto**

- £16.95

**Seafood Cipicino**

- £19.95

**Scottish Italian Club Fish & Chips**

- £14.95

**Club Fish Hot Skillet**

- £19.95

**Prawn Argentini**

- £17.95

**Hot Seafood Sharing Platter**

- £39.95 per person

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**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 mountains of Picinisco, to settle in Glasgow & Edinburgh, making their living by supplying the local communities with the British favourate of Fish & Chips. Slowly, the Italian immigrant community began introduc- ing Italian delicacies alongside Fish & Chips & then began opening restautant that only served Italian food, thus helping to change the culinary map of Britain. Enjoy!

**The Crolla Family**

- My home town of Biscoglio 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 Liverpoul and though, as a fish caffè, many of our ingredi- ents are subject to availabilty, 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 stock, that under our dishes light & healthy.

**Mauro Pellegrini**

- Chef Proprietor

- Please ask your server for details.

**THE ITALIAN CLUB FISH**

**PASTA & RISOOTTO**

**PASTA**

- Spaghetti Alle Vongole £14.95
- This dish with fresh clams, garlic, parsley, white wine, tomatoes & extra virgin olive oil.
- £14.95

**Spaghetti Alla Pescatora £16.95**

- This spaghetti with molluscs and prawns, served with tomato sauce.
- £16.95

**Tagliolini Alla Carbonara £16.95**

- Lightly cooked tagliolini, served with smoked shrimp, squid & smoked bacon.
- £16.95

**Homemade" Spaghetti Alla Chitarra £25.95**

- £25.95

**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.

**SECONDI MAINS**

**Frittura Di Gamberti E Calamari**

- £13.95

**Gran Frito Misto**

- £16.95

**Seafood Cipicino**

- £19.95

**Scottish Italian Club Fish & Chips**

- £14.95

**Club Fish Hot Skillet**

- £19.95

**Prawn Argentini**

- £17.95

**Hot Seafood Sharing Platter**

- £39.95 per person

**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 our pasta dishes can be made with gluten free pasta.
- Please ask your server for information.

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- **Antipasti Caldi e Freddi**

- **HOT & COLD STARTERS**

- **San Francisco Style Crab Chowder**

- **Homemaking sauce served with homemade grilled sourdough bread.**

- **Calamari Fritti**

- **Home made calamari, fried in a light batter, served with a salt garnish & homemade tartare sauce.**

- **The Club Fishakes**

- **Homemade & Scottish salmon, served with a mixed salad, tartare sauce & a wedge of lemon.**

- **Seafood Cipicino**

- **Soup of clams, mussles, cockles, squid, king prawns and white fish, cooked in a rich fresh tomato and white wine sauce, served with homemade grilled sourdough bread.**

- **Also available as a main course**

- **Risotto ’Nduja e Burrata**

- **Risotto with king prawns, burrata and spicy ‘nduja sauce.**

- **Risotto Crab Meat**

- **Risotto with crabmeat, courgettes & lime.**

- **Risotto del Marinaio**

- **Classic Italian seafood risotto with shellfish, prawns & linguine (all shellfish served with the shell off).**

- **The Italian Club Fish**

- **128 Bold St, Liverpool L1 4JA**

- **Phone: 0151 707 2110**

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- **Please ask your server for the daily market price.**
THE ITALIAN CLUB
NON FISH DISHES

Insalata Caprese £6.50
Beautiful slices of buffalo mozzarella & tomatoes with basil, dressed with olive oil.

Fraosota Di Manzo £24.95
For grilled beef steak served with salad & chips.
Add peppercorn sauce for £1.95
Add garlic sauce for £4.95
Add 1/2 lobster for £21

Pollo Milanese £14.95
Pan fried chicken supreme in breadcrumbs, served with spaghetti in a fresh tomato sauce, with a salad garnish.

The Italian Club Burger £14.95
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 £9.95
Oven Baked Potato gnocchi, in a tomato & basil sauce, with a dash of cream, topped with mozzarella & parmesan cheese. Also available as vegan option.

Risotto Valter £11.95
Classic risotto with herbs, porcini mushrooms & grilled goats cheese. Also available as vegan option.

Spaghetti Alla Carbonara £15.95
Spaghetti with eggs, parmesan, parmesan cheese & a dash of cream. Available as a starter for £7.95

Spaghetti Al Pomodoro Fresco £9.95
Spaghetti with fresh tomatoes, garlic, extra virgin olive oil & basil. Available as a starter for £7.50

Lasagne Al Forno £11.95
Layers of fresh pasta with slow cooked roasted 100% beef Bolognese sauce, homemade béchamel sauce, topped with mozzarella & parmesan cheese.

Spaghetti Aglio & Olio £9.95
Spaghetti pasta with garlic oil, fresh chillies and toasted pine nuts. Vegan option.

CONTORNI
SIDE ORDERS

Homemade Fries £4.50
Buttered Garlic New Potatoes £4.50
Club Onion Rings £3.95
Buttered Garlic Spinach £4.95
Chilli & Garlic Sea Sampahre (Subject to seasonal availability) £4.95
Mixed Salad £3.95
Rocket & Parmesan Salad £3.95
Tomato & Onion Salad £3.75
Giant Puglian Mixed Olives £3.95
Bread & Oil £3.90

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:
- Celery (including celeriac)
- Cereals containing gluten
- Crustaceans
- Eggs
- Fish
- Lupin
- Milk
- Molluscs
- Mustard
- Nuts
- Peanuts
- Sesame seeds
- Soya
- Sulphur Dioxide/Sulphites

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.

DESSERTS
FROM OUR BAKERY

Cheesecake Al Cappuccino £6.95
Cappuccino cheesecake, with hot chocolate sauce.

Nutella and Chocolate Tart £6.95
Nutella and chocolate tart, with crunchy almonds, served with a scoop of vanilla ice cream.

Warm Apple Cake £6.95
Warm apple cake served with Amaretto-Creme Anglaise.

Tiramisu Al Caffé £6.95
Savoiardi fingers soaked in expresso coffee, with mascarpone cream.

Trio Of Ice Cream £6.95
Chocolate, vanilla or strawberry.

Sgroppino £8.95
Lemon sorbet served with a shot of vodka.

Ro’s Cheese Board £11.95
A sharing board of chef’s daily selection of cheeses.

22 Newington, Liverpool, L1 4ED
Tel: 0151 708 6566

Please ask if you would like your dish deshelled or filleted. Our filleted fish may still contain small bones. V denotes vegetarian.

All the bread and cakes we use in this restaurant come from “The Italian Club Bakery”. Please ask your server for information.

THE ITALIAN CLUB BAKERY
Caffe + Bar + Private Dining Room

Please contact theitalianclubfish@gmail.com for further information.

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