



"COLOSSO"  
A Sculpture by Shelly Fireman, Founder  
2010 - Pietrasanta, Italy  
(on display at our front entrance)

# BOND45

## ITALIAN RISTORANTE

PRIX-FIXE MENU AVAILABLE | **V** vegetarian  
SUNDAY - THURSDAY | **GF** gluten free

### APPETIZER

	individual	family style
soup of the day	10	
mozzarella bites <b>v</b>	10	
housemade meatballs	13	28
parmesan chicken wings, gorgonzola blue cheese dip <b>GF</b>	13	28
fried shrimp & calamari, spicy peppers, lemon aioli	16	39
prosciutto & housemade burrata mozzarella <b>GF</b>	15	

### SALAD

	individual	family style
caesar, little gem romaine	10	27
kale & spinach tuscan salad <b>v GF</b> quinoa, apple, goat cheese, walnut, kidney beans	11	
double wedge, iceberg & little gem romaine lettuce, <b>GF</b> smoked bacon, buttermilk blue cheese dressing	12	
mozzarella & heirloom tomatoes, arugula <b>v GF</b>	14	29
<b>ADD</b> herbed chicken paillard 8 <b>GF</b>   grilled shrimp 12 <b>GF</b>   seared salmon 9 <b>GF</b>		
<b>ENTRÉE SALADS</b>		
italian cobb salad <b>GF</b> chicken, avocado, olives, sundried tomatoes, goat cheese	21	
seared tuna salad <b>GF</b> string beans, potatoes, olives, hardboiled egg, roasted pepper	22	

### BURGERS

all burgers served with french fries & calabrese ketchup

cheeseburger, cheddar cheese, aioli	16
old fashioned burger, double patty, three cheese sauce, bacon, crispy shallots, tomato, lettuce	17
crab cake BLT burger, bacon, lettuce, tomato, tartar sauce	23
salmon burger, avocado, calabrese aioli	19

**FAMILY STYLE**  
serves 4-6 people

### FLATBREADS

burrata mozzarella & heirloom tomatoes <b>v</b>	13
prosciutto ham & arugula, aged balsamic	15
pesto chicken, goat cheese, tomatoes	14

### HOUSEMADE PASTA

	individual	family style		individual	family style
fettuccine alfredo <b>v</b>	19	38	pappardelle bolognese	22	
fettuccine pesto <b>v</b>	18		rigatoni & housemade sausage	24	42
spaghetti & meatballs	21	42	classic lasagna	26	42
spaghetti carbonara, pancetta, poached egg	19		crab ravioli, jumbo lump crab meat, ricotta	29	
gnocchi alla sorrentina, tomato sauce, burrata mozzarella <b>v</b>	18		shrimp scampi, angel hair pasta, pancetta bacon, tomato sauce	29	

### ENTRÉE

#### BOND CHICKEN PARMIGIANA 25

burrata mozzarella, chestnut honey

add roasted mushrooms \$4	add pepperoni \$3	add fennel sausage, onion & peppers \$5	add prosciutto \$4
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#### DOUBLE STACK CHICKEN PARMIGIANA

SERVES 2-3

burrata mozzarella, chestnut honey \$42

- ALL DRESSED UP -

with prosciutto, onion & peppers \$46

	individual	family style		individual	family style
chicken marsala, cremini mushroom sauce, mashed potatoes	26	42	filet mignon* (8 oz.) parmesan mashed potatoes, onions rings, red wine sauce		41
chicken milanese, arugula salad	23		prime dry aged new york strip* (14 oz.) parmesan mashed potatoes, onions rings, red wine sauce		49
salmon*, arugula, tomato, cannellini beans, citrus beurre blanc <b>GF</b>	29		rib-eye* (14 oz.) parmesan mashed potatoes, onions rings, red wine sauce		45
jumbo lump crab cake & shrimp, maple butternut squash purée	34		prime dry aged tomahawk steak* (24 oz.), bone-in rib-eye parmesan mashed potatoes, onions rings, & red wine sauce		64
fish of the day	MP				
surf & turf, 6oz. filet, 1lb. lobster*	53				

add: 1lb. lobster \$25 | jumbo lump crab oscar \$20

Our bone-in prime steaks are hand-carved by master butchers exclusively for Bond 45; these unique cuts are prized for their rich, on-the-bone flavor and melt-in-your-mouth tenderness

### VEGETABLE & SIDE

parmesan mashed potatoes <b>v GF</b>	9	mac & cheese, fontina cheese, parmesan cheese <b>v</b>	9
roasted rosemary potatoes <b>v GF</b>	9	roasted asparagus <b>v GF</b>	9
roasted seasonal mushrooms <b>v GF</b>	12	roasted broccolini <b>v GF</b>	9

ingredients may not be listed in their entirety. please inform your server of any allergies or dietary restrictions.

