

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

MARANTO'S

Gluten Free Options

Appetizers

Minestrone Soup V £4.95

Homemade soup.

Chicken and Crispy Bacon Salad £6.25

Mixed green salad with chicken and bacon.

Saute Mushrooms With a Twist V £5.95

Mushrooms sautéed in garlic and napoli sauce, finished with gratinated mozzarella.

Saute King Prawns £7.25

Tossed in garlic, chilli and ginger and finished with anise liquor.

Mussels £6.95

New Zealand mussels pan fried in garlic, parsley, white wine and cream.

Pasta & Risotto

Spaghetti Tricolore V £9.95

Spaghetti tossed with sun blushed tomatoes, garlic, fresh basil, Buffalo mozzarella, pesto, mushrooms, courgettes, olive oil and a little chilli.

Spaghetti Bolognese £9.85

Spaghetti tossed in our own bolognese sauce.

Seafood Marinara £10.25

Spaghetti with a selection of seafood and black olives in an Italian tomato sauce.

Risotto Funghi V £9.95

Arborio rice with a selection of mushrooms, white wine and a touch of cream.

Risotto Pisello V £9.95

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.

Risotto Marinara £10.25

Arborio rice with a selection of seafood, Italian tomato sauce, white wine.

Main Courses

Chicken a la Maranto £13.50

Chicken breast, oven roasted, filled with sun blushed tomatoes and Buffalo mozzarella, finished with a pesto cream sauce.

Lamb Seville £13.95

Lamb rump char-grilled with a piquant sauce of garlic, rosemary, redcurrants and oranges.

Steaks

T Bone Steak £21.95

The perfect 16oz steak for the heartiest of appetites.

Sirloin Steak £14.95

8oz Sirloin cooked just the way you like it.

Fillet Steak £21.95

The Premier cut. 8oz of succulent fillet.

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

Fish

Poached Salmon £13.95

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.

V - Suitable for vegetarians