

# Marlow BISTRO

## lunch

<b>soup of the day</b>	<b>9</b>
<b>farm poached eggs</b>	<b>14.75</b>
<i>creamy polenta, roasted brussels sprouts, bacon sauce</i>	
<b>Niçoise salad</b>	<b>17.5</b>
<i>tuna, french beans, potato, tomato, farm egg, Kalamata olives</i>	
<b>warm farro salad</b>	<b>14</b>
<i>zucchini, pistachio, mint, lemon-ricotta mousse</i>	
<b>baby Arugula</b>	<b>12</b>
<i>Parmesan, tomato, lemon dressing</i>	
<b>Maine buratta</b>	<b>16</b>
<i>summer beans, truffle vinaigrette</i>	
<b>beet salad</b>	<b>14</b>
<i>goat cheese crema, pecans, apple, tarragon</i>	

## second

<b>branzino</b>	<b>26</b>
<i>beet purée, sprouts, turnips, parsley</i>	
<b>chicken roulade</b>	<b>24</b>
<i>spinach purée, mixed mushroom, foie gras sauce</i>	
<b>home made pasta</b>	
<b>seafood risotto</b>	<b>21</b>
<i>snap peas, calamari, shrimp, lobster broth, black "sand"</i>	
<b>ricotta gnocchi</b>	<b>18</b>
<i>asparagus, cherry tomatoes, herb pistou, pickled rhubarb</i>	
<b>squid ink Cavatelli</b>	<b>19</b>
<i>cod, chili flakes, chorizo, roasted pepper-tomato sauce</i>	

## pizza and sandwiches

<b>diavola</b>	<b>15</b>
<i>fresh mozzarella, spicy hot salami, tomato</i>	
<b>margarita</b>	<b>13</b>
<i>tomato, basil, mozzarella</i>	
<b>emiliana</b>	<b>18</b>
<i>tomato sauce, mozzarella, Parma prosciutto, arugula, parmesan</i>	
<b>Marlow burger</b>	<b>16.50</b>
<i>paprika potato, coleslaw, roasted peppers spread</i>	
<b>mozzarella sandwich</b>	<b>13</b>
<i>baba ganoush, roasted peppers</i>	
<b>chicken sandwich</b>	<b>13.50</b>
<i>roasted wild mushrooms, truffle fonduta, chicken breast</i>	

## sweet end \$9

### vulcano etna

*Mascarpone mousse, coffee crèmeux, cocoa dry "lava"*

### chocolate-hazelnut parfait

*Passion fruit diplomat, white chocolate snow*

### panacotta

*Strawberries, aged balsamic, brown butter*

CHEF ZIVKO RADOJCIC

\* consuming raw or uncooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

\*\* our eggs come from Sauder's Amish Country Family Farm