

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 additional 2.25

Scrambled Eggs & Smoked Salmon caramelized onions	15.00
Scrambled Eggs & Asparagus mascarpone cheese	14.00
Smoked Salmon Eggs Benedict hollandaise sauce	16.00
Tagliata & Eggs sliced prime steak with choice of eggs	21.00
Fennel Sausage & Buffalo Mozzarella Omelette extra thin open faced omelette	15.00
Artichoke, Zucchini & Pepper Omelette extra thin open faced omelette with cherry tomatoes & leeks	14.00
Cheese Omelette choice of housemade or buffalo mozzarella, burrata or gruyere cheese	16.00

ENTREE SALADS

Caprese Salads

buffalo mozzarella, beefsteak tomato, mesclun & olives

Amish Organic Chicken Paillard	19.50
Amish Organic Chicken Milanese	19.50
Smoked Salmon	21.00
Duo of Tuna Nicoise yellowfin tuna (seared rare), marinated Italian tuna olives, egg, tomato, red onion, haricot vert, beets. potato & lemon vinaigrette	26.50
Grilled Shrimp & Feta Cheese Salad olive, tomato, red onions, cucumber, rocket greens, basil & croutons	25.50

OUR SIGNATURE THIN CRUST PIZZA

pizzas are available with 100% whole grain Kamut flour

Buffalo Margherita buffalo mozzarella, cherry tomatoes, tomato & basil	25.00
Prosciutto & Rocket Greens housemade mozzarella, tomato, aged balsamic vinegar & Parmigiano Reggiano	24.50
Perla's Zucchini Crusted Pizza NEW! whole grain Kamut flour, housemade mozzarella, tomato & pecorino cheese	24.50
Manila Clam housemade mozzarella	28.00
Artichoke, Wild Mushroom, Eggplant & Peppers (vegetarian) housemade mozzarella & tomato	25.00
Double Pepperoni & Rocket Greens imported & domestic of pepperoni, housemade mozzarella & tomato	23.00
Smoked Salmon housemade mozzarella, mascarpone & rocket greens	26.50

APPETIZER

Ribollita Tuscan vegetable soup	10.00
Bond 45 House Salad endive, radicchio, rocket greens, Bergamo Gorgonzola and shallots vinaigrette	11.00
Caesar Salad chopped romaine hearts, shaved parmigiano Reggiano (anchovies upon request)	12.00
Beefsteak Tomato & Buffalo Mozzarella Caprese	16.00

SANDWICHES

Prime Sirloin Burger pancetta bacon, tomato confit, rocket greens, burrata, buffalo mozzarella, shoestring fries	21.00
Bigeye Tuna Burger balsamic glaze, pickled ginger, rocket greens & shoestring fries	22.00

STEAK & FISH

Tagliata* Colonnata herb lardo, rocket greens & parmesan roasted potatoes	27.50
Tagliata* Gorgonzola sweet onions, Bergamo Gorgonzola sauce & parmesan roasted potatoes	28.00
Filet Mignon of Beef with balsamic sauce & parmesan roasted potatoes	8 oz. 36.00 12 oz. 43.00

Herb Crusted Salmon Sardinian artichoke cous cous	27.50
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* Tagliata = Sliced Prime Steak

PASTA

Oriecchette Pugliese broccoli rabe, anchovy, tomato & toasted herbed bread crumbs	24.00
Strozzapreti with Basil Pesto Sauce long pasta twists	24.00
Fettucine al Ragù wide ribbon noodles with a three meat and Barolo wine ragu	24.50

BRUNCH COCKTAILS

Bloody Mary	11
Prosecco	11
Mimosa	11
Bellini	11
Kir Royale	11

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