

# Marlow BISTRO

NYC RESTAURANT WEEK SUMMER 2023

DINNER SET MENU (3 COURSES) \$45 PP

## STARTERS

### ARUGULA SALAD

BLUE MOON ACRES baby arugula, smoked lemon vin,  
almonds, sour cherries,  
Roccolino nero (cheese with PGI Balsamic Vinegar)

### BEETS SALAD

gribiche, cornichons, smoked salmon

### LOCAL BURRATA 4oz

Liuzzi burrata semi-dried red datterini  
tomatoes in sunflower oil, red onion,  
persian cucumber, garlic croutons

## MAIN

### HOUSEMADE RICOTTA GNOCCHI

basil, pine nuts, provolone cheese

### PEA TORTELINI

prosciutto broth, snap peas, Prosciutto

### CHICKEN

green asparagus, black olives,  
"carbonara" sauce, spätzle

### BRANZINO

eggplant, caramelized onion, straciatella,  
chermoula

## DESSERT

### PANNA COTTA

mixed berries

Chef de cuisine Alexandar Gallegos & team

# Marlow BISTRO

NYC RESTAURANT WEEK SUMMER 2023

LUNCH SET MENU (2 COURSES) \$30 PP

## STARTERS

### ARUGULA SALAD

BLUE MOON ACRES baby arugula, smoked lemon vin,  
almonds, sour cherries,  
Roccolino nero (cheese with PGI Balsamic Vinegar)

### BEETS SALAD

gribiche, cornichons, smoked salmon

### LOCAL BURRATA 4oz

Liuzzi burrata semi-dried red datterini  
tomatoes in sunflower oil, red onion,  
persian cucumber, garlic croutons

## MAIN

### BENEDICT

English Muffin, bacon, lemon Hollandaise, poached egg

### CROQUE MADAME

Gruyere cheese, Parim ham, egg

### RICOTTA GNOCCHI

basil, pine nuts, provolone cheese

### MARLOW BURGER

Raclette cheese, green peppercorn sauce,  
crispy potato, carmelized onion, fries

# Marlow BISTRO

NYC RESTAURANT WEEK SUMMER 2023

BRUNCH SET MENU (2 COURSES) \$30 PP

## STARTERS

### ARUGULA SALAD

BLUE MOON ACRES baby arugula, smoked lemon vin,  
almonds, sour cherries,  
Roccolino nero (cheese with PGI Balsamic Vinegar)

### BEETS SALAD

gribiche, cornichons, smoked salmon

### LOCAL BURRATA 4oz

Liuzzi burrata semi-dried red datterini  
tomatoes in sunflower oil, red onion,  
persian cucumber, garlic croutons

## MAIN

### MARLOW BREAKFAST SANDWICH

Sausage/bacon egg, provolone cheese on chiabatta roll

### CROQUE MADAME

Gruyere cheese, Parim ham, egg

### FRENCH TOAST

mixed berries, whipped cream

### OMELLETE

Choice of 3 ( ham, bacon, onion, spinach,  
mushrooms, bell peppers, cheddar)