

DINNER

Antipasti Bar

Feel free to come up to our bar to make your selections.
Over 25 selections of hot & cold antipasti are prepared daily.

SEAFOOD

Shrimp & Scallop Salad
Belgian endive & radicchio

Shrimp & White Beans
rosemary & lemon

Octopus Salad
bell pepper, celery & potato

Calamaretti Salad
baby calamari, parsley & lemon

★ Fried Calamari & Shrimp
cherry peppers
(served hot from the kitchen)

Grilled Baby Seppia
Italian parsley & lemon

Sardinian White Anchovies
in extra virgin olive oil & peperoncino

Smoked Salmon Carpaccio

Mediterranean Langoustine Rolls
wrapped in cucumber

Antipasti Combination Plate

Any 3 Seafood

Any 2 Seafood & 1 Vegetable

VEGETABLE

★ Served Warm

Sicilian Eggplant Caponata
sweet & sour eggplant, plum tomato & olives

Red & Yellow Peppers
fire roasted with sweet basil

Broccoli Rabe & Golden Raisins

Sardinian Artichoke Couscous
bell peppers, harrisa paste & cumin

Confit of Portobello Mushrooms
fresh rosemary

Grilled Asparagus Spears
Sardinian sea salt

Roasted Fennel Bulb
caramelized with butterbean honey & anise seeds

★ Eggplant Parmigiana
plum tomato, Parmigiano Reggiano

Beefsteak Tomato shallots and thyme

Brown Lentil & Corn Salad
plum tomato, thyme & balsamic vinegar

★ Scalloped Potatoes with Fontina Cheese

Fried Cauliflower Parmesan

Cauliflower Steak Amandine
sorry not available everyday

Assorted Olive Plate
Arbequina, black dry roasted, Calabrese,
Kalamata & Red Cerignola with sundried
tomatoes & Parmigiano Reggiano

Beet & Orange Salad
olive oil & lemon

3 Vegetable Antipasti
(for sharing)

★ Two Braised Baby Artichokes
mirepoix

★ Artichokes alla Giudea
SPECIALTY (for two)
fried "Roman Jewish style"

★ Sausage & Peppers
plum tomato & basil sauce

A Plate of Prosciutto
half 11.00 full 21.00

Salumi Assortment Platter

Prosciutto, Speck, Bresaola,
Soppressata & Copa

MOZZARELLA & OTHER CHEESES

Our Own Burrata

Buffalo Mozzarella (imported)

Our Own Mozzarella

all mozzarellas may be accompanied with a sampler of the following

Prosciutto, Smoked Salmon or

Choice of Any Vegetable (from antipasti bar)

Bond45's Cheese Plate

Bergamo Gorgonzola, Parmigiano Reggiano,
Sardinian Pecorino & Ricotta Sarda
served with Amarena cherries, truffled honey & apricot compote

Prosciutto, Eggplant Caponata & Roasted Peppers with
Buffalo, Burrata & our own Mozzarella (for the table)

SALADS

Bond 45 House Salad
endive, radicchio, baby arugula, Bergamo Gorgonzola, shallot vinaigrette

Caesar Salad
chopped romaine hearts, shaved Parmigiano Reggiano (anchovies upon request)

Red Beet & Asparagus Salad
Bergamo Gorgonzola

SOUPS

Ribollita Soup thick vegetable Tuscan style

Stracciatella Soup
chicken broth, baby spinach, pecorino cheese & poached egg

Italian Seafood Soup
manila clams, red snapper, mussels, calamari & tomato broth

OUR SIGNATURE THIN CRUST PIZZA pizzas are available with 100% whole grain Kamut flour

Old Fashioned Margherita
our own mozzarella & basil

Buffalo Margherita
buffalo mozzarella, cherry tomatoes, tomato & basil

Prosciutto & Baby Arugula
our own mozzarella, aged balsamic vinegar & Parmigiano Reggiano

