



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

BOND45

ITALIAN RISTORANTE

LUNCH
11:30AM - 4PM

V vegetarian
GF gluten free

PRIX-FIXE

select two courses \$24

APPETIZER

soup of the day

caesar salad

bowl of meatballs

housemade burrata mozzarella & heirloom tomatoes **V**

ENTRÉE

fettuccine alfredo **V**

spaghetti & meatballs

mashed potatoes

chicken marsala
cremini mushroom sauce

salmon **GF**
arugula, tomato, cannellini beans, citrus beurre blanc

jumbo lump crab cake & shrimp

corn purée
-supplement \$8-

filet mignon (6 oz.)
mashed potatoes, onion rings, red wine sauce
-supplement \$8-

APPETIZER

soup of the day

8

mozzarella bites **V**

10

housemade meatballs

12

housemade burrata mozzarella
& heirloom tomatoes **GF V**

12

prosciutto & housemade burrata mozzarella **GF**

13

fried calamari

shrimp*, spicy peppers, lemon aioli

15

parmesan chicken wings **GF**
gorgonzola blue cheese

13

SALAD

caesar*, little gem romaine

10

kale & spinach tuscan salad **V GF**
quinoa, apple, goat cheese, walnut, kidney beans

11

ADD

herbed chicken paillard 9 **GF** | grilled shrimp* 12 **GF**

seared salmon* 13 **GF**

- ENTRÉE SALADS -

italian cobb salad **GF**

chicken, avocado, olives, sundried tomatoes, goat cheese

21

seared tuna salad **GF**

string beans, potatoes, olives, hardboiled egg, roasted pepper

22

BURGERS*

all burgers served with french fries & spicy calabrese ketchup

cheeseburger, cheddar cheese, aioli

15

old fashioned burger, double patty, three cheese sauce,
bacon, crispy shallots, tomato, lettuce

16

crab cake BLT burger, bacon, lettuce, tomato, tartar sauce

23

salmon burger, avocado, calabrese aioli

18

ENTRÉE

PASTA

gnocchi alla sorrentina, burrata mozzarella, pomodoro sauce **V**

17

spaghetti & meatballs

19

pappardelle bolognese

18

rigatoni & housemade sausage

19

chicken alfredo

22

shrimp scampi, angel hair pasta, pancetta bacon, tomato sauce

26

lobster & crab ravioli

roasted red pepper, asparagus and sage butter

29

open-faced lasagna, housemade meatball, burrata mozzarella

25

FISH

add spaghetti pomodoro \$8

salmon*, arugula, tomato, cannellini beans, citrus beurre blanc **GF**

29

shrimp & parmesan grits, cheddar, pancetta, tomatoes **GF**

23

jumbo lump crab cake & shrimp, butternut squash purée

35

fish of the day

MP

CHICKEN

add spaghetti pomodoro \$8

chicken parmigiana

24

sausage & peppers chicken parmigiana

25

double stack chicken parmigiana

39

chicken marsala, cremini mushroom sauce, mashed potatoes

25

STEAK

add spaghetti pomodoro \$8

steak & eggs*, filet mignon medallions, potatoes **GF**

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

49

surf & turf, (6 oz.) filet, 1lb. lobster*

49

add: 1lb. lobster \$25 | crab meat \$16
jumbo lump crab oscar \$19 | crabcake \$19

VEGETABLE & SIDE

french fries **V GF**

7

roasted rosemary potatoes **V GF**

8

pasta pomodoro **V**

8

mac & cheese, fontina cheese, parmesan cheese **V**

10

roasted asparagus **V GF**

8

roasted broccolini **V GF**

9

roasted seasonal mushrooms **V GF**

10

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

stella artois, lager, belgium	7.50
shock top, belgium	7.50
goose island, ipa, chicago	8.50
fin city, maryland	8.50
coors light, lager, colorado	6.50
seasonal	7.50

BOTTLED

bold rock, hard cider, virginia	7
heineken, lager, netherlands	7
peroni, lager, italy	7
corona, lager, mexico	7
bud light, lager, missouri	7
becks, non-alcoholic bremen	7

WINE

glass | bottle

SPARKLING & CHAMPAGNE

prosecco doc, zardetto (veneto) IT	11 41
prosecco rosé, chiarli (emilia) IT	13 44
moscato di asti, nv annalisa (piemonte) IT	11 44

ROSÉ

janeil, 2017 (languedoc roussillon) FR	10 40
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WHITE

pinot grigio, 2016 la fiera (veneto) IT	12 48
sauvignon blanc, 2017 prodigo (friuli) IT	12 48
chardonnay, 2016 palladio IT	10 40
chardonnay, 2016 sonoma-cutrer (sonoma coast) CA	15 60
riesling, 2016 bernard griffin (columbia) WA	11 44
sancerre, 2017 reverdy ducroux FR	16 70
zinfandel, 2016 campus oaks (lodi) CA	11 44

RED

merlot, 2016 tortoise creek (clarksburg) CA	11 44
chianti, 2016 strada (toscana) IT	12 48
petite sirah, 2014 lot 96 (sonoma) CA	11 44
sangiovese, 2016 di maggio norante (toscana) IT	12 48
zinfandel, 2014 campus oaks "Old Vine" (lodi) CA	12 48
montepulciano d'abruzzo, 2016 stella (abruzzo) IT	11 44
malbec, 2017 santa julia (mendoza) AR	15 60
super tuscan, 2015 avignonesi cantaloro (toscana) IT	16 64
red blend, 2015 sean minor (Napa) CA	16 64
pinot noir, 2016 dante reserve CA	11 44
pinot noir, 2016 wild hills (willamette) OR	15 60
cabernet sauvignon, 2016 hahn (soledad) CA	12 48
cabernet sauvignon, 2014 schug (sonoma) CA	19 76

COCKTAILS

MODERN CLASSICS

bellini: white peach, prosecco 12
amalfi coast: coconut rum, orange liquor, pineapple, blue curacao 14
summer spritz: aperol liquor, passion fruit, prosecco 14
old fashioned: bullet bourbon, all spice syrup, bitters 15
pink lemon: vodka, limencello, cranberry 14
bond sangria: housemade draft glass 10 pitcher 40

HOUSE CRAFTED SPECIALS

bond cup: pineapple infused vodka, passion fruit, lime 14
watermelon cooler: vodka, fresh watermelon, grenadine, ginger beer 14
mamma mia margarita: tequila, orange liquor, agave, passion fruit, lime 14
ginger smash & grab: bourbon, ginger syrup, fresh lime 14
tiki painkiller: navy rum, coconut, pineapple, caribbean syrup, passion fruit 15

COCKTAIL FOR TWO 38

pineapple infused vodka, passion fruit, agave, habanero

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
hibiki suntory, Japan	17
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

BOURBON & RYE

bakers	12
basil hayden	12
bulleit bourbon	12
bulleit rye	12
crown royal	11
gentleman jack	13
jack daniels	12
jack daniels single barrel	14
jameson	13
jeffersons ocean cask str.	22
knob creek	13
makers mark	12
michters bourbon	13
michters rye	13
redemption rye	12
seagrams 7	9
whistlepig	25
wild turkey 101	12
woodford reserve rye	13
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
johnnie walker black	15

COGNAC

hennessy vs	13
remy martin 1738	18
remy martin vsop	15

VODKA

belvedere	12
grey goose	12
ketel one	12
stolichnaya	11
tito's	11

CORDIALS

amaretto disaronno	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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