



"COLOSSO"
A Sculpture by Shelly Fireman, Founder
2010 - Pietrasanta, Italy
(on display at our front entrance)

BOND45

ITALIAN RISTORANTE

LUNCH
11:30AM - 4PM

LUNCH PRIX-FIXE

select two courses \$22 | select three courses \$26

APPETIZER

soup of the day

caesar salad

housemade mozzarella & heirloom tomatoes

bowl of meatballs

ENTRÉE

fettuccine alfredo

spaghetti & meatballs

rigatoni pasta with housemade sausage

chicken marsala, cremini mushroom sauce

chicken milanese, arugula salad

salmon, arugula, tomato, cannellini beans, citrus beurre blanc

filet mignon (6 oz.), mashed potatoes, onion rings
-supplement \$8-

DESSERT

sorbet, chocolate gelato, or tiramisu

APPETIZER

soup of the day 9

parmesan chicken wings, gorgonzola blue cheese 13

fried shrimp & calamari, spicy peppers, lemon aioli 15

prosciutto & housemade burrata mozzarella 15

SALAD

caesar, little gem romaine 9

chopped 9
quinoa, heirloom cherry tomato, cucumber, roasted bell peppers,
pine nuts, avocado, pecorino cheese, grilled corn,
chickpeas, lemon vinaigrette

pear 9
mesclun, endive, fried cream cheese, black currant vinaigrette

MAKE ANY OF THE ABOVE AN ENTREE SALAD WITH...

herbed chicken paillard \$8 grilled shrimp \$12

seared salmon \$9

SANDWICH

all sandwiches served with parmesan & rosemary potato chips

bacon cheeseburger, cheddar cheese, aioli 16

chicken parmigiana, mozzarella, pomodoro tomato sauce 15

crab cake BLT burger, bacon, lettuce, tomato, tartar sauce 19

ENTRÉE

fettuccine alfredo 18

spaghetti & meatballs 19

shrimp scampi, angel hair pasta, pancetta bacon, pomodoro tomato sauce 27

salmon, arugula, tomato, cannellini beans, citrus beurre blanc 26

jumbo lump crab cake & shrimp, corn purée 34

striped bass branzino, roasted vegetables 28

filet mignon (8 oz.), mashed potatoes, onion rings 40

prime dry aged new york strip (14 oz.) 46

VEGETABLE & SIDE



roasted brussels sprouts 8

roasted asparagus 8

parmesan creamed spinach 8

mac & cheese, fontina cheese 8

pasta pomodoro 8

roasted seasonal mushrooms 8

ingredients may not be listed in their entirety, please inform your server of any allergies or dietary restrictions.

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

BEER

DRAFT

lager, stella artois, belgium	7.50
wheat, blue moon, belgium	8.50
ipa, bond 45 by harpoon, boston	8.50
seasonal, bond 45, maryland	8.50
stout, evo, maryland	8.50
lager, coors light, colorado	6.50

BOTTLED

hard cider, bold rock, virginia	7
lager, heineken, netherlands	7
lager, peroni, italy	7
lager, corona, mexico	7
lager, bud light, missouri	7
non-alcoholic, becks, bremen	7
stout, bourbon barrel, kentucky 22oz	16
ale, thelonious brother, california 22oz	16

WINE

SPARKLING & ROSE

	glass	bottle
rose, 2014 (sarragousse) FR	11	44
prosecco doc, lamberti (veneto) IT	11	52
prosecco rose, chiarli (emilia) IT	13	44
moscato di asti, nv annalisa (piemonte) IT	11	44

WHITE

pinot grigio, 2014 stella (umbria) IT	12	48
sauvignon blanc, 2015 boulder bank (napa) CA	13	52
chardonnay, 2013 angeline reserve (santa barbara county) CA	10	40
chardonnay, 2013 sonoma-cutrer (sonoma coast) CA	15	60
riesling, 2013 bernard griffin (columbia) WA	11	44
falaghina, 2015 farro (campania) IT	11	44
friulano, 2015 collo (friuli)	10	40

RED

pinot noir, 2012 dante reserve CA	11	44
pinot noir, 2013 byron (santa barbara county) CA	15	60
merlot, 2012 wente vineyards CA	11	44
chianti, 2015 coltibuono (toscana) IT	12	48
petite sirah, 2012 black blend CA	11	44
sangiovese, 2014 bocelli (toscana) IT	12	48
cabernet sauvignon, 2015 hahn (soledad) CA	12	48
cabernet sauvignon, 2011 schug "30th anniversary" (sonoma) CA	19	76
zinfandel, 2012 campus oaks "old vine" (lodi) CA	12	48
montepulciano d'abruzzo, 2013 dama (abruzzo) IT	11	44
super tuscan, 2013 antinori (toscana) IT	16	64
red blend, 2012 sean minor (napa) CA	16	64

COCKTAILS \$13

BOND 45 BELLINI

prosecco, lime juice, passion fruit liqueur

allspice sour, bourbon, montenegro, honey syrup, egg whites

fig collins, fig vodka, ginger beer, raspberry

pink lemon, vodka, limoncello, cranberry juice

ginger smash & grab, bourbon, ginger syrup, fresh lime

cherry bond, local cherry blossom gin, mint simple, pitted cherries

mama mia margarita, silver tequila, agave nectar, presidente brandy

watermelon cooler, cucumber-watermelon infused vodka, ginger, lime

amalfi coast, coconut rum water, fresh lime, pineapple

SPIRITS

BOURBON & RYE

bakers	12
basil hayden	12
brueckelen 77	13
bulleit bourbon	12
bulleit rye	12
eleven wells	12
filibuster	14
gentleman jack	13
high west rye	13
jack daniels single barrel	14
knob creek	13
makers mark	12
michters bourbon	13
michters rye	13
redemption	12
whistle pig 12 year	25
woodford double barrel	18
woodford reserve	13

SCOTCH & OTHER WHISKY

chivas regal 12yr	13
chivas regal 18yr	15
dewars white label	10
johnnie walker black	15
ardbeg 10yr, islay	14
balvenie 14yr, caribbean cask	16
glendalough, 13yr, ireland	16
glenlivet 12yr, speyside	16
glenkinchie 12yr, lowland	13
highland park 18yr, highland	16
lagavulin 16yr, islay	16
macallan 12yr, speyside	16
macallan 18yr, speyside	38
oban 18yr, highland	33
talisker 10yr, isle of skye	13
hakushu 12YR, japan	16
hibiki suntory, japan	17

IRISH WHISKEY

bushmills	13
bushmills blackbush	11
jameson	13

GIN

barr-hill	12
hendricks	11
tanqueray	11
tanqueray 10	14
boodles	12
bombay	12
langley's	11

VODKA

chopin	12
figenza	10
grey goose	12
grey goose xl	16
hammer & sickle	12
hanson	12
ketel one	12
stolichnaya	11
tito's	11

TEQUILA

patron	12
casamigos	12
uno sensacional	18

BRANDY & COGNAC

hennessy vs	13
remy martin 1738	18
remy martin vsop	15
martel vsop	16

RESERVATIONS: 301.839.1445 • PRIVATE ROOMS AVAILABLE: 301.832.1487
BOOK YOUR NEXT PARTY AT BOND 45 • WEEKEND BRUNCH: 11:30PM - 4:00PM