

# BEST COCKTAILS ON BROADWAY



## QUEEN'S CUP 18

Butterfly Pea Blossom Gin,  
Plum Liquor, Lavender & Blueberry  
Tea, Blue Flower Extract, Lemon

## SIX THE MUSICAL Specialty Cocktails

## QUEEN'S GOBLET for two 30



|                     |                                                               |    |
|---------------------|---------------------------------------------------------------|----|
| BOND SPRITZ         | Aperol Liquor, Passion Fruit, Lime, Prosecco                  | 19 |
| OLD FASHIONED       | Woodford Reserve Bourbon, Bergamot, Chocolate Bitters         | 20 |
| BOND CUP            | Pineapple Infused Vodka, Lime, Agave, Passion Fruit           | 18 |
| SPICY MARGARITA     | Jalapeño Infused Tequila, Lime, Agave, Fresh Jalapeño         | 20 |
| ESPRESSO MARTINI    | Vanilla Vodka, Espresso, Chocolate Bitters, Hazelnut Dust     | 20 |
| ELDER(FLOWER) PRICE | St Germain Elderflower Liquor, Prosecco, Mint                 | 19 |
| COSMO               | Botanical Ketel One Vodka, Rose and Citrus Flavors, Cranberry | 19 |
| PINEAPPLE MOJITO    | Dark Rum, Jamaican Rum, Lime, Mint, Caramelized Pineapple     | 19 |
| NEGRONI             | Gin, Compari, Sweet Vermouth                                  | 20 |

THE BOOK OF  
MORMON  
15



BOND CUP



## HASELDEN'S SANGRIA

Red Wine, Orange, Peach, Apple, Seltzer

Single  
18

Pitcher (Serves 4)  
59



"BIT OF RED WINE, BIT OF FIZZY  
POP, DASH OF FRUIT."

- HASELDEN, OPERATION MINCEMEAT

## MOCKTAILS & ZERO PROOF

|                   |                                                       |     |
|-------------------|-------------------------------------------------------|-----|
| SIX "QUEEN'S CUP" | Lavender Infused Tea, Blueberry, Flower Extract, Soda | 10  |
| ETERNITY ELIXIR   | Rose & Hibiscus Syrup, Yuzu Juice, Cranberry          | 10  |
| AMALFI SPRITZ     | Orange, Elderflower, Rhubarb, Seltzer                 | 10  |
| ROSE LEMONADE     |                                                       | 6.5 |
| PINK GRAPEFRUIT   | Soda                                                  | 6.5 |

## WINES BY THE GLASS

### WHITE

|     |                                   |              |
|-----|-----------------------------------|--------------|
| 200 | PINOT GRIGIO                      | 16   23   60 |
|     | 2024 Zenato (Delle Venezie) IT    |              |
| 201 | SAUVIGNON BLANC                   | 17   25   70 |
|     | 2024 Tramin (Alto Adige) IT       |              |
| 202 | RIESLING                          | 18   27   75 |
|     | 2023 Pierre Sparr (Alsace) France |              |
| 203 | CHARDONNAY                        | 19   29   80 |
|     | 2024 Sonoma Cutrer (Sonoma) CA    |              |

### SPARKLING

|     |                                    |         |
|-----|------------------------------------|---------|
| 100 | PROSECCO                           | 16   55 |
|     | NV Col Dorato (Veneto) IT          |         |
| 102 | CHAMPAGNE BRUT                     | 29      |
|     | NV Moët & Chandon (Reims) FR 187ml |         |
| 103 | (NON ALCOHOLIC) BRUT               | 19      |
|     | NV Vinada (Castilla) SP 200ml      |         |

### RED

|     |                                             |              |
|-----|---------------------------------------------|--------------|
| 301 | SANGIOVESE                                  | 16   23   60 |
|     | 2022 Vallepicciola (Tuscany) IT             |              |
| 302 | MONTEPULCIANO D'ABRUZZO                     | 18   27   75 |
|     | 2024 C.Madonna (Abruzzo) IT                 |              |
| 303 | CHIANTI CLASSICO RISERVA                    | 17   25   70 |
|     | 2022 Nozzole (Tuscany) IT                   |              |
| 304 | PINOT NOIR                                  | 19   27   75 |
|     | 2023 Maison L'Envoye (Willamette Valley) OR |              |
| 305 | SUPER TUSCAN                                | 24   36   85 |
|     | 2023 Crognolo (Tuscany) IT                  |              |
| 306 | CABERNET SAUVIGNON                          | 22   32   88 |
|     | 2023 Decoy (Alexander Valley) CA            |              |

