

## MOZZARELLA AND 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 Italian Cheese Plate  
 truffled honey, Amarena cherries & apricot compote*

**SPECIALITÀ!** Fravioli Grandi (for 2 or 4)  
*large fried ravioli filled with stracchino cheese  
 and our own mozzarella  
 served with sopressata & prosciutto di Parma*

## CURED MEATS

 **Served WARM**

*Prosciutto di Parma (Italy)*

*Prosciutto la Quercia Organic (Iowa)*

*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 Grilled Fennel Sausage red pepper salmoriglio*

### Salumi Misti

*A platter of our most popular cured meats:*

**-Prosciutto di Parma**

**-Sopressata**

**-Bresaola**


**-Mortadella**

## SEAFOOD APPETIZERS

*Shrimp Cocktail Viareggio fruit & vegetable crudites*

*Lobster Cocktail two sauces*

*Lobster Burrata asparagus, lemon, sea salt*

 *Fried Shrimp & Calamari cherry peppers, roasted pepper aioli*

 *Steamed Mussels Bianca white wine herb sauce*

 *Steamed Manila Clams Cioppino cherry tomato, shellfish broth*

## SMALL SALADS

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

*Beefsteak Tomato, Onion & Gorgonzola Salad*

*Caesar Salad chopped romaine hearts*

## ENTREE SALADS

**Chef's Salad**

*roasted chicken, prosciutto ham, mozzarella & goat cheese, eggs, grape tomatoes, grilled corn, arugula & frisée greens*

**Lobster Cobb Salad** *bacon, avocado, eggs, romaine, radicchio & arugula salad*

**Bond 45 Filet Mignon Steak Salad** *tomatoes, eggs, avocado, pancetta bacon, gorgonzola cheese, romain hearts*

## WATER

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

*Imported from Italy, San Pellegrino or Panna Flat*

THE FIREMAN HOSPITALITY GROUP-A FAMILY OWNED RESTAURANT

18% gratuity will be added to parties of 6 or more.

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

Direttore: David Spinogatti Culinary Director: Brando DeOliveira Maestro Di Cucina: Enzo Febbraro

www.BOND45.com

# LUNCH

## PASTAS, BURGERS & SANDWICHES

Orecchiette Pugliese *hand made "little ears" pasta, broccoli-rabe, Pecorino cheese & toasted, herbed bread crumbs*

Trofie and Fennel Sausage *hand twisted pasta, San Marzano tomatoes, Pecorino cheese*

Seafood Risotto *shrimp, manila clams, mussels*

Bond 45 Burger *burrata mozzarella, roasted tomato, roasted potatoes parmesan or baby field greens*

Shrimp Burger *roasted potatoes parmesan or baby field greens*

Hamburger Valdostana *Fontina cheese, pancetta bacon, beefsteak tomato, roasted potatoes parmesan or baby field greens*

Scrambled Eggs, Prosciutto Ham, Burrata Mozzarella *served in a warm popover with roasted potatoes parmesan or baby field greens*

Scrambled Eggs, Jumbo Lump Crab Meat *served in a warm popover with baby field greens and grape tomatoes or roasted potatoes parmesan*

Lobster Roll *served in a warm popover, roasted potatoes parmesan, or baby field greens*

## ENTREES

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

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

Scottish King Salmon Steak *zucchini, leek caponata*

Shrimp Scampi *served with pancetta, cannellini beans, grape tomatoes*

Tagliata Gorgonzola *aged sliced sirloin steak, zucchini juliene and crostone*

Mama Perla's Lemon Chicken *pan fried zucchini*

Chicken Parmigiana

## NEW YORK STEAKS "The Best Beef in the World"

Corn Fed Prime New York Strip 14 oz.

Corn Fed Prime Ribeye 20 oz.

Filet Mignon 8 oz.

Filet Mignon 12 oz.

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

### TOPPINGS

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

### SAUCES

Bèarnaise Sauce  
Brunello Reduction Sauce *(red wine)*  
Pizzaiola Sauce

### OUR MEAT TEMPERATURES

BLACK & BLUE: *seared outside, raw center*  
RARE: *cool, red center*  
MEDIUM RARE: *warm, red center*  
MEDIUM: *pink, hot center*  
WELL: *hot, grey throughout*  
*(we suggest you do not order our steaks past medium)*

## SHAREABLE SIDES (FOR 2 OR MORE)

Creamed Broccoli Rabe

Roasted Parmesan Potatoes

Polenta *(Italian corn pudding)*

Grilled Asparagus Parmigiana

**\* MastrOleario Extra Virgin Olive oil served upon request \***

**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.*