

SPRING 2019

# Marlow BISTRO

DINNER

## appetizers

<b>baby arugula</b>	15.5
<i>shaved radishes, cherry tomato, lemon dressing</i>	
<b>artichokes salad</b>	16
<i>Jerusalem artichokes, goat cheese, frisée</i>	
<b>scallops</b>	17.5
<i>farro, smoked aubergine, spicy pine nut gremolata</i>	
<b>beef tartare</b>	17
<i>toasted brioche, house butter</i>	
<b>Maine burrata</b>	17
<i>peas, mint-pistachio pesto</i>	
<b>tuna crudo</b>	16.5
<i>citrus, shaved fennel, dill, tapenade sauce</i>	
<b>octopus</b>	19.5
<i>chorizo purée, black potato, smoked paprika, salsa verde</i>	

## sides

<i>vegetable fricassée</i>	9
<i>fingerling potatoes</i>	7
<i>polenta</i>	8

## homemade pastas

<b>mint-ricotta tortellini</b>	24
<i>peas, spring garlic, lamb shank ragout</i>	
<b>risotto</b>	26
<i>shrimp, calamari, lobster broth, fine herbs</i>	
<b>gnocchi sardi</b>	23
<i>ramps pesto, mushrooms, asparagus, feta</i>	
<b>gemelli</b>	24
<i>smoked bacon, chilli, cod, almond-pepper sauce</i>	
<b>goat cheese ravioli</b>	23
<i>Artichokes barigoule, olives, parsley, sundried tomato</i>	

## entrées

<b>Creekstone farm Filet mignon</b>	35
<i>parsley hummus, falafel, artichokes, piquillo, ramps jus</i>	
<b>pan seared wild Atlantic cod</b>	30
<i>asparagus, snails, radishes, spring garlic-spinach sauce</i>	
<b>bouillabaisse</b>	32
<i>fingerling potato, celery, spicy seafood sauce</i>	
<b>farm chicken</b>	28.5
<i>rainbow carrots, charred eggplant purée, harissa sauce</i>	
<b>Marlow burger</b>	20
<i>chefs special blend of onion, cheese &amp; bacon coleslaw, roasted pepper spread</i>	

## pizzas

<b>margherita</b>	16
<i>fresh mozzarella, basil, tomato</i>	
<b>diavola</b>	17.5
<i>fresh mozzarella, spicy hot salami, tomato</i>	
<b>emiliana</b>	20
<i>fresh mozzarella, Prosciutto di Parma, arugula, shaved parmesan</i>	
<b>capriciosa</b>	18
<i>fresh mozzarella, olives, artichoke, ham, mushrooms, tomato</i>	
<b>buratta</b>	21
<i>Maine buratta, cherry tomatoes, za'atar</i>	
<b>funghi misti</b>	19
<i>black truffle, wild mushrooms, fontina truffle bechamel</i>	
<b>amatriciana</b>	18
<i>bacon, onion, chilli, tomato sauce, shaved parmesan</i>	

WE'RE PLEASED TO OFFER WINE PAIRINGS  
TAILORED TO YOUR MENU!

Executive Chef Zivko Radojic