### ROSÉ

|     |                    |              |
|-----|--------------------|--------------|
| 401 | BY OTT.            | 19   25   70 |
|     | 2024 (Provance) FR |              |

## BEER & HARD CIDER

|                 |                                    |    |
|-----------------|------------------------------------|----|
| (16 OZ DRAFT)   | FIREMAN CRAFT IPA (New York)       | 11 |
| (16 OZ DRAFT)   | PERONI LAGER (Italy)               | 11 |
| (16 OZ DRAFT)   | STELLA ARTOIS LAGER (Belgium)      | 11 |
|                 | AMSTEL LIGHT (Netherlands)         | 9  |
|                 | AYINGER BAVARIAN PILSNER (Germany) | 12 |
|                 | ZOMBIE DUST PALE ALE (Indiana)     | 12 |
|                 | DUVEL BELGIAN ALE (Belgium)        | 12 |
| (NON ALCOHOLIC) | ATHLETIC BREWING (Connecticut)     | 9  |
|                 | DOCS HARD CIDER (New York)         | 11 |



{ • GLUTEN FREE }

## Focaccia Bread

Add Burrata 10

TOASTED GARLIC LOAF 10

TOASTED GORGONZOLA LOAF 12

igor gorgonzola dolce, caramelized onion

## LUNCH PRIX FIXE

RESTAURANT WEEK | \$45

Please select one item from each course

### First Course

HEIRLOOM ROASTED BEETS CAPRESE

with HOUSE MADE BURRATA

aged balsamic, roasted pistachios

GREENS & FENNEL SALAD

lemon dressing

WATERMELON GAZPACHO

SHORT RIB MEATBALLS (TWO)

### Main Course

3 VEGETABLES from the ANTIPASTO BAR

OUR FAMOUS THIN CRUST MARGHERITA PIZZA

burrata

FIVE POMODORO SPAGHETTI

PENNE ALLA CRUDAIOLLA

herbed cherry tomato, basil & ricotta salata

traditionally served at room temperature

SUMMER GRILLED BRANZINO FILLET

asparagus, tomato & fennel salad

HERBED CHICKEN PAILLARD & CAESAR SALAD

brioche croutons

SKIRT STEAK FRITES (+ \$10)

chimichurri salsa verde

### Dessert

PETIT CHOCOLATE MOUSSE & WHIPPED CREAM

PANNA COTTA

berries, vincotto

TIRAMISU

lemon curd, graham cracker crust

FRESH WATERMELON

## VEGETABLE ANTIPASTO BAR

Pick One Vegetables 13 • Pick Three Vegetables 28

Pick Five Vegetables 37

CAULIFLOWER MILANESE

• ROASTED HEIRLOOM CARROTS

• SAUTÉED SPINACH

• BROCCOLI RABE AGLIO E OLIO

BRUSSELS SPROUTS CACIO E PEPPE

• MUSHROOM TRIFOLATI

GRILLED ASPARAGUS

Add A Handmade Burrata To Any Antipasto Vegetable | 10

All Antipasto Bar Vegetables Available As Sides | 13

## APPETIZER & SALAD

MINISTRONE ..... 18

SHORT RIB MEATBALLS..... three 19  
additional 5

GOAT CHEESE & TOMATO BRUSCHETTA..... 18

12" FRIED MOZZARELLA STICK ..... 19

FRIED CALAMARI ..... 20  
vinegar peppers

GRILLED OCTOPUS..... 24  
sicilian hummus

FRIED ARTICHOKEs ALLA GIUDIA..... 26

U12 SHRIMP COCKTAIL (4) ..... 28

BURRATA CAPRESE SALAD\*..... 20  
housemade burrata, heirloom tomato, balsamic

PROSCIUTTO & BURRATA ..... 22

LITTLE GEM CAESAR\* ..... 19

MARILENA SALAD\*..... 19  
arugula, truffle pecorino cheese, grapes, walnuts

AVOCADO & QUINOA SALAD ..... 22  
orange, cucumber, dried currants, almonds

SHAVED BRUSSELS SPROUT SALAD .....20  
pecorino cheese, marcona almonds, pistachios, dried cranberries

add to any salad

chicken paillard 16 | grilled salmon 19 | grilled shrimp 16

### Special Entrée Salad!

BOND CHICKEN COBB ..... 30

avocado, blue cheese, bacon, egg, tomato

## SANDWICH

sandwiches are served with the choice of fresh homemade potato chips or mixed greens salad

