

MARANTO'S

57-63 Lark Lane • Liverpool • L17 8UP • Tel: 0151 727 7200 • 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.

Red Wines

Corte Vigna Merlot, Italia

Italy
Carefully selected grapes from Friuli, Veneto and Trento.
Upfront briary fruit flavours and soft vanilla tones.

£14.95
250 ml £5.75
175 ml £4.25

Monte Verde Cabernet Sauvignon, Central Valley

Chile
Vibrant and full of flavours of the ripest blackcurrant.
Very soft with some oak maturation

£14.95
250 ml £5.75
175 ml £4.25

Élevé Pinot Noir, Vin de France

France
From the foothills of the Pyrenees, soft, lightly oaked cherries
and blueberries with a hint of spice.

£16.95

Berri Estates Shiraz, South-Eastern Australia

Australia
Medium-bodied and fruity with raspberry, cherry and plum,
complemented by vanilla spices

£17.95

Marqués de Morano Rioja Crianza, Rioja

Spain
Made from Tempranillo and Mazuelo grapes which are matured for at least a year in a
cask followed by at least a year in a bottle to give that classic smooth oaky taste.

£19.95

Da Luca Nero d'Avola, Terre Siciliane

Italy
Fresh cherry and bramble fruit aromas, followed by a note of vanilla on the finish.

£15.50

Luna Sel 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.

£16.95

Rosé Wine

Antonio Rubini Pinot Grigio Rosé delle Venezie

Italy
Refreshing rosé with aromas of wild flowers, raspberry and strawberry.

£14.95
250 ml £5.75
175 ml £4.25

Vendange White Zinfandel, California

USA
A medium sweet rosé made using Zinfandel grapes from the North Central Valley.

£15.50

Estandon Lumière de Provence Rosé, Coteaux Varois

France
Vibrant aromas of peach and strawberry; dry with citrus fruit on the refreshing finish.

£13.95

White Wines

Antonio Rubini Pinot Grigio delle Venezie

Italy
Shows apple and pear with hints of white peach and elderflower.

£14.95
250 ml £5.75
175 ml £4.25

Monte Verde Sauvignon Blanc, Central Valley

Chile
Classic gooseberry flavours enhanced by tropical fruit and zesty lemon.

£14.95
250 ml £5.75
175 ml £4.25

Granfort Unoaked Chardonnay, Pays d'Océ

France
A soft green apple scented Chardonnay which demonstrates its unoaked nature with
plenty of fruit on the palate.

£15.95

Da Luca Pinto Grigio, Terre Siciliane

Italy
Aromas of white flowers, pink grapefruit and Cox's apple: the palate displays melon
and guava.

£16.95

Don Jacobo Rioja Blanco, Bodegas Corral

Spain
Fresh, dry, crisp and modern, from this classic Spanish region using the local Viura grape.

£18.95

Riverstone Ridge Sauvignon Blanc, Marlborough

New Zealand
Ripe gooseberry and citrus aromas with herbaceous notes, showing some tropical fruit
and lime on the palate.

£25.95

Champagne and Sparkling Wine

Imperativo Prosecco Extra Dry, Italy

Pale light-yellow colour, with fine bubbles and delicately fruity aromas;
the palate is light bodied with a crisp, lively finish.

£20.95
125 ml £5.50

Galanti Pinot Grigio Spumante Rosé, Italy

Light and fresh rosé with ripe, red summer fruit flavours.

£19.95
125 ml £5.25

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.

£49.95

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

Appetizers

Minestrone Soup V	£5.25
Homemade soup served with toasted bread.	
Polpette Di Funghi V	£5.25
Deep fried button mushrooms, stuffed with three cheeses - feta, mozzarella, and cheddar - spring onions and a little chilli.	
Breaded Japanese King Prawns.	£5.75
Deep fried and served with a sweet chilli sauce.	
Chicken and Crispy Bacon Salad	£6.50
Mixed green salad with chicken and bacon, with a choice of either classic Caesar dressing or honey and mustard dressing.	
Buffalo Wings	£5.95
Chicken wings, smothered in our hot buffalo sauce.	
Black Pudding and Chorizo Crostini	£6.50
Pan fried black pudding and chorizo, served on a toasted ciabatta and finished with a sweet, red onion marmalade.	
Funghi Crostini V	£5.95
Wild and cultivated mushrooms, pan fried in garlic butter, lemon juice and served on toasted ciabatta.	
Saute Mushrooms With a Twist V	£5.95
Mushrooms sautéed in garlic and napolì sauce, finished with gratinated mozzarella.	
Barbecued Baby Back Ribs	£6.25
Tender pork baby back ribs smothered in our own special sauce.	
Bruschetta V	£4.95
Toasted ciabatta, topped with fresh tomatoes, garlic, basil and olive oil.	
Saute King Prawns	£7.50
Tossed in garlic, chilli and ginger and finished with anise liquor.	
Meatballs and Chorizo	£6.95
Sautéed in red wine, basil and our napolì sauce.	
Mussels	£6.95
New Zealand mussels pan fried in garlic, parsley, white wine and cream.	
Jalapeno Poppers V	£5.25
Breaded jalapeno peppers stuffed with cream cheese and served with smoked BBQ sauce.	

