

WE LOVE GLUTEN FREE  
GF

# ANTIPASTO BAR

• VEGETARIANS WELCOME! •

THREE VEGETABLE PLATE 22  
FIVE VEGETABLE PLATE 31

## VEGETABLES

CAULIFLOWER MILANESE  
BUTTERNUT SQUASH LASAGNA **GF**  
ROASTED PARSNIPS **GF**  
HEIRLOOM CARROTS **GF**  
EGGPLANT PARMESAN  
PUFF PASTRY VEGETABLE TART  
CHARRED BROCCOLINI **GF**  
ROASTED SEASONAL VEGETABLES **GF**  
BRUSSELS SPROUTS **GF**  
GRILLED RED & YELLOW PEPPERS **GF**

VEGETARIAN ENTREE  
CAULIFLOWER CACIO E PEPE **GF** 23  
*fried egg*



## STARTERS

SHAREABLE  
PLATES

	INDIVIDUAL	FAMILY STYLE
VEGETABLE RIBOLLITA SOUP <b>GF</b>	12	
ITALIAN WEDDING SOUP <i>meatball, chicken, sausage, farro</i>	12	
FRIED OLIVES, <i>calabrese aioli</i>	9	
MARILENA SALAD <b>GF</b> <i>arugula, truffle cheese, grapes, hazelnuts</i>	12	28
LITTLE GEM CAESAR* <b>GF</b> <i>parmesan frico</i>	13	28
BURRATA CAPRESE <b>GF</b> <i>housemade naked burrata mozzarella, brunetta tomato</i>	12	28
BURRATA CAPRESE WITH EASTERN NOVA SMOKED SALMON <b>GF</b> <i>housemade naked burrata mozzarella, brunetta tomato</i>	14	30
FRIED CALAMARI <i>vinegar peppers</i>	16	
FRIED ARTICHOKE ALLA GIUDEA <b>GF</b> <i>lemon aioli</i>	14	
NONNA'S MEATBALLS	12	
PROSCIUTTO DI PARMA & BURRATA MOZZARELLA <b>GF</b>	15	
FRIED OCTOPUS <i>guanciale bacon, calabrese spices</i>	19	



# LUNCH PRIX-FIXE

PASTA LUNCH 23.95 | FISH LUNCH 28.95  
*please select one starter and one pasta or fish*

## APPETIZERS

CUP OF ITALIAN WEDDING SOUP  
*meatball, chicken, sausage, farro*  
CUP OF VEGETABLE RIBOLLITA SOUP **GF**  
LITTLE GEM CAESAR SALAD **GF**  
*parmesan frico*  
BURRATA CAPRESE **GF**  
*brunetta tomato*  
FRIED CALAMARI & VINEGAR PEPPERS  
FRIED OCTOPUS  
*guanciale bacon, calabrese spices  
(\$5 supplement)*

## PASTA

FRIED ARTICHOKE  
SPAGHETTI  
CACIO E PEPE  
  
SPAGHETTI &  
MEATBALLS  
  
BROCCOLINI PESTO  
ORECCHIETTE  
*toasted mediterranean  
marcona almonds*  
  
SPAGHETTI  
CARBONARA\*  
*guanciale bacon, egg*  
  
FETTUCINE  
BOLOGNESE  
*three-meat ragu*

## FISH

SALMON\* **GF**  
(TRUE NORTH)  
*asparagus,  
citrus-butter sauce*  
  
BRANZINO  
AL FORNO **GF**  
*roasted pepper, onion, lemon  
(\$4 supplement)*  
  
SEAFOOD  
PAPPARDELLE  
*shrimp, calamari,  
salmon, tuna*  
  
SCALLOP RISOTTO\* **GF**  
*shrimp scampi sauce,  
arugula*  
  
PETIT DOVER SOLE **GF**  
*beure blanc,  
roasted vegetables  
(\$5 supplement)*



## ENTRÉES

CHICKEN PARMIGIANA ALLA VODKA <i>burrata mozzarella, guanciale bread crumbs</i>	27
CHICKEN PEPPERONI PARMIGIANA <i>burrata mozzarella, guanciale bread crumbs</i>	29
CHICKEN PICCATA MILANESE <i>braised artichoke, lemon-parsley butter</i>	27
PRIME SIRLOIN TAGLIATTA PIEDMONTESE* <b>GF</b> <i>served thinly sliced, arugula salad **only cooked medium rare**</i>	34
FILET MIGNON* <b>GF</b> <i>cacio e pepe fries</i>	44
VEAL PARMIGIANA <i>burrata mozzarella</i>	33
VEAL MILANESE <i>mixed greens</i>	33
CHICKEN BURGER BLT <i>avocado, calabrese aioli, housemade potato chips</i>	21
CHEESEBURGER* <i>tillamook cheddar, housemade potato chips</i>	18
*TRUFFLE CHEESEBURGER* <i>housemade potato chips</i>	26
THREE CHEESE OMELET* <b>GF</b> <i>broccolini pesto, housemade potato chips</i>	19
AVOCADO TOAST, SMOKED SALMON & POACHED EGG* <i>mixed greens</i>	27
SCRAMBLED EGGS & SMOKED SALMON* <b>GF</b> <i>housemade potato chips</i>	26
*FRESH BLACK TRUFFLE SCRAMBLED EGGS* <b>GF</b> <i>arugula salad</i>	27



ASK ABOUT OUR FULL SELECTION  
OF VEAL CHOPS AND PRIME STEAKS

## BIG SALADS

ITALIAN COBB CHICKEN SALAD\* 23  
*farro, avocado, guanciale bacon,  
truffle cheese, olives, roasted pepper*  
  
CHICKEN MARILENA SALAD **GF** 25  
*arugula, grapes, truffle cheese, hazelnuts*  
  
CHEF'S SALAD  
WITH SEARED SALMON **GF** 27  
*avocado, tomato, roasted peppers*  
  
ITALIAN COBB  
LOBSTER TAIL SALAD 32  
*farro, avocado, guanciale bacon,  
truffle cheese, olives, roasted pepper*



## PIZZA

MARGHERITA 20  
*burrata mozzarella, pomodoro, basil*  
  
FOUR SEASONS VEGETABLE 22  
*roasted pepper, mushrooms,  
eggplant, pesto, pomodoro*  
  
A LOT OF PEPPERONI 22  
*nduja, spicy honey*  
  
PROSCIUTTO DI PARMA  
& ARUGULA 23  
*burrata mozzarella*  
  
\*FRESH BLACK TRUFFLE PIZZA 29  
*parmigiano reggiano*  
  
SUPREME PIZZA 30  
*pepperoni, sausage, meatball, prosciutto,  
peppers & onions*



## SPECIALTY PASTA

\*FRESH BLACK TRUFFLE  
FETTUCINE ALFREDO 26  
*parmigiano reggiano*  
  
CHEF BRANDO'S LASAGNA 25  
*meatball, béchamel*  
  
HOMEMADE TORDELLI RAVIOLI  
BOLOGNESE 24  
*three-meat ragu*

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



add a side of  
ANTIPASTO VEGETABLE \$9

\*PROUDLY  
SERVING FRESH\*



IG TW FB @BOND45NYC



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](http://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.



McMullan

# BREAKFAST BUFFET 7 DAYS A WEEK

7 AM – 11 AM



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Executive Chef: Jawn Chasteen Culinary Director: Brando DeOliveira