CHICKEN PAILLARD CLUB ...18.95

hickory smoked bacon, tomato,  
pesto aioli, challah bread

VEGETARIAN .....17.95

grilled zucchini & eggplant, heirloom  
tomatoes, hummus, multigrain bread

ITALIAN ..... 19.95

prosciutto de Parma, fresh mozzarella,  
heirloom tomato, arugula, semolina roll

## ENTRÉE

CHICKEN PARMIGIANA burrata..... 38

CHICKEN PEPPERONI PARMIGIANA burrata ..... 39

CHICKEN MILANESE..... 38  
pearl mozzarelline, tomatoes, basil, arugula

ORGANIC LEMON CHICKEN ..... 38  
roast potatoes, lemon-herb sauce, bread crumbs

VEAL CUTLET MILANESE..... 38  
pearl mozzarelline, tomatoes, basil, arugula

SMASH BURGER ..... 29

dry aged burger, Bond 45 sauce, tillamook cheddar,  
pickles, vidalia onions, waffle chips

BAKED EGGPLANT PARMIGIANA..... 29

CHEF BRANDO'S VEAL SCALOPPINI SPECIALE. 44  
marsala lemon sauce, grapes

SALMON (TRUE NORTH) ..... 38  
sicilian ratatouille crust, spinach

MEDITERRANEAN BRANZINO AL FORNO ..... 44  
charred peppers and onions

DOVER SOLE ..... petit 42 | regular 58  
lemon beurre blanc, asparagus

SCALLOPS & PORCINI MUSHROOM RISOTTO... 44

side order of five pomodoro spaghetti | 13

## PIZZA

Our Famous Thin Crust

MARGHERITA..... 28

burrata, pomodoro, basil

A LOT OF PEPPERONI ..... 29

'nduja, spicy honey

PROSCIUTTO DI PARMA & ARUGULA ..... 29

parmigiano reggiano, fennel, burrata mozzarella

ALLA VODKA ..... 29

vodka sauce, fiore di latte

## Pasta

SPAGHETTI POMODORO ..... 27

RIGATONI ALLA VODKA ..... 27

guanciale bacon, bread crumbs

HOUSEMADE RAVIOLI STUFFED with BURRATA... 30

CHEF BRANDO'S LASAGNA ..... 36

meatball, béchamel

SPAGHETTI & SHORT RIB MEATBALLS ..... 30

SPAGHETTI CARBONARA\*..... 29  
guanciale bacon, egg, pecorino

add lobster 15

HOUSEMADE FETTUCCINE BOLOGNESE ..... 30  
three meat ragu

- 100% whole wheat, kamut and gluten free pasta available -

## Steak

all steaks served with roasted potato wedges & barolo sauce

CENTER CUT FILET MIGNON\*...62

all natural creekstone beef

NEW YORK STRIP..... 69

30 day dry aged prime

SKIRT STEAK FRITES .....44

chimichurri salsa verde

## ALL DAY BREAKFAST

SCRAMBLED EGGS\*..... 19

breakfast potatoes & challah toast

AVOCADO TOAST & POACHED EGG\* ..... 26

add eastern nova smoked salmon 11

CARAMEL-BANANA FRENCH TOAST ..... 23

brioche bread, toasted pecans

CLASSIC BUTTERMILK PANCAKES..... 23  
fresh strawberries, all-natural maple syrup

PASTRY BASKET ..... 18  
croissant, blueberry streusel muffin, chocolate chip muffin, challa toast

HOUSEMADE MUFFINS choice of ..... 6.5  
banana nut, chocolate chip, blueberry matcha or blueberry streusel

### Breakfast Sides

applewood smoked bacon 11 | prosciutto di parma 11 | eastern nova smoked salmon 12