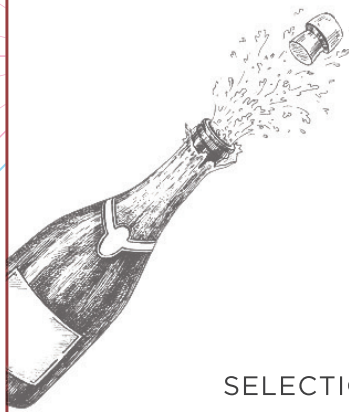


BOND 45

New York ITALIAN KITCHEN & BAR



7-COURSE NEW YEAR'S EVE MENU

ANTIPASTI FOR THE TABLE

SELECTION OF VEGETABLE ANTIPASTI WITH BURRATA MOZZARELLA

APPETIZERS

CHOOSE FROM

LITTLE GEM CAESAR*
parmesan frico

FRIED CALAMARI & VINEGAR PEPPERS

LOBSTER SEAFOOD RISOTTO

FOR EVERYBODY

MAIN COURSES

CHOOSE FROM

HALIBUT WITH CAVIAR BEURRE BLANC

BRANZINO AL FORNO
charred pepper, onion, lemon

OUR FAMOUS VEAL CHOP PARMIGIANA
burrata mozzarella

FILET MIGNON
cacio e pepe fries or arugula salad,

PRIME NEW YORK STRIP STEAK
cacio e pepe fries or arugula salad,

DESSERTS

CHOOSE FROM

TIRAMISU

OUR FAMOUS CHOCOLATE MOUSSE
100% shaved cocoa, chocolate ganache

CHOCOLATE BLACKOUT CAKE
triple-layered valrhona chocolate cake & chocolate ganache frosting

CHAMPAGNE TOAST AT MIDNIGHT

*chocolate covered strawberries
petit fours*

LENTIL & COTECHINO SAUSAGE

*A traditional Italian dish enjoyed at New Year's Eve.
The lentils represent coins to befall all who consume the dish within an hour of midnight.*

*items subject to change
for guests with allergies, please feel free to make special requests*



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