



"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 mozzarella & heirloom tomatoes **V**

### ENTRÉE

fettuccine alfredo **V**  
spaghetti & meatballs  
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 15  
shrimp, spicy peppers, lemon aioli  
parmesan chicken wings **GF** 13  
gorgonzola blue cheese

## SALAD

caesar\*, little gem romaine 10  
kale & spinach tuscan salad **V GF** 11  
quinoa, apple, goat cheese, walnut, kidney beans  
ADD  
herbed chicken paillard 9 **GF** | grilled shrimp\* 12 **GF**  
seared salmon\* 13 **GF**

## - ENTRÉE SALADS -

italian cobb salad **GF** 21  
chicken, avocado, olives, sundried tomatoes, goat cheese  
seared tuna salad **GF** 22  
string beans, potatoes, olives, hardboiled egg, roasted pepper

## 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  
cheese ravioli & jumbo lump crab meat 29  
asparagus and sage butter  
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, corn 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 **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 |
| blue moon, wheat, belgium     | 8.50 |
| bond 45, ipa, boston          | 8.50 |
| monument city, maryland       | 8.50 |
| coors light, lager, colorado  | 6.50 |

### 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

### SPARKLING & CHAMPAGNE

|                                            | glass | bottle |
|--------------------------------------------|-------|--------|
| prosecco doc, lamberti (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 |
|----------------------------------------|----|----|

### WHITE

|                                                             |    |    |
|-------------------------------------------------------------|----|----|
| pinot grigio, 2017 stella (umbria) IT                       | 12 | 48 |
| sauvignon blanc, 2017 dry creek (sonoma) CA                 | 12 | 48 |
| chardonnay, 2016 angeline reserve (santa barbara county) CA | 10 | 40 |
| chardonnay, 2016 sonoma-cutrer (sonoma coast) CA            | 15 | 60 |
| riesling, 2016 bernard griffin (columbia) WA                | 11 | 44 |
| sancerre, 2017 reverdy ducroux                              | 16 | 70 |
| zinfandel, 2015 five oaks CA                                | 11 | 44 |

### RED

|                                                  |    |    |
|--------------------------------------------------|----|----|
| merlot, 2015 Wente Vineyards CA                  | 11 | 44 |
| chianti, 2016 Coltibuono (Toscana) IT            | 12 | 48 |
| petite sirah, 2014 Black Blend CA                | 11 | 44 |
| sangiovese, 2016 Di Maggio Norante (Toscana) IT  | 12 | 48 |
| zinfandel, 2013 Campus Oaks "Old Vine" (Lodi) CA | 12 | 48 |
| montepulciano d'abruzzo, 2015 Dama (Abruzzo) IT  | 11 | 44 |
| malbec, 2015 Handcraft (Monteca) CA              | 15 | 60 |
| super tuscan, 2014 Antinori (Toscana) IT         | 16 | 64 |
| red blend, 2015 Sean Minor (Napa) CA             | 16 | 64 |
| pinot noir, 2016 Dante Reserve CA                | 11 | 44 |
| pinot noir, 2014 Byron (Santa Barbara County) CA | 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: ousemade 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. | 13 |
| knob creek                 | 13 |
| makers mark                | 12 |
| michters bourbon           | 13 |
| michters rye               | 13 |
| redemption rye             | 12 |
| seagrams 7                 | 9  |
| 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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