

# MARANTO'S

57 - 63 Lark Lane • Liverpool • L17 8UP • Tel: 0151 727 7200 • [www.marantoslarklane.co.uk](http://www.marantoslarklane.co.uk)

Lark Lane has been an area of great character ever since it was first noted in a street directory over 125 years ago.

During the 19th century the buildings which now house Maranto's were in use by such diverse occupants as a Chemist, a Plumbers Merchant, Hosier and Wesleyan Mission Chapel.

In the first quarter of this century the main (Restaurant) building was put to popular use as a cocoa rooms for local workers and their families. During the same period the Gathering Place site has passed through various hands as a Laundry, Skating Academy and after the Great War, as premises for a Motor Company.

A Child Welfare Centre and an Antique Dealer occupied the respective buildings during the "Swinging Sixties" and, prior to the refurbishment by Maranto's (1983) the main site was used by a manufacturer of window blinds.

To accompany the beautiful Victorian exterior of the building, the Maranto family took much care and consideration in choosing an array of antiques and reclaimed items to decorate the interior of Maranto's, much of which still stands today. Many of the tables are mounted on Singer sewing machine bases. The parquet floor is from an old school gymnasium. The cast iron railings were from Preston Railway Station. The steps leading to the balcony bar were made using pews from a derelict church. The main bar was taken from Altrincham Town Hall while the doors in the Function Room from a bank.

## White Wines

**Antonio Rubini Pinot Grigio** delle Venezie  
Italy  
Shows apple and pear with hints of white peach and elderflower.

£19.95  
250ml £7.65  
175ml £6.25

**Monte Verde Sauvignon Blanc**, Central Valley  
Chile  
Classic gooseberry flavours enhanced by tropical fruit and zesty lemon.

£19.95  
250ml £7.65  
175ml £6.25

**Da Luca Pinot Grigio**, Terre Siciliane  
Italy  
Aromas of white flowers, pink grapefruit and Cox's apple: the palate displays melon and guava.

£24.95

**Passo Sardo Vermintino**, Sardinia  
Italy  
Light and bright, this wine is bursting with fruit and floral aromas.

£28.95

**Waipara Hills Sauvignon Blanc**, Marlborough  
New Zealand  
Generous and lifted, showing powerful aromas of nettle and snow pea; the palate bursts with fresh citrus, grapefruit and melon notes.

£29.95

## Rosé Wine

**Vendange White Zinfandel**, California  
USA  
A medium sweet rosé made using Zinfandel grapes from the North Central Valley.

£19.95  
250ml £7.65  
175ml £6.25

**Antonio Rubini Pinot Grigio Rosé** delle Venezie  
Italy  
Refreshing rosé with aromas of wild flowers, raspberry and strawberry.

£19.95  
250ml £7.65  
175ml £6.25

**Estandon Lumière de Provence Rosé**, Coteaux Varois  
France  
Vibrant aromas of peach and strawberry; dry with citrus fruit on the refreshing finish.

£29.95

125ml measures available on request.  
Alternative wines may be provided.

## Red Wines

**Corte Vigna Merlot, Italia**  
Italy  
Carefully selected grapes from Friuli, Veneto and Trento. Upfront briary fruit flavours and soft vanilla tones.

£19.95  
250ml £7.65  
175ml £6.25

**Monte Verde Cabernet Sauvignon**, Central Valley  
Chile  
Vibrant and full of flavours of the ripest blackcurrant. Very soft with some oak maturation.

£19.95  
250ml £7.65  
175ml £6.25

**Élevé Pinot Noir**, Vin de France  
France  
From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice.

£24.95

**Berri Estates Shiraz**, South-Eastern Australia  
Australia  
Medium-bodied, fruity with raspberry, cherry and plum, complemented by vanilla spices.

£24.95

**Parini Montepulciano** d'Abruzzo  
Italy  
Ruby-red, the nose shows plum and cherry with notes of violet, dry, soft but well-structured with a pleasant long lasting finish of dried fruits and toasted hazelnut.

