

FALL 2018

served mon-friday 11am-3.30pm

LUNCH

Marlow BISTRO

appetizers

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, white balsamic</i>	14
Maine burrata <i>roasted tomato, house za'atar, kalamata olives</i>	16
radicchio salad <i>walnut, feta, piquillo, apple, oregano dressing</i>	15
diver sea scallops <i>beet mostarda, shaved fennel, house preserved lemon puree</i>	17

sides

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

entrees

spaghetti <i>zucchini-basil pesto, cherry tomato, arugula</i>	19
risotto <i>chanterelles, truffle butter, parmesan cream</i>	22
squid ink cavatelli <i>chorizo, shrimp, halibut, sundried tomato sauce</i>	23
lobster ravioli <i>fennel, piquillo marmelade, lobster broth</i>	24
oven roasted branzino <i>leeks, mussels, truffle Vichyssoise</i>	28
Long Island duck <i>chanterelles, squash, sauteed radicchio, huckleberry marmalade</i>	31

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

teas, in pursuit of happiness

camomile <i>herbal, Croatia</i>	5
peppermint <i>herbal, Greece</i>	
jasmine pearls <i>green, China</i>	
assam <i>black, India</i>	

coffes

espresso	3.5
café latte	4.5
cappuccino	4.5
cortado	4
americano	4

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