

OUR SIGNATURE

Thin Crust Pizza

"Best Pizza in New York" - Gael Greene, *New York Magazine*

Handmade with traditional Neapolitan ingredients: organic unbleached 00 flour, our own mozzarella or imported bufala mozzarella, San Marzano tomatoes, Sicilian sea salt, extra virgin olive oil.

*Pizzas are available from
11:30 A.M. - 4:00 P.M. and from 8:00 P.M. till closing*

Margherita

buffalo mozzarella, cherry and plum tomatoes, basil

Burrata Fresca

(cream-filled mozzarella) roasted tomato, baby arugula

Imported Pepperoni (Sopressata)

buffalo mozzarella, arugula, oregano, pomodoro

Our Own Sweet and Spicy Fennel Sausage

burrata (cream-filled mozzarella) pomodoro, sardinian pecorino, scallion

Margherita with Speck

buffalo mozzarella, cherry and plum tomatoes, basil

Prosciutto di Parma Balsamico

burrata (cream-filled mozzarella) baby arugula, shaved Parmigiano Reggiano

Quattro Stagioni

our own mozzarella, maitake, peppers, artichoke, cauliflower, olives, radicchio

Imported Truffle

buffalo mozzarella, pomodoro

Fried Calamari

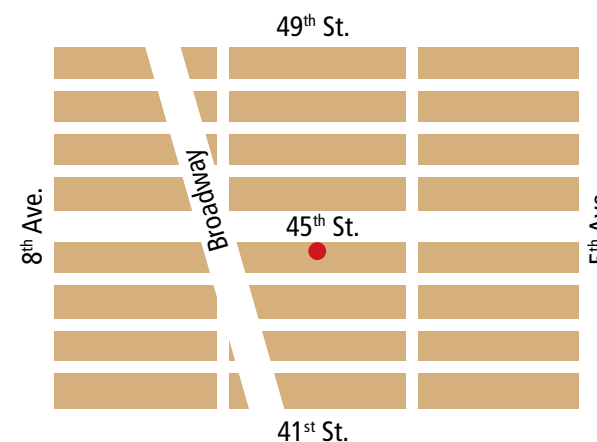
our own mozzarella, sweet and spicy peppers, pomodoro

