

ITALIAN-AMERICAN
BREAKFAST BUFFET

7 AM DAILY

AND OUR A LA CARTE MENU
TONY BENNET'S FRENCH TOAST
OMELETS & BENEDICTS

VEGETARIANS WELCOME
SPRING VEGETABLE
ANTIPASTO BAR

{ • GLUTEN FREE }

please visit our antipasto table
for seasonal vegetables

THREE VEGETABLE PLATE 22 | FIVE VEGETABLE PLATE 31

- CAULIFLOWER MILANESE
- GRILLED ASPARAGUS
- PEAS & PROSCIUTTO

- HEIRLOOM CARROTS
- EGGPLANT PARMESAN
- PUFF PASTRY VEGETABLE TART
- BOND BACON POTATOES
- CHARRED BROCCOLINI
- BRUSSELS SPROUTS

- ROASTED SEASONAL VEGETABLES
- GRILLED RED & YELLOW PEPPERS

— Antipasto make great sides —

STARTERS

- VEGETABLE RIBOLLITA SOUP — 12
- ITALIAN WEDDING SOUP — 12
meatball, chicken, sausage, farro
- FRIED OLIVES, *calabrese aioli* — 9
- NONNA'S SHORTRIB — 12
MEATBALLS
- FRIED ARTICHOKE — 15
ALLA GIUDEA, *lemon aioli*

- MARILENA SALAD — 12 | 28
arugula, pecorino cheese, strawberry, hazelnuts
- LITTLE GEM CAESAR* — 13 | 28
parmesan frico
- BURRATA CAPRESE — 12 | 28
housemade naked burrata mozzarella, brunetta tomato



- PROSCIUTTO DI PARMA — 15
& BURRATA MOZZARELLA
- PROSCIUTTO — 12
& STRACCIATELLA TOAST
- SMOKED SALMON TOAST — 10
stracciatella, cucumber
- FRIED CALAMARI, *vinegar peppers* — 16
- FRIED OCTOPUS — 19
guanciale bacon, calabrese spices

SHAREABLE PLATES SERVE 3-4

PASTA

- SPAGHETTI CACIO E PEPE — 24
WITH FRIED ARTICHOKE, pink peppercorn, pecorino cheese
- BROCCOLINI PESTO — 22
ORECCHIETTE, marcona almonds
- FETTUCINE BOLOGNESE — 23
three meat ragu

- CHEF BRANDO'S LASAGNA — 25
meatball, béchamel
- MIXED SEAFOOD RAGU — 32
PAPPARDELLE
- SPAGHETTI CARBONARA* — 25
guanciale bacon, egg, pecorino

- HOMEMADE TORDELLI — 24
RAVIOLI BOLOGNESE, *three meat ragu*
- CHICKEN ALFREDO — 25
PAPPARDELLE AL FORNO
trumpet & oyster mushrooms
- LOBSTER & RED SHRIMP — 32
SPAGHETTI DIAVOLO STYLE*, *'nduja sausage*

all fish available simply grilled

- SALMON (TRUE NORTH)* — 27
red shrimp, burrata, asparagus, citrus-butter sauce
- BRANZINO AL FORNO — 29
(served whole or butterflied) charred pepper, onion, lemon
- ITALIAN COBB SALAD WITH — 30
JUMBO LUMP CRAB*, *farro, avocado, bacon, pecorino cheese, hardboiled egg, olives, roasted pepper*
- ITALIAN COBB SALAD WITH — 32
POACHED LOBSTER*, *farro, avocado, bacon, pecorino cheese, hardboiled egg, olives, roasted pepper*

FISH

- PETIT DOVER SOLE — 32
brown butter, capers, asparagus
- DOVER SOLE — 48
brown butter, capers, asparagus
- SEARED SCALLOPS* — 36
scampi risotto, arugula
- RED SHRIMP SCAMPI* — 29
cannellini beans, bacon
- JUMBO LUMP CRAB & AVOCADO TOAST* — 29
citrus aioli, mixed greens

— Antipasto make great sides —

CHICKEN

- CHICKEN PARMIGIANA — 27
ALLA VODKA
burrata mozzarella, guanciale bread crumbs
- CHICKEN PEPPERONI — 29
PARMIGIANA
burrata mozzarella, guanciale bread crumbs
- CHICKEN PICCATA MILANESE — 30
braised artichoke, lemon-parsley butter
- ROASTED CHICKEN — 28
sausage, broccolini, heirloom potato, roasted tomato

SPECIALTY STEAKS

- FILET MIGNON*, *cacio e pepe fries* — 44
- PRIME SIRLOIN STEAK & ARUGULA SALAD — 34
served thinly sliced
only cooked medium rare
- PRIME STRIP STEAK*, — 49
cacio e pepe fries
- PRIME DRY-AGED — 65
TOMAHAWK STEAK 24 OZ*, *cacio e pepe fries*

- DELMONICO RIBEYE STEAK* — 42
brown butter, mushrooms, cacio e pepe fries
- WAGYU SIRLOIN STEAK* — 45
Snake River Gold Label
- WAGYU STRIP STEAK* — 48
Snake River Gold Label
- DOUBLE BACON CHEESEBURGER* — 22
tillamook cheddar, housemade potato chips

	CUTLET	CHOP
VEAL PARMIGIANA <i>burrata mozzarella</i>	33	43
VEAL MILANESE <i>mixed greens</i>	33	43

our usda prime, dry-aged steaks are hand-carved by master butchers exclusively for Bond 45 and are • gluten free

— Antipasto make great sides —

PIZZA

- MARGHERITA — 22
burrata mozzarella, pomodoro, basil
- FOUR SEASONS VEGETABLE — 23
roasted pepper, mushrooms, eggplant, pesto, pomodoro
- A LOT OF PEPPERONI, *nduja, spicy honey* — 24
- PROSCIUTTO DI PARMA & ARUGULA SALAD — 24
parmigiano reggiano, fennel, burrata mozzarella

- ITALIAN HAM, — 24
ARTICHOKE & OLIVES, *burrata mozzarella*
- PIZZA CACIO E PEPE — 23
smoked provolone, parmesan cream, pink peppercorn
- MIXED SEAFOOD SUPREME PIZZA — 30
- SUPREME PIZZA, *pepperoni, sausage, meatball, prosciutto, peppers & onions* — 30

BREAKFAST ALL DAY*

- THREE CHEESE OMELET — 22
broccolini pesto, housemade potato chips
- AVOCADO TOAST, SMOKED SALMON & POACHED EGG — 28
mixed greens
- SCRAMBLED EGGS & SMOKED SALMON — 27
housemade potato chips

DESSERTS

- TIRAMISU — 8

- NEW YORK CHEESECAKE — 12
fresh strawberries, valrhona fudge, hazelnut crunch
- NUTELLA WAFFLE — 10
berries, whipped cream
- MIXED BERRIES & WHIPPED CREAM — 10

- CHOCOLATE BLACKOUT CAKE — 11
triple-layered valrhona chocolate cake & chocolate ganache frosting
- CHOCOLATE CHIP PECAN COOKIE — 8
for the table

OUR FAMOUS CHOCOLATE MOUSSE 14
100% shaved cocoa, chocolate ganache
(to share)

Relax... You're in the hands of the Fireman Hospitality Group. Family owned.

ORIGINAL BRONZE SCULPTURES ON EXHIBITION BY SHELLY FIREMAN
FOR INFORMATION VISIT SHELLYFIREMAN.COM
ORIGINAL PAINTINGS BY MARK KOSTABI

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please inform us about any allergies before ordering.