

Marlow BISTRO

appetizers

local arugula salad 13
cherry tomatoes, grana padano, lemon

roasted heirloom carrot salad 14
*harissa, baba ganoush, feta
pistachio*

organic egg “nest” 14.5
*poached egg, asparagus
creamy polenta, mushroom ragout*

Mediterranean artichokes salad 15
goat cheese espuma, dry olives

Maine burrata 16
Prosciutto di Parma, peas, house za’atar

pan seard scallops 17
*beet- tarragon mostarda, shaved fennel
house preserved lemon purée*

seared portuguese octopus 18
*mediterranean salad, Castelvetrano olives,
salsa verde*

sides

polenta 7
vegetable fricassée
fingerling potatoes

homemade pastas

ricotta gnocchi 18
asparagus, basil, crumbled feta

risotto 20
*ramps, white asparagus
parmigiano reggiano*

wild mushrooms tortellini 21
rosemary-mushroom jus, English peas, almond foam

squid ink cavateli 22
*chorizo, shrimp, halibut, harissa-lobster broth
sundried tomato*

entrées

Amish Chicken duo 26
*Jerusalem artichokes purée, wild mushrooms
leek-potato-truffle nage*

28 days Dry aged Creekstone farm steak 32
Piquillo marmelade, grilled artichokes, falafel

Pan seard Halibut 28
asparagus, snap peas, ramps, lobster-saffron sauce

oven roasted branzino 28
beet purée, brussels sprouts, turnip, parsley sauce

Marlow burger 18
*chefs special blend of onion, cheese & bacon
coleslaw, roasted pepper spread*

pizzas

margherita 14
fresh mozzarella, basil, tomato

diavola 16
*fresh mozzarella, spicy hot salami,
tomato*

emiliana 19
*fresh mozzarella, Parma prosciutto,
arugula, shaved parmesan, tomato*

capriciosa 17
*fresh mozzarella, olives, artichoke,
ham, mushrooms, tomato*

buratta 21
Maine buratta, cherry tomatoes, za’atar

funghi misti 19
*black truffle, wild mushrooms, fontina
truffle bechamel*

tartufata 18
*house made blueberry goat cheese,
french beans, Parma prosciutto, truffle oil*

EXECUTIVE CHEF ZIVKO RADOJIC