

Marlow BISTRO

lunch

soup of the day	9
farm poached eggs <i>creamy polenta, roasted brussels sprouts, bacon sauce</i>	15
Niçoise <i>tuna, fingerling potatoes, Kalamata olives, french beans, farm egg, cherry tomatoes</i>	17.5
local arugula <i>cherry tomatoes, grana padano, lemon</i>	13
Maine burrata <i>Prosciutto di Parma, peas, house za'atar</i>	16
roasted heirloom carrot salad <i>harissa, baba ganoush, feta, pistachio</i>	14

sides

<i>polenta</i>	7
<i>vegetable fricassée</i>	
<i>fingerling potatoes</i>	

house made pastas & entrées

ricotta gnocchi <i>asparagus, basil, crumbled feta</i>	18
risotto <i>ramps, white asparagus, parmigiano reggiano</i>	20
squid ink cavatelli <i>chorizo, shrimp, halibut, harissa-lobster broth sundried tomato</i>	21
oven roasted branzino <i>beet purée, brussels sprouts, turnip, parsley sauce</i>	27
Amish chicken duo <i>Jerusalem artichokes purée, wild mushrooms leek-potato-truffle nage</i>	26

Marlow burger	18
<i>chefs special blend of onion, cheese & bacon coleslaw, roasted pepper spread</i>	

in pursuit of tea, Cornwall, Connecticut 5

camomile <i>herbal, Croatia</i>
peppermint <i>herbal, Greece</i>
jasmine pearls <i>green, China</i>
assam <i>black, India</i>

pizzas

margherita <i>fresh mozzarella, basil, tomato</i>	14
diavola <i>fresh mozzarella, spicy hot salami, tomato</i>	15
emiliana <i>fresh mozzarella, Parma prosciutto, arugula, shaved parmesan, tomato</i>	17
capriciosa <i>fresh mozzarella, olives, artichoke, ham, mushrooms, tomato</i>	16
buratta <i>Maine buratta, cherry tomatoes, za'atar</i>	18
funghi misti <i>black truffle, wild mushrooms, fontina truffle bechamel</i>	17
tartufata <i>house made blueberry goat cheese, french beans, Parma prosciutto, truffle oil</i>	16

COFFEE

espresso	3.5
café latte	4.5
cappuccino	4.5
cortado	4
americano	4

EXECUTIVE CHEF ZIVKO RADOJIC