

**GLUTEN-FREE MENU AVAILABLE**

UPON REQUEST

# ANTIPASTO BAR

• VEGETARIANS WELCOME! •

THREE VEGETABLE PLATE 22

FIVE VEGETABLE PLATE 31

## VEGETABLES

CAULIFLOWER MILANESE

HEIRLOOM CARROTS

EGGPLANT PARMESAN

PUFF PASTRY VEGETABLE TART

CHARRED BROCCOLINI

BRUSSELS SPROUTS

ROASTED ROMANESCO CAULIFLOWER

GRILLED RED & YELLOW PEPPERS

CHICKPEAS & PECORINO

## VEGETARIAN ENTREE

CAULIFLOWER CACIO E PEPE 23  
*fried egg*

## SOUPS

ITALIAN WEDDING SOUP 12  
*meatball, chicken, sausage, farro*

ITALIAN CHICKEN KREPLACH SOUP 12  
*meat filled ravioli*

## STARTERS

SHAREABLE PLATES

	INDIVIDUAL	FAMILY STYLE
MARILENA SALAD WITH TRUFFLE CHEESE <i>arugula, berries, hazelnuts</i>	12	28
LITTLE GEM CAESAR* <i>parmesan frico</i>	13	28
BURRATA CAPRESE <i>housemade naked burrata mozzarella, tomato</i>	12	28
BURRATA CAPRESE WITH ROASTED VEGETABLES <i>housemade naked burrata mozzarella</i>	12	28
BURRATA CAPRESE WITH SMOKED SALMON <i>housemade naked burrata mozzarella, tomato</i>	14	30
PROSCIUTTO DI PARMA & BURRATA MOZZARELLA	15	
NONNA'S MEATBALLS	12	
OCTOPUS <i>guanciale bacon, calabrese spices</i>	19	

\*FRESH BLACK TRUFFLE ARUGULA SALAD & SCRAMBLED EGG 18

## FRITTI SPECIALTIES

FRIED CALAMARI & VINEGAR PEPPERS 16

FRIED ARTICHOKE ALLA GIUDEA, *lemon aioli* 13

FRIED OLIVES, *calabrese aioli* 9

## BIG SALADS

CHICKEN SALAD (ITALIAN COBB)\* 23  
*farro, avocado, guanciale bacon, burrata mozzarella, olives, roasted pepper*

MARILENA SALAD with CHICKEN 25  
*arugula, berries, truffle cheese, hazelnuts*

FRESH FLORIDIAN SHRIMP & AVOCADO SALAD\* 26

CHEF'S SALAD, *imported canned tuna, avocado, tomato, roasted pepper* 28

## FISH

all fish available simply grilled

COMBO PLATE!



*petit* DOVER SOLE & SOFT SHELL CRAB 36  
*roasted vegetables*



SALMON (TRUE NORTH)\* 27  
*shrimp, burrata, asparagus, citrus-butter sauce*

BRANZINO AL FORNO (*served whole or butterflied*) 29  
*fried pepper, onion, lemon*

*petit* DOVER SOLE, *beurre blanc, capers* 32

DOVER SOLE, *beurre blanc, capers* 48

TURBOT FRANCESE 32  
*braised artichoke, caperberry, lemon-parsley butter*

SCALLOP SCAMPI\* 36  
*risotto, arugula, shrimp scampi sauce*

## SPECIALTY STEAKS & MEATS

our usda prime dry-aged steaks are hand-carved by master butchers exclusively for Bond 45



COWBOY STEAK 44  
MAREMMA TUSCANY  
*one pound of beef on the bone*

PRIME SIRLOIN TAGLIATTA PIEDMONTESE 34  
*served thinly sliced, arugula salad*  
\*\*only cooked medium rare\*\*

FILET MIGNON\*, *cacio e pepe fries* 44

PRIME STRIP STEAK\*, *cacio e pepe fries* 49

PRIME DRY-AGED TOMAHAWK STEAK 24 OZ\*, *cacio e pepe fries* 65

\*TRUFFLE BURGER WITH TRUFFLE CHEESE 26  
*cacio e pepe fries*

\*TRUFFLE BURGER WITH SHAVED FRESH FRESH BLACK TRUFFLE 28  
*cacio e pepe fries*

## SPECIALTY VEAL

SIGNATURE VEAL CHOPS

	CUTLET	CHOP
VEAL PARMIGIANA, <i>burrata mozzarella</i>	33	43
VEAL MILANESE <i>mixed greens</i>	33	43
VEAL PAILLARD WITH PESTO <i>roasted tomato</i>	31	

## POULTRY

CHICKEN PARMIGIANA ALLA VODKA 27  
*burrata mozzarella, guanciale bread crumbs*

CHICKEN PEPPERONI PARMIGIANA 29  
*burrata mozzarella, guanciale bread crumbs*

ROASTED CHICKEN 27  
*sausage, broccolini, heirloom potato, roasted tomato*

CHICKEN BURGER BLT 21  
*avocado, calabrese aiolo, cacio e pepe fries*

ROASTED RABBIT CACCIATORE 44  
*pecorino polenta*

## WEEKEND BREAKFAST BUFFET

Served Friday, Saturday & Sunday · 7 AM – 10:30 AM

## PASTA

BROCCOLINI PESTO ORECCHIETTE 20  
*toasted mediterranean marcona almond*

FRIED ARTICHOKE SPAGHETTI 24  
CACIO E PEPE

FRESH SHRIMP & SPAGHETTI 25  
*with BOTTARGA ROE, aglio olio*

\*FRESH BLACK TRUFFLE FETTUCINE ALFREDO 26  
*parmigiano reggiano*

SPAGHETTI CARBONARA\* 25  
*guanciale bacon, egg*

FRESH FETTUCCINE BOLOGNESE 23  
*three-meat ragu*

CHEF BRANDO'S LASAGNA 25  
*meatball, béchamel*

\*CHICKEN, FRESH BLACK TRUFFLE FETTUCCINE WITH ARUGULA 29

HOMEMADE TORDELLI RAVIOLI 24  
BOLOGNESE, *three-meat ragu*

(100% whole-wheat kamut or gluten-free pasta available)

## PIZZA

MARGHERITA 20  
*burrata mozzarella, pomodoro, basil*

FOUR SEASONS PIZZA 22  
*roasted pepper, mushrooms, eggplant, pesto, pomodoro*

A LOT OF PEPPERONI 22  
*nduja, spicy honey*

PROSCIUTTO DI PARMA & ARTICHOKE 23

\*FRESH BLACK TRUFFLE PIZZA 29  
*parmigiano reggiano*



## BREAKFAST ALL DAY\*

PESTO THREE CHEESE OMELET 19  
*cacio e pepe fries*

AVOCADO TOAST, SMOKED SALMON & POACHED EGG 27  
*mixed greens*

SCRAMBLED EGGS & SMOKED SALMON 26  
*cacio e pepe fries*

\*FRESH BLACK TRUFFLE SCRAMBLED EGGS 27  
*arugula salad*

add a side of

ANTIPASTO VEGETABLE \$9

\*PROUDLY SERVING FRESH

@BOND45NYC

Instagram, Twitter, Facebook icons



Relax... You're in the hands of the Fireman Hospitality Group. Locally Owned.

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

\*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.