

**MOZZARELLA BAR**

**SPECIALITÀ!**

**FRAVIOLI GRANDI**  
 2 large fried ravioli filled with  
 stracchino & mozzarella cheeses,  
 prosciutto di Parma

House Made Burrata (cream filled mozzarella)

Buffalo Mozzarella (Caserta, Italy)

Scamorza smoked mozzarella (Caserta, Italy)

House Made Bocconcini Mozzarella

House Made Ricotta Crostini  
 with grape tomatoes

**ACCOMPANIMENTS**

Beefsteak Tomatoes  
 Choice of Prosciutto

**MOZZARELLA PLATTER**

Buffalo Mozzarella \* Bocconcini Mozzarella  
 Burrata \* Scamorza \* Fresh Ricotta

**PROSCIUTTO BAR**



**PROSCIUTTO FLIGHT PLATTER**

A Tasting of our Cured Meats

Prosciutto di Parma  
 slightly nutty flavor

Culatello Prosciutto  
 The "Filet Mignon" of prosciutto  
 rosey color, creamy and slightly sweet

Prosciutto San Daniele  
 rich color - mild sweetness

La Quercia Speck Prosciutto Americano  
 organic - produced in Iowa from acorn fed hogs,  
 applewood smoked

Mortadella  
 cured sausage with pistachio nuts

**ACCOMPANIMENTS**

Melon or Beefsteak Tomatoes  
 Choice of Mozzarella

**APPETIZERS**

**SPECIALITÀ!**

STEAMED CLAMS, SHRIMP & MUSSELS  
 FRIED ARTICHOKE ALLA GIUDEA

Bowl of Assorted Warm Olives

Soup of the Day

Orange, Melon & Fennel Salad

Beefsteak Tomato, Onion & Gorgonzola Salad

Steamed Asparagus  
 with hollandaise or cold with vinaigrette

A Bowl of Caesar Salad

🔥 A Bowl of Meatballs

🔥 House Made Fennel Sausage & Broccoli Rabe

Shrimp Cocktail Viareggio  
 vegetable crudite

🔥 Fried Shrimp & Calamari  
 cherry peppers, roasted pepper aioli

🔥 Served WARM

**PASTA**

**SPECIALITÀ!**

101 LAYER LASAGNA

Lobster Frutti di Mare with Strozzapreti Pasta  
 Half of a 2 lb. lobster, manilla clams, mussels, shrimp,  
 pomodoro sauce

Crab Meatballs with Garganelli  
 Rolled tube pasta, pomodoro cream

Lamb Ossobuco Pappardelle  
 Slow braised whole lamb shank, fresh pappardelle pasta,  
 lemon gremolata

**WATER, WATER EVERYWHERE**

All You Can Drink of our Bottled Triple Purified Flat  
 or Lightly Carbonated Water

Imported from Italy, San Pellegrino

NOW AT BOND45

"COLOSSO"

ASCULPTURE BY SHELLY FIREMAN, FOUNDER

2010 - PIETRASANTA, ITALY

(ON DISPLAY AT OUR FRONT ENTRANCE)

THE FIREMAN HOSPITALITY GROUP - A FAMILY OWNED COMPANY

18% gratuity will be added to parties of 6 or more. For guests with food allergies, please feel free to make special requests.  
 www.BOND45.com

Direttore: David Spinogatti

Culinary Director: Brando DeOliveira

Maestro Di Cucina: Enzo Febraro

## STEAKS – CORN FED PRIME 28 DAY DRY AGED

Prime New York Strip 14 oz.

Prime Porterhouse for Two 42 oz.

Prime Bone - In New York Strip 20 oz.

Prime Bone - In Ribeye 20 oz.

The Ribeye is a flavorful cut of beef because it is well marbled with fat.  
If you prefer a leaner cut try our other beef selections.

Filet Mignon 8 oz.

Filet Mignon 12 oz.

## VEAL – CHOPS – CHICKEN

**Bond 45 Veal Steak**  
herb crusted topped with Prosciutto di Parma, mozzarella,  
beefsteak tomato, arugula

Veal Steak Milanese arugula & fennel

Veal Steak Primavera asparagus, artichokes & tomatoes

**Our Famous** Veal Chop Parmigiana

Grilled Veal Chop

Grilled Double - Cut Pork Chop

Lamb Ossobuco Pappardelle  
Slow braised whole lamb shank, fresh pappardelle pasta, lemon gremolata

Mamma Perla's Lemon Chicken

## SIDES

Creamed Broccoli Rabe

Polenta (Italian corn pudding)

Asparagus Parmigiana

Fried Artichokes alla Giudea

Roasted Parmesan Potatoes

## TOPPINGS

Grilled Scamorza

Gorgonzola

Maryland Crabmeat

Maine Lobster

## SAUCES

Béarnaise

Hollandaise

## MEAT TEMPERATURES

BLACK & BLUE: seared outside, raw center  
RARE: cool, red center

MEDIUM RARE: warm, red center  
MEDIUM: pink, hot center

MEDIUM WELL: dull pink center  
WELL: hot, grey throughout

Great steaks should not be prepared beyond medium. Steaks ordered well done may not be returned.

## LOBSTER

SURF & TURF Whole 2 lb. Maine Lobster & 6 oz. Filet, Fried Artichokes

**SPECIALITÀ!** Maine Lobster Cracked and Stuffed with Jumbo Lump Crab & Shrimp (2, 3 or 4 lb. )  
cognac butter

Maine Lobster Fra Diavolo (2, 3 or 4 lb.) shrimp, manila clams, mussels, peperoncino, pomodoro sauce

Steamed Maine Lobster (2, 3 or 4 lb. )

## FISH – SEAFOOD

### CLAYPOT ROASTED FISH OF THE DAY

Salmon Steak (our salmon is selected daily) served with giganti beans, pancetta, grape tomatoes

**SPECIALITÀ!** Jumbo Crab Steak What is it?

Seared Sea Scallops Piccata lemon caper sauce, crispy pancetta, parmesan potatoes

A Lot of Shrimp Scampi served with giganti beans, pancetta, grape tomatoes

**SPECIALITÀ!** The result of our chefs seeking out, discovering and actually cooking in local kitchens with “Mom and Pop” in many different regions of Italy.