\*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

we kindly request no more than four credit cards per table

## BEER

### DRAFT

lager, stella artois, belgium	7.50
wheat, blue moon, belgium	8.50
ipa, bond 45 by harpoon, boston	8.50
seasonal, monument city, maryland	8.50
stout, calvert, maryland	8.50
lager, coors light, colorado	6.50

### BOTTLED

hard cider, bold rock, virginia	7
lager, heineken, netherlands	7
lager, peroni, italy	7
lager, corona, mexico	7
lager, bud light, missouri	7
non-alcoholic, becks, bremen	7
stout, bourbon barrel, kentucky 22oz	16
ale, thelonious brother, california 22oz	16

## WINE

### SPARKLING & ROSE

	glass	bottle
rose, 2014 (fabre) FR	11	44
prosecco doc, lamberti (veneto) IT	11	41
prosecco rosé, chiarli (emilia) IT	13	44
moscato di asti, nv annalisa (piemonte) IT	11	44

### WHITE

pinot grigio, 2014 stella (umbria) IT	12	48
sauvignon blanc, 2016 dry creek (sonoma) CA	12	48
chardonnay, 2013 angeline reserve (santa barbara county) CA	10	40
chardonnay, 2013 sonoma-cutrer (sonoma coast) CA	15	60
riesling, 2013 bernard griffin (columbia) WA	11	44
friulano, 2015 collo (friuli) IT	10	40

### RED

pinot noir, 2012 dante reserve CA	11	44
pinot noir, 2013 byron (santa barbara county) CA	15	60
merlot, 2012 wente vineyards CA	11	44
chianti, 2015 coltibuono (toscana) IT	12	48
petite sirah, 2012 black blend CA	11	44
sangiovese, 2015 di maggio norante (toscana) IT	12	48
cabernet sauvignon, 2015 hahn (soledad) CA	12	48
cabernet sauvignon, 2011 schug "30th anniversary" (sonoma) CA	19	76
zinfandel, 2012 campus oaks "old vine" (lodi) CA	12	48
montepulciano d'abruzzo, 2013 dama (abruzzo) IT	11	44
malbec, 2014 writer's block (lake county) CA	15	60
super tuscan, 2013 antinori (toscana) IT	16	64
red blend, 2012 sean minor (napa) CA	16	64

## COCKTAILS \$13

### BOND 45 BELLINI

prosecco, lime juice, passion fruit liqueur

allora!, bourbon, montenegro, honey syrup

fig collins, fig vodka, ginger beer, raspberry

pink lemon, vodka, limoncello, cranberry juice

ginger smash & grab, bourbon, ginger syrup, fresh lime

cherry bond, local cherry blossom gin, mint simple, pitted cherries

mamma mia margarita, silver tequila, agave nectar, presidente brandy

watermelon cooler, cucumber-watermelon infused vodka, ginger, lime

amalfi coast, coconut rum water, fresh lime, pineapple

## SPIRITS

### SINGLE MALT SCOTCH & WHISKY

balvenie 12yr, speyside	14
balvenie 14yr, caribbean cask	16
glenfiddich 12yr, speyside	14
glenlivet 12yr, speyside	16
glenkinchie 12yr, lowland	13
lagavulin 16yr, islay	16
laphroaig 10yr, islay	15
macallan 12yr, speyside	16
macallan 18yr, speyside	38
oban 14yr, highland	16
oban 18yr, highland	33
talisker 10yr, isle of skye	13
nikka, japan	15

### BOURBON & RYE

bakers	12
basil hayden	12
bushmills	12
bushmills blackbush	14
bulleit bourbon	12
bulleit rye	12
crown royal	11
filibuster	14
gentleman jack	13
jack daniels	12
jack daniels single barrel	14
jameson	13
knob creek	13
makers mark	12
michters bourbon	13
michters rye	13
redemption	12
seagrams 7	9
wild turkey 101	12
woodford reserve	13

### PORT

croft distinction nv	10
taylor fladgate 10yr	14
taylor fladgate 20yr	18

### RUM

bacardi	10
captain morgan	11
rum haven, (coconut rum)	11
myers	11

### BLENDED SCOTCH WHISKY

chivas regal 12yr	13
chivas regal 18yr	15
dewars white label	10
hibiki suntory, Japan	17
johnnie walker black	15

### COGNAC

hennessy vs	13
remy martin 1738	18
remy martin vsop	15
martell	15

### VODKA

figenza	10
grey goose	12
grey goose vx	16
ketel one	12
stolichnaya	11
tito's	11

### CORDIALS

amaretto di saronno	11
baileys	11
drambuie	11
grand marnier	12
frangelico	11
kahlua	11
sambuca	10
sambuca black	11
tuaca	12

### GRAPPA

nonino moscato	23
nonino chardonnay	11
nonino merlot	15
caffo	12

### AMARI

nonino	12
montenegro	12

RESERVATIONS: 301.839.1445 • PRIVATE ROOMS AVAILABLE: 301.832.1487  
WEEKEND BRUNCH: 11:30PM - 4:00PM • BOOK YOUR NEXT PARTY AT BOND 45

Culinary Director: Brando DeOliveira | Direttore Generale: Biagio Cepollaro | Executive Chef: Ouattara Amadou

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