£22.95

**Da Luca Nero d'Avola**, Terre Siciliane  
Italy  
Fresh cherry and bramble fruit aromas, followed by a note of vanilla on the finish.

£24.95

**Luna Del Sur Malbec**, San Juan  
Argentina  
Plenty of ripe, soft berry fruit flavours with the usual pinch of spice associated with Malbec as well as cinnamon and vanilla notes from some brief oak ageing.

£24.95

## Champagne and Sparkling Wine

**Da Luca Prosecco, Italy**  
Pear and peach fruit on a lively, yet soft and generous palate.

£23.95  
125ml £6.25

**Galanti Pinot Grigio Spumante Rosé, Italy**  
Light and fresh rosé with ripe, red summer fruit flavours.

£23.95  
125ml £6.25

**Moët & Chandon Brut Impérial, France**  
A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.

£64.99

It is around the table that friends perceive best the warmth of being together.

## Appetizers

<b>Minestrone Soup V</b> .....	£5.95
Homemade soup served with toasted bread.	
<b>Polpette Di Funghi V</b> .....	£7.25
Deep fried button mushrooms, stuffed with three cheeses - feta, mozzarella, and cheddar - spring onions and a little chilli.	
<b>Cauliflower Wings</b> .....	£7.45
Deep fried cauliflower and spicy buffalo sauce.	
<b>Breaded Japanese King Prawns</b> .....	£7.95
Deep fried and served with a sweet chilli sauce.	
<b>Chicken and Crispy Bacon Salad</b> .....	£7.95
Mixed green salad with chicken and bacon, with a choice of either classic Caesar dressing or honey and mustard dressing.	
<b>Buffalo Wings</b> .....	£7.50
Chicken wings, smothered in our hot buffalo sauce.	
<b>Black Pudding and Chorizo Crostini</b> .....	£7.95
Pan fried black pudding and chorizo, served on a toasted ciabatta and finished with a sweet, red onion marmalade.	
<b>Funghi Crostini V</b> .....	£7.95
Wild and cultivated mushrooms, pan fried in garlic butter, lemon juice and served on toasted ciabatta.	
<b>Saute Mushrooms With a Twist V</b> .....	£7.75
Mushrooms sautéed in garlic and napoli sauce, finished with gratinated mozzarella.	
<b>Barbecued Baby Back Ribs</b> .....	£9.25
Tender pork baby back ribs smothered in our own special sauce.	
<b>Bruschetta V</b> .....	£5.95
Toasted ciabatta, topped with fresh tomatoes, garlic, basil and olive oil.	
<b>Saute King Prawns</b> .....	£10.25
Tossed in garlic, chilli and ginger and finished with anise liquor.	
<b>Meatballs and Chorizo</b> .....	£9.75
Sauteed in red wine, basil and our napoli sauce.	
<b>Mussels</b> .....	£9.75
New Zealand mussels pan fried in garlic, parsley, white wine and cream.	
<b>Jalapeno Poppers V</b> .....	£6.95
Breaded jalapeno peppers stuffed with cream cheese and served with smoked BBQ sauce.	

