

MARLOW

B I S T R O

NYC RESTAURANT WEEK SUMMER 2025 DINNER PRIX FIXE MENU \$45

FIRST COURSE

CHOOSE ONE

LITTLE GEM SALAD

RADISH, RICOTTA SALATA, CROUTON,
TARRAGON VINAIGRETTE

CROQUETAS

COUNTRY HAM, PIMENTO CHEESE

CAULIFLOWER

CRISPY CAULIFLOWER, TRUFFLE BÉCHAMEL

TUNA TARTARE

AVOCADO, YUZU PONZU, WONTON CRISPS

BEET HUMMUS

HOUSEMADE FLATBREAD

SECOND COURSE

CHOOSE ONE

CAPPELLACCI AI FUNGHI

TRUFFLE BUTTER, PARMESAN CHEESE,
SHIITAKE & WHITE MUSHROOMS

MILANESE CHICKEN

ARUGULA, CHERRY TOMATOES & AVOCADO

MARGHERITA pizza

CHOOSE ONE

MOZZARELLA, CHERRY TOMATO, BASIL

PENNE ALLA VODKA

CREAMY TOMATO SAUCE WITH VODKA

FAROE ISLAND SALMON

BLACK BELUGA LENTILS, CARROTS, CELERY,
AOLI, HERBS

DESSERT

CHOOSE ONE

TIRAMISU

MASCARPONE CHEESE, ESPRESSO BACARDI

PANNA COTTA

VANILLA BEAN & CREAM

EXECUTIVE CHEF- BRAXTON DECKER & TEAM

We are proud to partner with Rethink Food, a nonprofit with the mission to create a more sustainable and equitable food system. When dining with us, you help RETHINK FOOD provide meals to food-insecure communities via a 2% donation option. If you want to opt out please ask your server to remove this charge from your check

* Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
* We are not liable for allergies. Please alert us if you have any allergies as we do have nuts & gluten in house.