Lobster Shrimp & Crabmeat Pizza

our own mozzarella, roasted peppers, zucchini & tomato

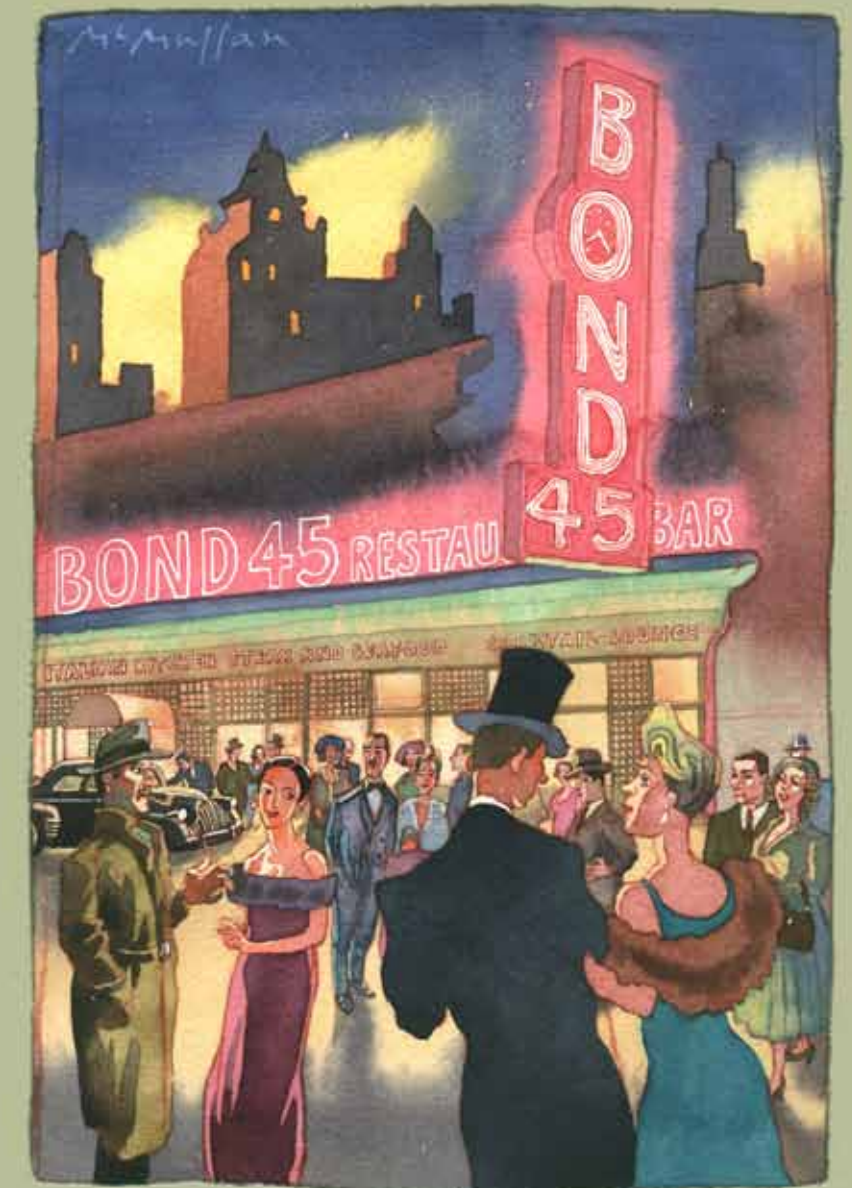


— DELIVERY ZONE —



www.BOND45.com

BOND45-DELIVERY041510_NP



DELIVERY MENU

(212) 869 - 4545

DELIVERY HOURS: 12PM - 11PM

BOND 45
ITALIAN KITCHEN · STEAK AND SEAFOOD

Antipasto Bar

VEGETABLE

| | |
|--------------------------------|--------------------------------------|
| Sicilian Eggplant Caponata | Roasted Portobello Mushrooms |
| Roasted Red & Yellow Peppers | Grilled Asparagus Spears |
| Broccoli Rabe & Golden Raisins | Fried Cauliflower Parmesan |
| Caramelized Fennel | Braised Stuffed Artichokes Oreganata |
| Whole Wheat Artichoke Couscous | Zucchini Parmigiana |
| Cipollini Onions | Cauliflower Steak Amandine |

SPECIALITÀ! Artichokes alla Giudea
fried "Roman Jewish" style

Four Vegetable Antipasto
your choice from our antipasto bar

SEAFOOD

| | |
|--------------------------------|-----------------------------|
| Shrimp Cocktail Viareggio | Steamed Mussels Bianca |
| Lobster Cocktail | Steamed Mussels Ligurian |
| Shrimp & Georges Bank Scallops | Steamed Manila Clams Bianca |
| Fried Shrimp & Calamari | Manila Clams Cioppino |

MOZZARELLA & CHEESES

Our Own Mozzarella (*cow's milk*)
with beefsteak tomatoes
with prosciutto di Parma

Burrata (*cream-filled mozzarella*)
with beefsteak tomatoes
with prosciutto di Parma

Imported Buffalo Mozzarella
with beefsteak tomatoes
with prosciutto di Parma

SPECIALITÀ! Mozzarella Mista
a selection of house made and imported mozzarellas with
beefsteak tomato for the table:

-Burrata (*cream-filled mozzarella*)
-Buffalo Mozzarella

-Our Own Mozzarella
-Ricotta


 Served WARM

CURED MEATS

Prosciutto di Parma (Italy)
Prosciutto la Quercia Organic (Iowa)
Speck (Italy) smoked prosciutto
Bresaola della Valtellina (Italy)
mountain air-dried beef
Mortadella (Italy)
cured sausage with pistachio nuts