## Pasta & Risotto

<b>Penne Con Pollo e Broccoli</b> .....	£12.95
Penne pasta with chicken, broccoli and onions tossed in a creamy garlic, parmesan cheese sauce; topped with mozzarella.	
<b>Spaghetti Tricolore V</b> .....	£12.95
Spaghetti tossed with sun blushed tomatoes, garlic, fresh basil, Buffalo mozzarella, pesto, mushrooms, courgettes, olive oil and a little chilli.	
<b>Tortellini Con Spinaci V</b> .....	£12.95
Parcels of pasta stuffed with spinach and ricotta cheese; served in a spinach, garlic, onion and cream sauce and finished with fresh parmesan.	
<b>Spaghetti Carbonara</b> .....	£12.95
Spaghetti tossed with bacon, eggs, cream and parmesan cheese.	
<b>Chicken Tagliatelle</b> .....	£12.95
Chicken, flavoured with garlic, chilli and ginger tossed with tagliatelle, courgettes, mushrooms and an Italian tomato sauce.	
<b>Spaghetti Bolognese</b> .....	£11.95
Spaghetti tossed in our own bolognese sauce.	
<b>Spaghetti Con Polpettine</b> .....	£12.95
Spaghetti with Italian meatballs in a tomato and red wine sauce.	
<b>Marantos Lasagne</b> .....	£12.95
Pasta layered with béchamel and bolognese sauce topped with mozzarella cheese.	
<b>Vegetable Lasagne V</b> .....	£12.95
Pasta layered with aubergine, peppers, courgettes, onion and tomato topped with mozzarella cheese.	
<b>Seafood Marinara</b> .....	£15.25
Spaghetti with a selection of seafood, onions and black olives in an Italian tomato sauce.	
<b>Risotto Funghi V</b> .....	£12.95
Arborio rice with a selection of mushrooms, white wine and a touch of cream.	
<b>Risotto Pisello V</b> .....	£12.95
Arborio rice with pea, mint, and onions, in a garlic, parmesan, and white wine sauce, finished with a touch of cream and a dollop of marscapone cheese.	
<b>Risotto Marinara</b> .....	£15.25
Arborio rice with a selection of seafood and onions, in a tomato and red wine sauce and a touch of cream.	

Gluten free and vegan menu available on request

## Main Courses

<b>Minted Lamb</b> .....	£19.25
Lamb shank marinated in mint, served on the bone, finished with a minted jus and served on a bed of mashed potato.	
<b>Chicken a la Maranto</b> .....	£15.95
Chicken breast, oven roasted, filled with sun blushed tomatoes and Buffalo mozzarella, finished with a pesto cream sauce.	
<b>Chicken Parmesan</b> .....	£15.95
Breast of chicken thinly beaten and coated with parmesan, herbs and breadcrumbs, topped with our napoli sauce and mozzarella cheese.	
<b>Lamb Seville</b> .....	£19.25
Lamb rump char-grilled with a piquant sauce of garlic, rosemary, redcurrants and oranges.	
<b>Ribs and Chicken</b> .....	£19.95
A half slab of barbecued baby back ribs, with a barbecued chicken breast.	
<b>Barbecued Baby Back Ribs</b> .....	£19.50
A full slab of tender pork baby back ribs with our own special sauce.	

V - Suitable for vegetarians | Children's Menu Available

## Steaks

<b>T Bone Steak</b> .....	£30.95
The perfect 16oz steak for the heartiest of appetites.	
<b>Sirloin Steak</b> .....	£20.95
8oz Sirloin cooked just the way you like it.	
<b>Fillet Steak</b> .....	£30.95
The Premier cut. 8oz of succulent fillet.	

(N.B Well done fillet will take up to 20 minutes)

Choose one of our freshly made sauces to accompany your steak

<b>Peppered Sauce</b> .....	£3.25
Creamy sauce of crushed peppercorns with a hint of brandy.	
<b>Diane Sauce</b> .....	£3.25
A rich sauce of brandy, mushrooms, cream, onions, parsley and Worcester sauce.	
<b>Blue Cheese Butter</b> .....	£3.25
A compound butter made with creamy gorgonzola.	

All main meals are served with a choice of chunky chips or new potatoes.  
(Roasted Vegetables £2.00 supplement.)

## Fish

<b>Oven Roasted Loin of Cod</b> .....	£18.50
Oven-roasted and served with a herb crumb, sautéed onions and whole grain mustard mash.	
<b>Poached Salmon</b> .....	£18.50
Choose either a ginger and sweet chilli cream sauce or Florentine style: salmon on a bed of spinach with a Mornay sauce. Served with vegetable rice.	