Pasta & Risotto

Penne Con Pollo e Broccoli	£10.25
Penne pasta with chicken, broccoli and onions tossed in a creamy garlic, parmesan cheese sauce; topped with mozzarella.	
Spaghetti Tricolore V	£10.50
Spaghetti tossed with sun blushed tomatoes, garlic, fresh basil, Buffalo mozzarella, pesto, mushrooms, courgettes, olive oil and a little chilli.	
Tortellini Con Spinaci V	£10.25
Parcels of pasta stuffed with spinach and ricotta cheese; served in a spinach, garlic, onion and cream.	
Spaghetti Carbonara	£10.25
Spaghetti tossed with bacon, eggs, cream and parmesan cheese.	
Chicken Tagliatelle	£10.50
Chicken, flavoured with garlic, chilli and ginger tossed with tagliatelle, courgettes, mushrooms and an Italian tomato sauce.	
Spaghetti Bolognese	£9.95
Spaghetti tossed in our own bolognese sauce.	
Spaghetti Con Polpettine	£10.50
Spaghetti with Italian meatballs in a tomato and red wine sauce.	
Marantos Lasagne	£10.25
Pasta layered with béchamel and bolognese sauce topped with mozzarella cheese.	
Seafood Marinara	£11.75
Spaghetti with a selection of seafood, onions and black olives in an Italian tomato sauce.	
Risotto Funghi V	£10.50
Arborio rice with a selection of mushrooms, white wine and a touch of cream.	
Risotto Pisello V	£10.50
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.	
Risotto Marinara	£11.75
Arborio rice with a selection of seafood and onions, in a tomato and red wine sauce and a touch of cream.	

GLUTEN FREE PASTA AVAILABLE ON REQUEST

Main Courses

Minted Lamb	£15.25
Lamb shank marinated in mint, served on the bone, finished with a minted jus on a bed of mashed potato.	
Chicken a la Maranto	£13.50
Chicken breast, oven roasted, stuffed with sun blushed tomatoes and Buffalo mozzarella, finished with a pesto cream sauce.	
Chicken Parmesan	£13.95
Breast of chicken thinly beaten and coated with parmesan, herbs and breadcrumbs, topped with our napolì sauce and mozzarella cheese.	
Lamb Seville	£14.95
Lamb rump char-grilled with a piquant sauce of garlic, rosemary, redcurrants and oranges.	
Ribs and Chicken	£15.25
A half slab of barbecued baby back ribs, with a barbecued chicken breast.	
Barbecued Baby Back Rib	£14.25
A full slab of tender pork baby back ribs with our own special sauce.	

V - Suitable for vegetarians | Children's Menu Available.

Steaks

T Bone Steak	£22.95
The perfect 16oz steak for the heartiest of appetites.	
Sirloin Steak	£15.95
8oz Sirloin cooked just the way you like it.	
Fillet Steak	£22.95
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	
Peppered Sauce	£2.25
Creamy sauce of crushed peppercorns with a hint of brandy.	
Diane Sauce	£2.25
A rich sauce of brandy, mushrooms, cream, onions, parsley and Worcester sauce.	
Blue Cheese Butter	£2.25
A compound butter made with creamy gorgonzola.	
All main meals are served with a choice of chunky chips or new potatoes.	
(Roasted Vegetables £1 supplement.)	

Fish

Oven Roasted Loin of Cod	£14.50
Oven-roasted and served with a herb crumb, sautéed onions and whole grain mustard mash.	
Poached Salmon	£14.50
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

Garlic Bread	£3.95	Potato Curls	£3.95
Garlic Bread with Cheese ...	£4.50	Coleslaw	£2.75
Saute Mushrooms	£3.95	Chunky Chips	£2.95
Side Salad	£3.95	Onion Rings	£3.95
Marinated Olives	£3.65	Vegetables	£3.95

Garlic Breads also available on a pizza base for £1.50 extra.

Homemade Gourmet Burgers & Sandwiches

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

Classic Burger	Single: £9.75	Double: £11.25
Simple and classic.			
Cheese Burger	Single: £9.95	Double: £11.45
Char-grilled with cheddar cheese.			
Bacon Burger	Single: £10.25	Double: £12.25
Topped with bacon and cheddar cheese.			
Italian Burger	Single: £10.50	Double: £12.50
Smothered with bolognese sauce, mushrooms and mozzarella cheese.			
Skippy Burger	Single: £10.50	Double: £12.50
Topped with chunky peanut butter, mayonnaise and spicy chilli garlic sauce. An original recipe from Minnesota, USA.			
Grilled Halloumi Burger V	Single: £9.50	Double: £11.25
Grilled halloumi cheese, topped with a medley of sauteed vegetables.			
Chicken Breast Sandwich	£9.95		
Char-grilled chicken breast served on toasted bread with mayonnaise and salad garnish with or without barbecue sauce.			
Barbecued Chicken Melt Sandwich	£10.25		
Breast of chicken grilled with bacon and smothered with barbecue sauce, topped with mozzarella cheese.			

Pizza

Margherita V	£8.25	£14.25
Tomato, mozzarella cheese and oregano.		
Maranto's Classic	£9.95	£15.75
BBQ, mozzarella cheese, shredded ribs and chicken.		
La Bandiera V	£9.95	£15.75
Pesto, mozzarella cheese, spinach, fresh tomato topped with feta cheese.		
Fantasia	£9.25	£15.50
Tomato, mozzarella cheese, bacon, mushroom and onions.		
Pepperoni Caldi	£9.25	£15.50
Tomato, mozzarella cheese, pepperoni, ham and onions.		
Hot and Spicy	£9.50	£15.50
Tomato, mozzarella cheese, fresh chilli, spicy beef and pepperoni.		
Colorato V	£9.50	£15.50
Tomato, mozzarella cheese, courgettes, peppers, sunblushed tomatoes and red onion.		
Italian Meat Feast	£9.95	£15.75
Bolognese sauce, mozzarella cheese, meatballs, ham and pepperoni.		
Pizza of your choice	£9.50	£15.75
Select any four toppings; Pepperoni, ham, bacon, chicken, peppers, spinach, mushrooms, onions, sweetcorn, anchovies, black olives, hot and spicy beef, pineapple or egg.		
Each additional topping	£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.