Sopressata (Italy)
salami with hints of pepper and garlic

 Our Own Fennel Sausage
and Holland Peppers
plum tomato sauce

 A Bowl of Meatballs

SOUP

Ribollita Soup thick vegetable soup Tuscan style

Stracciatella Chicken Soup
poached egg, baby spinach, Pecorino Romano

Baby Arugula and Caramelized Pear Salad
goat cheese fritter, black currant vinaigrette

SMALL SALADS

Caesar Salad long leaf romaine hearts

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

ENTREE SALADS (LUNCH ONLY)

Chef's Salad

roast chicken, prosciutto cotto, buffalo mozzarella, Boucheron goat cheese,
eggs, grape tomatoes, grilled corn, arugula, escarole

Shrimp and Ricotta Salata

whole wheat couscous, cucumber, plum tomatoes, baby arugula, kalamata olives

Grilled Organic Salmon Caprese

buffalo mozzarella, grape tomatoes, mesclun greens, kalamata olives

Lobster Cobb Salad

pancetta, avocado, eggs, iceberg lettuce, radicchio, arugula

Two Tuna Nicoise Salad

yellowfin tuna (seared rare), marinated Sicilian tuna, egg, asparagus,
baby greens, kalamata olives, red onions, potatoes

Sliced Aged Sirloin Steak Salad

our own mozzarella, grilled corn, romaine, escarole, baby arugula, grape tomatoes

Vegetarian Salad

our own mozzarella, baby artichoke, plum tomato, beets,
orange, crimini mushroom, cucumber, iceberg lettuce

PASTA

Orecchiette Pugliese

broccoli rabe, anchovy, tomato & toasted herbed bread crumbs

Tagliatelle Bolognese

handmade ribbon pasta, three meats and Sangiovese wine ragu

Eggplant Pappardelle

ricotta salata, oven roasted tomatoes

Gramigna and Fennel Sausage

wide-ribbon noodles with a three meat & Barolo wine ragu

Spaghetti alla Chitarra with Jumbo Lump Crabmeat & Shrimp

tuna, eggplant, roasted peppers, tomato, capers & basil

Lobster Risotto

shrimp, clams & mussels

FISH

All fish are available simply grilled

Fish of the Day

Jumbo Lump Crab Steak

What is it ?

Scottish King Salmon Steak

pan seared, cannellini beans, pepper sauce

Scottish King Salmon Steak Cartoccio

baked in parchment paper, clams, mussels, plum tomatoes

Yellowfin Tuna

balsamic glazed with corn lentil salad

Shrimp Scampi

served with pancetta, cannellini beans, grape tomatoes

Branzino (Mediterranean sea bass)

roasted with fresh herbs, grape tomatoes, roasted parmesan potatoes

NEW YORK STEAKS "The Best in the World"

Prime 28 Day Dry-Aged NY Strip

Prime 28 Day Dry-Aged Ribeye

Prime 28 Day Dry-Aged Porterhouse for Two
(42 oz.)

Filet Mignon of Beef 8 oz.

Filet Mignon of Beef 12 oz.

TOPPINGS

Slab of Gorgonzola
Abalone & Maitake Mushrooms
Seared Foie Gras 1/4 lb.
Black Truffle Tartufatta
Foie Gras-Porcini Butter

SAUCES

Bèrnaise
Brunello reduction
(red wine)
Pizzaiola

STEAKS-CHOPS-CHICKEN

Aged New York Strip (12 oz. choice)

Colorado Porterhouse Lamb Chops

SPECIALITÀ! Veal Steak Milanese

SPECIALITÀ! Veal Steak Valdostana prosciutto di Parma

SPECIALITÀ! Veal Steak Gorgonzola Bergamo gorgonzola & zucchini

Grilled Veal Chop

Our Famous Veal Chop Parmigiana

Chicken Paillard arugula, roasted grape tomatoes

SIDES (For 2 or more)

Creamed Broccoli Rabe

Roasted Parmesan Potatoes

Garlic Mashed Potatoes crispy shallots

Polenta Italian corn pudding

Grilled Asparagus Parmigiana

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.*