

SPRING 2019

Marlow BISTRO

LUNCH

appetizers

soup of the day	10
farm poached eggs <i>creamy polenta, roasted brussels sprouts, bacon sauce</i>	16
Niçoise <i>tuna, fingerling potatoes, Kalamata olives, french beans, farm egg, cherry tomatoes</i>	19
baby arugula <i>shaved radishes, cherry tomato, lemon dressing</i>	15.5
Maine burrata <i>peas, mint-pistachio pesto</i>	17
artichokes salad <i>Jerusalem artichokes, goat cheese, frisée</i>	16
scallops <i>farro, smoked aubergine, spicy pine nut gremolata</i>	17.5

sides

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

entrees

goat cheese ravioli <i>Artichokes barigoule, olives, parsley, sundried tomato</i>	23
risotto <i>shrimp, calamari, lobster broth, fine herbs</i>	26
gnocchi sardi <i>ramps pesto, mushrooms, asparagus, feta</i>	23
gemelli <i>smoked bacon, chilli, cod, almond-pepper sauce</i>	24
farm chicken <i>rainbow carrots, charred eggplant purée, harissa sauce</i>	28.5
branzino <i>potato, asparagus, spinach-spring garlic sauce</i>	30
Marlow burger <i>chefs special blend of onion, cheese & bacon coleslaw, roasted pepper spread</i>	20

Executive Chef Zivko Radojčić

pizzas

margherita <i>fresh mozzarella, basil, tomato</i>	16
diavola <i>fresh mozzarella, spicy hot salami, tomato</i>	17.5
emiliana <i>fresh mozzarella, Parma prosciutto, arugula, shaved parmesan, tomato</i>	20
capriciosa <i>fresh mozzarella, olives, artichoke, ham, mushrooms, tomato</i>	18
buratta <i>Maine buratta, cherry tomatoes, za'atar</i>	21
funghi misti <i>black truffle, wild mushrooms, fontina truffle bechamel</i>	17
amatriciana <i>bacon, tomato sauce, mozzarella, shaved parmesan</i>	18

teas, in pursuit of tea

5

camomile <i>herbal, Croatia</i>
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

welness drinks

iced matcha	6
iced chai	6
iced black breakfast tea	5