

Marlow BISTRO

first

soup of the day	9
farm poached eggs	14.75
<i>Creamy polenta, roasted brussels sprouts, bacon sauce</i>	
Nicoise salad	17.50
<i>Tuna, french beans, potato, tomato, farm egg, olives</i>	
warm farro salad	14
<i>Lemon-ricotta, ramps, brown butter</i>	
mix greens salad	11
<i>Cucumber, tomato, tarragon dressing</i>	
beet salad	14
<i>Goat cheese crema, pecans, apple, tarragon</i>	

second

branzino	26
<i>Beet puree, sprouts, turnips, parsley</i>	
chicken roulade	24
<i>Porcini purée, asparagus, brown butter espuma</i>	
home made pasta	
seafood risotto	21
<i>Calamari, shrimp, lemon-squid ink "sand"</i>	
gnocchi	18
<i>Cod fish, chilli flakes, chorizo, roasted pepper-tomato sauce</i>	
cavatelli	17.50
<i>Asparagus, cherry tomato, ramps pesto pickled rhubarb</i>	

pizza and sandwiches

diavola	15
<i>Fresh mozzarella, spicy hot salami, tomato</i>	
margarita	13
<i>Tomato, basil, mozzarella</i>	
emiliana	18
<i>Tomato sauce, mozzarella, Parma prosciutto, arugula, parmesan</i>	
marlow burger	16.50
<i>Paprika potato, coleslaw, roasted peppers spread</i>	
mozzarella sandwich	13
<i>Baba ganoush, roasted peppers</i>	
chicken sandwich	13.50
<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