



"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

LUNCH PRIX-FIXE

SELECT ONE APPETIZER AND ONE ENTREE

APPETIZERS

soup of the day
housemade burrata mozzarella
& beefsteak tomatoes **V GF**

caesar salad
fried calamari
shrimp*, spicy peppers, lemon aioli

bowl of meatballs
parmesan chicken wings **GF**
gorgonzola blue cheese

PASTA

23.00

fettuccine alfredo **V**
(add chicken \$2)
spaghetti & meatballs
gnocchi alla sorrentina
burrata mozzarella, pomodoro sauce
pappardelle bolognese
rigatoni & housemade sausage

shrimp scampi
angel hair pasta, pancetta
bacon, tomato sauce
(supplement \$4)

FISH

26.00

salmon*
arugula, tomato, cannellini beans,
citrus beurre blanc **GF**
fried codfish sandwich
coleslaw, french fries
kale & spinach tuscan salad
with grilled shrimp or seared salmon
quinoa, apple, goat cheese,
walnut, kidney beans
crab cake BLT burger
bacon, lettuce, tomato,
tartar sauce, french fries

MEATS

26.00

chicken parmigiana
spaghetti pomodoro
chicken marsala
cremini mushroom sauce,
mashed potatoes
filet mignon (6oz.)
mashed potatoes, onion
rings, red wine sauce
(supplement \$6)

APPETIZER

soup of the day	8
mozzarella bites V	10
housemade meatballs	12
housemade burrata mozzarella & beefsteak 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
sirloin steak salad GF tomato, radish, mustard vinaigrette	25

BURGERS & SANDWICHES*

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
cheese steak sandwich sauteed peppers & onions, cheese sauce	20
crab cake BLT burger bacon, lettuce, tomato, tartar sauce	23
fried codfish sandwich cole slaw	22

ENTRÉES

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
lobster & crab ravioli roasted red pepper, asparagus and sage butter	29
open-faced lasagna, housemade meatball, burrata mozzarella	25
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

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

VEGETABLE & SIDE

french fries V	7	roasted asparagus V GF	8
roasted rosemary potatoes V GF	8	roasted broccolini V GF	9
pasta pomodoro V	8	roasted seasonal mushrooms V GF	10
mac & cheese, fontina cheese, parmesan cheese V	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
old bust head, epa, virginia	8.50
coors light, lager, colorado	6.50
seasonal	7.50

BOTTLED

bold rock, hard cider, virginia	7
heineken, lager, netherlands	7
michelob ultra, lager, missouri	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, zardetto (veneto) IT	11	41
prosecco rosé, chiarli (emilia) IT	13	44
moscato di asti, nv annalisa (piemonte) IT	11	44
pinot gris, cooper mountain (willamette valley) OR		60

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
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	
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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
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
myers	11
rum haven, (coconut rum)	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
frangelico	11
grand marnier	12
kahlua	11
limoncello	11
sambuca	10
sambuca black	11
tuaca	12

GRAPPA

caffo	12
nonino moscato	23
nonino chardonnay	11
nonino merlot	15

AMARI

montenegro	12
nonino	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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