



## starters

### crispy crab cakes

with "smashed" tequila guacamole, salted lime aioli, coriander salt & fried shishito peppers 14.95

### 3 "s" chicken wings

spicy, salty and sweet caramelized chicken wings with charred green onions  
& crisp scallion cakes 10.95

### federal meatballs "al forno"

with imported tomato soffrito, bufala mozzarella, guanciale, polenta & parmesan 12.95

## favorites

### a "bucket of balls"

the federal's "famous" risotto balls with fresh black truffled butter & snipped chives 12.50

### crisp matchsticks of zucchini

toasted almonds, shaved pecorino, extra virgin olive oil & cracked black pepper 7.50

### steamed PEI black mussels

steamed in a shot of sambuca, oven dried tomatoes, fennel pollen, baby leeks & lemon 12.95

### roasted red beet "risotto"

with "melted" bacon, candied walnuts, roquefort crusted goat cheese & grated orange 8.95

## soup

### "fried" new england clam chowder

with crisp pepper smoked bacon, scallion oil & old bay salt 10.95

### creamy broccoli soup

with nantucket bay scallop "crackers," "fettunta" & chive oil 10.95

## salads

### prosciutto di parma & fried artichoke salad

with shaved parmesan, rocke & white truffle oil 12.95

### crisp granny smith apple & x-sharp cheddar salad

with toasted walnuts, upland cress, celery leaves & cider citronette 9.95

menu subject to change without notice

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**red, white & greens**

radicchio, endive and arugula tossed with oregano vinaigrette, chevre & fried potato chips 7.95

**bistro style caesar salad**

with chunky romaine hearts, garlicky caesar dressing, baguette croutons & fried organic egg 7.95  
add grilled breaded shrimp (supplemental 8.95)  
add white anchovies (supplemental 1.95)

**12 ingredient chopped salad**

marinated salad bar veggies with smoked bacon, crumbled feta, avocado mousse  
& red wine vinaigrette 8.95  
add grilled breaded shrimp (supplemental 8.95)

**crisp pear and gorgonzola dolce salad**

with spiced pecans, chicory lettuces, sherry mustard vinaigrette & fresh tarragon 9.95

**grilled charred “paper thin” pizza**

**lobster & charred asparagus**

with guanciale, fontina, fresh thyme & truffle oil 16.50

**the classic**

tomato, mozzarella & basil pesto 12.50

**spicy clam and crisp bacon**

with piquillo pepper “pesto” & fresh oregano 13.50

**pepperoni pesto**

3 cheese, black olive & grated garlic 13.50

**hand crafted pastas**

half portions / full portions

**garlicky steamed MV littlenecks**

with piquillo pepper “pesto,” broccoli rabe, cannellini beans, “poor man’s parmesan”  
& imported linguini 24.95 full portion only

**“old school” bowl of pasta**

bowl of federal potato gnocchi tossed with pomodoro soffrito, “al forno” meatballs,  
basil & ricotta salata 23.95 full portion only

**“funky” chicken & broccoli pasta**

garlicky fried chicken wings tossed with spicy broccoli rabe, campanelle, pecorino  
& pickled piquillo pepper vinaigrette 22.95 full portion only

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### chicken bolognese

tossed with rigatoni, fontina, parmesan & spoon of mascarpone 10.95 / 18.95

### truffled "mac & cheese"

with penne rigate, truffles, and sotocenere cheese 10.95 / 18.95

add grilled breaded shrimp (supplemental 8.95)

add braised beef short ribs (supplemental 6.50)

add both grilled breaded shrimp and braised beef short ribs (supplemental 14.95)

### fra diavolo

with charred, grilled-breaded shrimp, spicy tomato soffrito, imported linguini & green onions

26.95 full portion only

add a ½ grilled lobster tail to any entrée (supplemental 9.95)

add a rack of grilled-breaded shrimp (supplemental 8.95)

## fish

### pan crisped atlantic salmon

atop hothouse tomato "ceviche" salad with potato puree, jalapeño-onion "salsa" & cilantro oil 26.95

### grilled sashimi grade tuna "piccata style"

atop artichoke potato puree with crispy baby artichokes, garlicky spinach, meyer lemons  
& caper-shallot mignonette 26.95

### pan seared codfish

atop "stir fry" of lobster, ginger, green garlic and oyster mushrooms with  
creamy mashed potatoes & chive oil 26.95

### seared sea scallops "hash"

with crisp duck confit, sugar pumpkins, caramelized onions & "scent of alba air" 27.95

### grilled harpooned swordfish

with horseradish whipped potato puree, bacon wrapped scallop "k-bob,"  
spiced tomato vinaigrette & garlicky haricot vert 29.95

add a ½ grilled lobster tail to any entrée (supplemental 9.95)

add a rack of grilled-breaded shrimp (supplemental 8.95)

## meat

### "surf and turf"

red wine braised boneless short ribs with bacon "fritters," grilled lobster tail,  
horseradish whipped potatoes & buttered leek "confit" 36.95

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**roasted rack of lamb**

with broccoli rabe "malone," garlicky melted butter, spicy lamb sausage meatballs  
& warm peppernotta salad 36.95

**thick cut roasted pork rib chop**

with caramelized kabocha squash salad, "italian bacon," manchego, crispy brussels  
& romesco sauce 26.95

**grilled breaded "charred" quail**

atop sweet potato polenta with broccoli rabe, porcini mushrooms, caramelized pancetta  
& parmesan brown butter 24.95

**beef "rossini"**

atop foie gras mousse with buttered "toast," creamed spinach, porcinis & truffle sauce  
8oz. filet mignon 34.95 / 15oz. angus ribeye 35.95  
add seared foie gras (supplemental 9.95)

**american kobe beef burger**

with au poivre sauce and parmesan fries 12.50

customize your own burger.....

bacon	1.50	caramelized onions	1.50	short ribs	2.00
truffle cheese	1.50	gorgonzola	1.50	aged cheddar cheese	1.50

add a ½ grilled lobster tail to any entrée (supplemental 9.95)

add a rack of grilled-breaded shrimp (supplemental 8.95)

**chef's tasting menus**

**the federal tasting**  
7 courses 68.00

**a pasta tasting**  
5 courses 38.00

**plate charge**

appetizer, soup or salad 1.95  
entrée 3.95

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## “you be the chef”

served with a choice of any sauce and any 2 sides listed.

grilled sashimi grade tuna 26.95	pan crisped salmon 26.95
skillet roasted codfish 26.95	grilled breaded shrimp 27.95
seared sea scallops 27.95	braised beef short ribs 28.95
oven roasted filet mignon 34.95	grilled angus ribeye 35.95
grilled breaded quail 24.95	roasted rack of lamb 36.95
thick cut roasted pork rib chop 26.95	

add a ½ grilled lobster tail to any entrée (supplemental 9.95)

add a rack of grilled-breaded shrimp (supplemental 8.95)

## sides (ala cart 5.95)

red hot rapini | mashed potatoes | house cut french fries | grilled asparagus  
sugar pumpkin puree | fried brussels sprouts | haricot vert | “real” corn polenta  
horseradish whipped potatoes

## SAUCES (ala cart 1.95)

truffle butter | federal A-1 sauce | bacon butter | red wine sauce  
garlic butter | lemon butter

### executive chef

michael presnal

### proprietors

michael presnal  
ralph santaniello

### sous chef

jonathan reeser

quality does take time, please be patient as your meal is being prepared to order.

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