



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

BOND 45

ITALIAN RISTORANTE

DINNER

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

APPETIZER

soup of the day	10
mozzarella bites v	12
housemade meatballs	13
housemade burrata mozzarella & heirloom tomatoes v GF	14
prosciutto & housemade burrata mozzarella GF	15
fried calamari, shrimp*, spicy peppers, lemon aioli	16
parmesan chicken wings, gorgonzola blue cheese dip GF	14

SALAD

caesar*, little gem romaine	11
kale & spinach tuscan salad v GF quinoa, apple, goat cheese, walnut, kidney beans	12
double wedge, iceberg & little gem romaine lettuce, GF smoked bacon, buttermilk blue cheese dressing	13
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

HOUSEMADE PASTA

gnocchi alla sorrentina, tomato sauce, burrata mozzarella v	18
spaghetti & meatballs	22
pappardelle bolognese	22
rigatoni & housemade sausage	24
shrimp scampi, angel hair pasta, pancetta bacon, tomato sauce	29

spaghetti carbonara, pancetta bacon, poached egg	19
open-faced lasagna, housemade meatball, burrata mozzarella	26
lobster & crab ravioli roasted red pepper, asparagus and sage butter	29
chicken alfredo	23

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	28

FISH

add spaghetti pomodoro \$8

salmon*, arugula, tomato, cannellini beans, citrus beurre blanc GF	29
jumbo lump crab cake & shrimp, butternut squash purée	35
fish of the day	MP

ENTRÉE

STEAK

add spaghetti pomodoro \$8

filet mignon* (8 oz.) parmesan mashed potatoes, onions rings, red wine sauce	42
prime dry aged new york strip* (14 oz.) parmesan mashed potatoes, onions rings, red wine sauce	49
rib-eye* (14 oz.) parmesan mashed potatoes, onions rings, red wine sauce	46
prime dry aged tomahawk steak* (24 oz.), bone-in rib-eye parmesan mashed potatoes, onions rings, red wine sauce	64
old fashioned burger double patty, three cheese sauce, bacon, crispy shallots, tomato, lettuce	19
surf & turf, (6 oz.) filet, 1lb. lobster*	53

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

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

french fries v	8
roasted rosemary potatoes v GF	9
parmesan mashed potatoes v GF	9
mac & cheese, fontina cheese, parmesan cheese v	10

roasted asparagus v GF	10
pasta pomodoro v	8
roasted broccolini v GF	11
roasted seasonal mushrooms v GF	12

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
bond spritz: aperol liquor, passion fruit, prosecco	14
old fashioned: bullet bourbon, all spice syrup, bitters	15
apple, whiskey, & cinnamon: rye whiskey, amaro, maple syrup, apple	15
bond sangria: housemade	glass 10 pitcher 40

HOUSE CRAFTED SPECIALS

bond cup: pineapple infused vodka, passion fruit, lime	14
berries & pear: vodka, st. germain, raspberry, prickly pear	14
rosarita margarita: tequila, creme de cassis, raspberry	14
ginger smash & grab: bourbon, ginger syrup, fresh lime	14
indian summer: vodka, st. germain, lychee, cranberry	14

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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