

eggs available until 3:00

3 EGGS served with roasted parmesan potatoes and choice of whole wheat toast or toasted bagel

All items may be ordered with egg whites

Scrambled Eggs & Smoked Salmon
caramelized onions**Scrambled Eggs & Asparagus**
mascarpone cheese**Smoked Salmon Eggs Benedict**
hollandaise sauce**Tagliata & Eggs** sliced prime steak with choice of eggs**Fennel Sausage & Buffalo Mozzarella Omelette**
extra thin open faced omelette**Artichoke, Zucchini & Pepper Omelette**
extra thin open faced omelette with cherry tomatoes & leeks**Cheese Omelette**
choice of housemade or buffalo mozzarella, burrata or gruyere cheese

ENTREE SALADS

Caprese Salads

buffalo mozzarella, beefsteak tomato, mesclun & olives

Amish Organic Chicken Paillard

Amish Organic Chicken Milanese

Smoked Salmon

Duo of Tuna Nicoise

yellowfin tuna (seared rare), marinated Italian tuna
olives, egg, tomato, red onion, haricot vert, beets.
potato & lemon vinaigrette

Grilled Shrimp & Feta Cheese Salad

olive, tomato, red onions, cucumber, rocket greens, basil & croutons

OUR SIGNATURE THIN CRUST PIZZA

pizzas are available with 100% whole grain Kamut flour

Buffalo Margherita

buffalo mozzarella, cherry tomatoes, tomato & basil

Prosciutto & Rocket Greens

housemade mozzarella, tomato, aged balsamic vinegar & Parmigiano Reggiano

Perla's Zucchini Crusted Pizza **NEW!**

whole grain Kamut flour, housemade mozzarella, tomato & pecorino cheese

Manila Clam

 housemade mozzarella

Artichoke, Wild Mushroom, Eggplant & Peppers

(vegetarian) housemade mozzarella & tomato

Double Pepperoni & Rocket Greens

imported & domestic of pepperoni, housemade mozzarella & tomato

Smoked Salmon housemade mozzarella,
mascarpone & rocket greens

APPETIZER

Ribollita Tuscan vegetable soup

Bond 45 House Salad

endive, radicchio, rocket greens, Bergamo Gorgonzola
and shallots vinaigrette

Caesar Salad

chopped romaine hearts, shaved parmigiano Reggiano
(anchovies upon request)

Beefsteak Tomato & Buffalo Mozzarella Caprese

SANDWICHES

Prime Sirloin Burger

pancetta bacon, tomato confit, rocket greens, burrata,
buffalo mozzarella, shoestring fries

Bigeye Tuna Burger

balsamic glaze, pickled ginger, rocket greens & shoestring fries

STEAK & FISH

Tagliata* Colonnata

herb lardo, rocket greens & parmesan roasted potatoes

Tagliata* Gorgonzola

sweet onions, Bergamo Gorgonzola sauce
& parmesan roasted potatoes

Filet Mignon of Beef 8 oz. / 12 oz.

with balsamic sauce & parmesan roasted potatoes

Herb Crusted Salmon

Sardinian artichoke cous cous

* Tagliata = Sliced Prime Steak

PASTA

Oriecchette Pugliese

broccoli rabe, anchovy, tomato & toasted herbed bread crumbs

Strozzapreti with Basil Pesto Sauce

long pasta twists

Fettucine al Ragù

wide ribbon noodles with a three meat and Barolo wine ragu

BRUNCH COCKTAILS

Bloody Mary

Prosecco

Mimosa

Bellini

Kir Royale

18% gratuity will be added to parties of 8 or more. Sharing Charge \$10.00

For guests with food allergies, please feel free to make special requests.

Direttore: Kenneth Silvester

Maestro Di Cucina: Daniele Turchetti