

BOND 45

New York ITALIAN KITCHEN & BAR

Restaurant Week Summer 2026

Please select one item from each course

FIRST COURSE

HEIRLOOM ROASTED BEETS CAPRESE WITH HOUSE MADE BURRATA
aged balsamic, roasted pistachios

GREENS & FENNEL SALAD
lemon dressing

WATERMELON GAZPACHO

SHORT RIB MEATBALLS (TWO)

MAIN COURSE

3 VEGETABLES FROM THE ANTIPASTO BAR

OUR FAMOUS CHICKEN PARMIGIANA
burrata mozzarella

FIVE POMODORO SPAGHETTI

PENNE ALLA CRUDAIOLLA
herbed cherry tomato, basil & ricotta salata
traditionally served at room temperature

SUMMER GRILLED BRANZINO FILLET
asparagus, tomato & fennel salad

HERBED CHICKEN PAILLARD & CAESAR SALAD
brioche croutons

SKIRT STEAK FRITES (supp 10)
chimichurri salsa verde

DESSERT

PANNA COTTA
berries, vincotto

TIRAMISU
lemon curd, graham cracker crust

FRESH WATERMELON

\$45.00 PER PERSON PLUS TIP AND TAX

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



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