

## 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

### LUNCHEON SALADS

ENDIVE SALAD <i>gorgonzola, toasted walnuts</i>	}	Herbed Chicken Paillard	22
MILANO CHOPPED SALAD* <i>little gem romaine, sicilian guacamole, gorgonzola, hardboiled egg, bacon, tomato</i>		Salmon al Forno*	23
CAESAR* <i>radicchio &amp; little gem romaine (anchovies available upon request)</i>		Grilled Shrimp Salmoriglio*	27
		Filet Mignon Tagliata*	24

### PIZZA

BURRATA MOZZARELLA MARGHERITA <i>pomodoro sauce, basil</i>	21	MEATBALL burrata mozzarella, pomodoro sauce	23
A LOT OF PEPPERONI & ARUGULA <i>burrata mozzarella, pomodoro sauce</i>	23	WHOLE LOBSTER <i>zucchini, peppers</i>	32
PROSCIUTTO DI PARMA & ARUGULA <i>burrata mozzarella</i>	24		

### CLASSIC PASTAS

SPAGHETTI CARBONARA* <i>pancetta bacon, fried egg, pecorino cheese</i>	22
PAPPARDELLE WITH EGGPLANT PARMESAN	21

### HANDCRAFTED PASTAS

TORDELLI BOLOGNESE <i>meat ragu</i>	26
<b>SPECIALITÀ!</b> BOND 45 LASAGNA	28

### FISH

*all fish available simply grilled*




RED SNAPPER LIVORNESE <i>tomatoes, capers, black olives</i>	34	DOVER SOLE WITH WHITE WINE SAUCE	45	GRILLED SHRIMP SCAMPI* <i>cannellini beans, pancetta bacon, arugula</i>	29
SALMON TRAPANESE* <i>pistachio crust</i>	26	SEARED DIVER SCALLOPS* <i>fava beans, peas, roasted asparagus, cous cous</i>	32	LOBSTER SEAFOOD RISOTTO ( <i>served tableside</i> )	36
BRANZINO WITH LOBSTER SAUCE & BLACK CAVIAR	35			<i>scallops, calamari</i>	

### STEAKS, CHOPS & CHICKEN

PETITE FILET MIGNON* 6oz	35	PRIME DRY-AGED NY STRIP* 16oz	55	VEAL CHOP MILANESE <i>arugula &amp; radicchio salad</i>	45
FILET MIGNON* 8oz	39	PRIME RIB EYE* 16oz	45	CHICKEN PEPPERONI PARMIGIANA <i>burrata mozzarella</i>	28
FILET MIGNON* 12oz	46	PRIME DRY-AGED BONE-IN RIB EYE* 22oz	59		
BONE-IN FILET MIGNON* 12oz	49	VEAL CHOP PARMIGIANA <i>burrata mozzarella</i>	46		

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

Please Inform Us About Any Allergies Before Ordering

   @Bond45NYC