



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

# BOND45

## ITALIAN RISTORANTE

LUNCH  
11:30AM - 4PM

**FAMILY STYLE**  
serves 4-6 people

**V** vegetarian  
**GF** gluten free

### PRIX-FIXE

select two courses \$22 | select three courses \$26

#### APPETIZER

- soup of the day
- caesar salad
- housemade mozzarella & heirloom tomatoes **V**
- bowl of meatballs

#### ENTRÉE

- fettuccine alfredo **V**
- spaghetti & meatballs
- rigatoni pasta with housemade sausage
- chicken marsala **GF**  
cremini mushroom sauce
- chicken milanese  
arugula salad
- salmon **GF**  
arugula, tomato, cannellini beans, citrus beurre blanc
- filet mignon (6 oz.)  
mashed potatoes, onion rings, red wine sauce  
-supplement \$8-

#### DESSERT

- sorbet, chocolate gelato, or tiramisu

### APPETIZER

	individual	family style
soup of the day	8	
mozzarella bites <b>V</b>	7	
parmesan chicken wings, gorgonzola blue cheese	13	28
fried shrimp & calamari, spicy peppers, lemon aioli	15	39
prosciutto & housemade burrata mozzarella <b>GF</b>	15	

### SALAD

	individual	family style
caesar, little gem romaine	9	27
kale & spinach tuscan salad <b>V GF</b> quinoa, apple, goat cheese, walnut, kidney beans	11	
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	

ADD

herbed chicken paillard 8 | grilled shrimp 12 | seared salmon 9

### BURGERS

all burgers served with french fries & calabrese ketchup

cheeseburger, cheddar cheese, aioli	14
old fashioned burger, double patty, three cheese sauce, bacon, crispy shallots, tomato, lettuce	15
crab cake BLT burger, bacon, lettuce, tomato, tartar sauce	21
salmon burger, avocado, calabrese aioli	18

### FLATBREADS

burrata mozzarella & heirloom tomatoes <b>V</b>	10
prosciutto ham & arugula, aged balsamic	12
pesto chicken, goat cheese, tomatoes	11

### PASTA

	individual	family style
fettuccine alfredo <b>V</b>	15	38
fettuccine pesto <b>V</b>	15	
pappardelle bolognese	18	
spaghetti carbonara, pancetta, poached egg	17	
spaghetti & meatballs	18	42
gnocchi alla sorrentina, burrata mozzarella, pomodoro sauce <b>V</b>	16	
shrimp scampi	27	
angel hair pasta, pancetta bacon, tomato sauce		

### ENTRÉE

three-cheese omelette*, mozzarella, fontina, parmesan, potatoes <b>V GF</b>	16
eggs benedict, old bay hollandaise, potatoes	16
steak & eggs*, filet mignon medallions, potatoes <b>GF</b>	36
shrimp & parmesan grits, cheddar, pancetta, tomatoes <b>GF</b>	22
salmon, arugula, tomato, cannellini beans, citrus beurre blanc <b>GF</b>	29
jumbo lump crab cake & shrimp maple butternut squash purée	34
filet mignon (8 oz.), mashed potatoes, onion rings, red wine sauce	41
prime dry aged new york strip (14 oz.) mashed potatoes, onion rings, red wine sauce	48

### BOND CHICKEN PARMIGIANA

INDIVIDUAL 24 / FAMILY STYLE 42

burrata mozzarella, chestnut honey

add fennel sausage,  
onion & peppers \$5

add roasted  
mushrooms \$4

add  
pepperoni \$3

add  
prosciutto \$4

add shrimp  
& arugula \$8

### VEGETABLE & SIDE

roasted asparagus <b>V</b>	8	pasta pomodoro <b>V</b>	8
roasted broccolini <b>V</b>	8	roasted seasonal mushrooms <b>V GF</b>	8
mac & cheese, fontina cheese <b>V</b>	8		

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 (sarragousse) 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

### BOURBON & RYE

bakers	12
basil hayden	12
bulleit bourbon	12
bulleit rye	12
filibuster	14
gentleman jack	13
jack daniels single barrel	14
knob creek	13
makers mark	12
michters bourbon	13
michters rye	13
redemption	12
whistle pig 12 year	25
woodford double barrel	18
woodford reserve	13

### IRISH WHISKEY

bushmills	13
bushmills blackbush	11
jameson	13

### GIN

hendricks	11
tanqueray	11
tanqueray 10	14
bombay	12

### VODKA

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

### SCOTCH & OTHER WHISKY

chivas regal 12yr	13
chivas regal 18yr	15
dewars white label	10
johnnie walker black	15
ardbeg 10yr, islay	14
balvenie 14yr, caribbean cask	16
glendalough, 13yr, ireland	16
glenlivet 12yr, speyside	16
glenkinchie 12yr, lowland	13
lagavulin 16yr, islay	16
macallan 12yr, speyside	16
macallan 18yr, speyside	38
oban 18yr, highland	33
talisker 10yr, isle of skye	13
hakushu 12yr, japan	16
hibiki suntory, japan	17

### TEQUILA

patron	12
casamigos	12

### BRANDY & COGNAC

hennessy vs	13
remy martin 1738	18
remy martin vsop	15

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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