## On the Side

<b>Garlic Bread</b> .....	£4.25	<b>Potato Curls</b> .....	£4.25
<b>Garlic Bread with Cheese</b> .....	£4.95	<b>Coleslaw</b> .....	£4.25
<b>Saute Mushrooms</b> .....	£4.75	<b>Chunky Chips</b> .....	£3.50
<b>Side Salad</b> .....	£4.95	<b>Onion Rings</b> .....	£4.25
<b>Marinated Olives</b> .....	£4.25	<b>Vegetables</b> .....	£4.25

Garlic Breads also available on a pizza base for £4.50 extra.

## Homemade Gourmet Burgers & Sandwiches

Home-made, ground prime beef, char-grilled, thick and juicy, just as you like them. Served on a freshly toasted bun with a salad garnish and chunky chips.

<b>Classic Burger</b> .....	Single: £13.45	Double: £16.45
Simple and tasty.		
<b>Cheese Burger</b> .....	Single: £13.65	Double: £16.65
Char-grilled with cheddar cheese.		
<b>Bacon Burger</b> .....	Single: £13.75	Double: £16.75
Topped with bacon and cheddar cheese.		
<b>Italian Burger</b> .....	Single: £13.95	Double: £16.95
Smothered with bolognese sauce, mushrooms and mozzarella cheese.		
<b>Skippy Burger</b> .....	Single: £13.95	Double: £16.95
Topped with chunky peanut butter, mayonnaise and spicy chilli garlic sauce. An original recipe from Minnesota, USA.		
<b>Grilled Halloumi Burger V</b> .....	Single: £13.45	Double: £16.45
Grilled halloumi cheese, topped with a medley of sauteed vegetables.		
<b>Chicken Breast Sandwich</b> .....	£13.45	
Char-grilled chicken breast served on toasted bread with mayonnaise and salad garnish with or without barbecue sauce.		
<b>Barbecued Chicken Melt Sandwich</b> .....	£13.75	
Breast of chicken grilled with bacon and smothered with barbecue sauce, topped with mozzarella cheese.		
<b>Falafel Burger</b> .....	£13.45	
Plant based patty, spicy coleslaw, sesame bun.		

## Pizza

<b>Margherita V</b> .....	£10.75	£17.30
Tomatoes, mozzarella cheese and oregano.		
<b>Maranto's Classic</b> .....	£12.75	£18.75
BBQ, mozzarella cheese, shredded ribs and chicken.		
<b>La Bandiera V</b> .....	£12.75	£18.75
Pesto, mozzarella cheese, spinach, fresh tomato topped with feta cheese.		
<b>Fantasia</b> .....	£12.75	£18.75
Tomatoes, mozzarella cheese, bacon, mushroom and onions.		
<b>Pepperoni Caldi</b> .....	£12.30	£18.75
Tomatoes, mozzarella cheese, pepperoni, ham and onions.		
<b>Hot and Spicy</b> .....	£12.30	£18.75
Tomatoes, mozzarella cheese, fresh chilli, spicy beef and pepperoni.		
<b>Colorato V</b> .....	£12.75	£18.75
Tomatoes, mozzarella cheese, courgettes, peppers, sunblushed tomatoes and red onion.		
<b>Italian Meat Feast</b> .....	£12.75	£18.75
Bolognese sauce, mozzarella cheese, meatballs, ham and pepperoni.		
<b>Pizza of your choice</b> .....	£12.30	£18.75
Select any four toppings; Pepperoni, ham, bacon, chicken, green peppers, spinach, mushrooms, onions, sweetcorn, anchovies, black olives, hot and spicy beef, pineapple or egg.		
<b>Each additional topping</b> .....	£1.35	£2.95

Our food may contain nuts or nut traces.  
Some of our cheese products contain animal rennet, please inform your server if you'd like an alternative.  
Please inform your server if you have any dietary needs or concerns.

There is a discretionary 10% service charge for parties of six or more.