

## VEGETABLE ANTIPASTO

### SPECIALITÀ

ARTICHOKES, GRAPES & HAZELNUTS	14
FRIED ARTICHOKES ALLA GIUDEA	14
GRILLED EGGPLANT WITH ROBIOLA CHEESE <i>toasted pine nuts, chianti vinaigrette, raisins</i>	14
BURRATA & CHERRY TOMATOES <i>frantoio olive oil, focaccia crostini</i>	14

We're committed to sourcing local vegetables,  
harvested at the peak of their season.

### CLASSIC VEGETABLES

*create a plate of any 3 classic vegetables 19*

EGGPLANT CAPONATA	7
BAKED CANNELLINI BEANS & ESCAROLE	7
SAUTEED SPINACH <i>olive oil, lemon zest</i>	7
SAUTEED BROCCOLI RABE <i>pecorino bread crumbs</i>	7
ROASTED BRUSSELS SPROUTS <i>pancetta bacon</i>	7
MUSHROOM TRIFOLATI <i>seasonal mushrooms sauteed with thyme</i>	7

### POLENTA PANS

*we use stone-ground Moretti polenta*

POLENTA FONDUTA <i>mascarpone, pecorino, parmesan</i>	11
POLENTA BOLOGNESE	11

### POTATOES

ROASTED POTATOES WITH ROSEMARY	11
1 LB. LOADED BAKED POTATO <i>fontina, pancetta, black truffle</i>	12

## OYSTER BAR

SHRIMP COCKTAIL	23	ATLANTIC OYSTERS*	3.50ea	PACIFIC OYSTERS*	3.50ea
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## HORS D'OEUVRES

STRACCIATELLA CHICKEN SOUP* <i>poached egg, spinach</i>	12	MEATBALLS <i>sunday gravy</i>	13	ENDIVE SALAD <i>gorgonzola, toasted walnuts</i>	12
FRIED CALAMARI WITH CRISPY OLIVES <i>crispy capers, red pepper aioli</i>	15	CAESAR* <i>radicchio &amp; little gem romaine</i>	13	DOUBLE-WEDGE <i>gorgonzola dressing, iceberg &amp; butter lettuce, pancetta bacon</i>	15

## HANDCRAFTED PASTAS

TORDELLI BOLOGNESE <i>meat ragu</i>	28	<b>SPECIALITÀ!</b> BOND 45 LASAGNA	29	PAPPADELLE WITH EGGPLANT PARMESAN	23
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## MEATS

PETITE FILET MIGNON* 6oz	37	PRIME RIB EYE* 16oz	48	VEAL CHOP PARMIGIANA <i>burrata mozzarella</i>	48
FILET MIGNON* 8oz	41	PRIME DRY-AGED BONE-IN RIB EYE* 22oz	59	VEAL CHOP MILANESE <i>arugula &amp; radicchio salad</i>	47
FILET MIGNON* 12oz	49	CHICKEN PEPPERONI PARMIGIANA <i>burrata mozzarella</i>	32	VEAL SCALOPPINE PICCATA <i>artichokes, capers, preserved lemon</i>	34
BONE-IN FILET MIGNON* 12oz	51	GRILLED LAMB CHOPS & COTECHINO SAUSAGE <i>endives, pattypan zucchini</i>	29		
PRIME DRY-AGED NY STRIP* 16oz	55				

## FISH

*all fish available simply grilled*

RED SNAPPER LIVORNESE <i>tomatoes, capers, black olives</i>	35	DOVER SOLE WITH WHITE WINE SAUCE	48	GRILLED SHRIMP SCAMPI* <i>cannellini beans, pancetta bacon, arugula</i>	35
SALMON TRAPANESE* <i>pistachio crust</i>	29	SEARED DIVER SCALLOPS* <i>fava beans, peas, roasted asparagus, cous cous</i>	35	LOBSTER SEAFOOD RISOTTO <i>(served tableside)</i>	38
BRANZINO WITH LOBSTER SAUCE & BLACK CAVIAR	37			<i>scallops, calamari</i>	

*Our selection of fish is flown in daily from Portugal, Greece, and British Columbia.  
Our local varieties are selected at market every morning by our fishmonger. Our lobsters are from the cold waters of the Bay of Fundy.*

## OUR FAMOUS THIN CRUST PIZZA IS AVAILABLE AFTER 8PM

*Our vegetable antipasti make for great sides*

Please Inform Us About Any Allergies Before Ordering

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