Fennel Sausage & Roasted Peppers
our own mozzarella & tomato

Double Pepperoni & Baby Arugula
imported & domestic pepperoni, our own mozzarella & tomato

Manila Clam our own mozzarella

Smoked Salmon our own mozzarella,
mascarpone & baby arugula

Perla's Zucchini Crusted Pizza whole grain Kamut flour,
our own mozzarella, tomato & pecorino cheese

Artichoke, Wild Mushroom, Eggplant & Peppers (vegetarian)
our own mozzarella & tomato

Three Mushroom (vegetarian) our own mozzarella,
hen of the woods, shiitake & portobello mushrooms

Black Truffle Pizza our own mozzarella & tomato

Four Cheese our own mozzarella, Bergamo Gorgonzola,
mascarpone, ricotta & baby arugula

Fried Calamari Pizza our own mozzarella & tomato

Lobster Shrimp & Crabmeat Pizza our own mozzarella,
roasted peppers, zucchini & tomato

DINNER

PASTA & RISOTTO

Orecchiette 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 & Barolo wine ragu

Bond 45 Lasagna our own pasta with red wine meat ragu & bechamel

Spaghetti & Clams choice of white or red sauce

Whole Grain Kamut Spaghetti alla Siciliana tuna, eggplant, roasted peppers, black olives, tomato, capers & basil

Seafood Pappardelle fresh wide ribbon pasta, shrimp, langoustine, clams & mussels

Maine Lobster Carbonara our own ribbon pasta, asparagus & pancetta




Risotto di Mare shrimp, langoustine, calamari, octopus, clams & mussels **SPECIALTY!**

FISH

all fish are available simply grilled

 Indicates "Wild Caught Fish"

Fish of the Day

-  Jumbo Soft Shell Crabs asparagus, grilled tomato & amandine sauce
- Herb Crusted Salmon Sardinian artichoke couscous
- Lots of Shrimp Scampi white bean, pancetta & baby arugula
-  Claypot Red Snapper Livornese Santorini capers & San Marzano tomatoes
-  Balsamic Glazed Bigeye Tuna with lentil salad

Lobster & Shrimp Fra Diavola

Shrimp & Scallop Caprese Salad buffalo mozzarella, beefsteak tomato, field greens & olive tapanade

STEAK & CHOPS

all steaks served with roasted parmesan potatoes

* Tagliata = Sliced Prime Steak

- * Tagliata Gorgonzola sweet onions & Bergamo Gorgonzola sauce
- * Tagliata Toscana hen of the woods & shiitake mushrooms
- * Tagliata Colonnata herb lardo & baby arugula
- Prime 28 Day Dry-Aged NY Sirloin
- Filet Mignon of Beef with balsamic sauce
- 28 Day Dry- Aged Rib Steak Fiorentina (20 oz.) on the bone
- Prime 28 Day Dry-Aged Porterhouse (32 oz.) for two
- Grilled Skirt Steak Calabrese (16 oz.) roasted red pepper, capers & baby arugula

Our Famous Veal Chop Parmigiana

- Veal Chop Milanese thinly pounded & breaded with fennel, endive & baby arugula
- Veal Chop Florentine thinly pounded & breaded with Bergamo Gorgonzola sauce & zucchini catalana
- Grilled Veal Chop with shoestring fries

MEAT

- Veal Scaloppine Marsala hen of the woods & shiitake mushrooms, shaved black truffles & roasted parmesan potatoes
- Veal Scaloppine & Artichoke Piccata lemon butter & roasted parmesan potatoes
- Amish Organic Chicken Milanese Caprese Salad buffalo mozzarella, beefsteak tomato, field greens & olive tapanade
- Amish Organic Chicken Paillard Contadina sweet Italian sausage, artichoke, bell peppers & sweet onions
- Amish Organic Chicken Parmigiana with buffalo mozzarella & tomato

SIDES please see our antipasti bar selection

THE FIREMAN HOSPITALITY GROUP

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 www.BOND45.com Maestro Di Cucina: Daniele Turchetti