



starters

"fig poppers"

gorgonzola stuffed black mission figs with proscuitto di parma & 12 year aged balsamic 10.95

a "bucket of balls"

the federal's "famous" risotto balls with fresh black truffled butter & snipped chives 10.95

crisp matchsticks of zucchini

toasted almonds, shaved pecorino, extra virgin olive oil & cracked black pepper 6.95

"rhode island calamari"

fried with spicy cherry pepper butter, charred baby tomatoes, chick peas & lemon 10.95

steamed PEI black mussels

steamed in a shot of sambuca, oven dried tomatoes, fennel pollen, baby leeks & lemon 9.95

roasted red beet "risotto"

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

red, white & greens

italian greens tossed with house aged balsamic vinaigrette, chevre & fried potato chips 6.95

crisp pear & gorgonzola dolce salad

with spiced pecans, endive & sherry mustard vinaigrette 8.95

wild mushroom minestrone

with white tuscan beans, soft polenta & basil pesto 7.95



entrees

bistro style grilled breaded shrimp caesar salad

with chunky romaine hearts, garlicky caesar dressing, baguette croutons & fried organic egg 15.95

insalata bistecca

grilled ribeye with wild arugula, tomato vinaigrette, fried baby artichokes & shaved parmesan 13.95

caramelized onion soup

with braised beef short ribs, melted fontina & crispy onion rings 10.95

the classic grilled "paper thin" pizza

tomato, mozzarella & fresh basil 12.00

american kobe beef burger

with au poivre sauce 12.00

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

crab cake sliders

with spicy chili remoulade, romaine & caperberries 12.95

spaghetti fra diavolo

with grilled shrimp & scallions 20.95

truffled "mac & cheese"

with penne rigate, truffles, & sotocenere cheese 9.95

chicken bolognese

tossed with rigatoni, fontina, parmesan & spoon of mascarpone 8.95

seared atlantic salmon

atop forest mushroom sugo, "mashed" carrots, basil & creamy polenta 16.95

new england broiled cod

with baked crab "imperial," asparagus "home fries" & old bay aioli 18.95

hard cider braised pork chop

with caramelized sweet potato salad, smoked bacon, rocket & romesco sauce 15.95

red wine braised short ribs

with crisp treviso & charred scallion "salad", parmesan risotto arancini & truffle gravy 19.95

this menu is representative of lunch offerings and subject to change without notice.