

RESTAURANT
WEEK 2023



Executive Chef: Michael Sullivan Culinary Director: Brando DeOliveira General Manager: Antonio Romero

ORIGINAL BRONZE SCULPTURES ON EXHIBITION BY SHELLY FIREMAN
FOR INFORMATION VISIT SHELLYFIREMAN.COM

May 26, 2023 1:01 PM

ORIGINAL PAINTINGS BY MARK KOSTABI

   @BOND45NYC

RESTAURANT WEEK SUMMER 2023

BOND 45 LUNCH | 3 COURSES

Please select one item from each course

First Course

CAPRESE SALAD WITH HOUSEMADE BURRATA MOZZARELLA
heirloom tomato, basil

LITTLE GEM CAESAR SALAD
brioche croutons

ITALIAN WEDDING SOUP

FRIED CALAMARI
hot cherry peppers

CAULIFLOWER MILANESE

SHORT RIB MEATBALLS (TWO)

Main Course

OUR FAMOUS CHICKEN PARMIGIANA
burrata mozzarella

FETTUCINE BOLOGNESE
three meat ragu

SPAGHETTI & BROCCOLI RABE PESTO
pecorino cheese

HERBED CHICKEN PAILLARD & MARILENA SALAD
arugula, truffle pecorino cheese, grapes, walnuts

BRANZINO AL FORNO (supp 4)
spinach limone

YOUR CHOICE OF
3 VEGETABLE ANTIPASTO

MARGHERITA PIZZA
burrata mozzarella, pomodoro, basil

Dessert

PETIT CHOCOLATE MOUSSE & WHIPPED CREAM

TIRAMISU

LIMONCELLO TART
lemon curd, graham cracker crust

\$45.00 PER PERSON PLUS TIP AND TAX

This Lunch is not Designed for Group Dining or Private Events – In Dining Only