



## starters

### “asparagus bagutta”

grilled local asparagus with fried organic egg, prosciutto di parma, parmesan shavings & truffle oil 8.95

### “bocconcini fritto”

fried house made mozzarella with spicy san marzano tomato soffrito, baby artichokes “confit”  
& zucchini “pesto” 9.95

### grilled stuffed portobello mushroom

with braised short rib, fontina, roasted red pepper “agrodolce” & rocket 8.95

### melted imported tallegio crostini

with bitter greens, san danielle prosciutto, crusted pistachios & sicilian honey 7.95

## favorites

### 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

## soup

### “fried” new england clam chowder

with crisp bacon, spring potatoes & cracked pepper 7.95

### caramelized onion soup

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



## salad

### red, white & greens

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

### bistro style caesar salad

with chunky romaine hearts, garlicky caesar dressing, baguette croutons & fried organic egg 7.95

with grilled breaded shrimp (supplemental 7.95)

with white anchovies (supplemental 1.95)

### insalata bistecca

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

### federal favorite rerun salad

grilled asparagus and jonah crab salad with bean town lettuce, garlicky bread crumbs

& dijon basil vinaigrette 10.95

### “salad like the chef’s eat”

hot creamy mashed potatoes and cool iceberg lettuce with salad bar veggies,

crumbled roquefort, lemon citronette & shoestring “frites” 6.95

### marinated federal chopped salad

with bacon, crumbled feta, chick peas, avocado mousse & oregano vinaigrette 8.95

with grilled breaded shrimp (supplemental 7.95)

## grilled “paper thin” pizza

### the classic

tomato, mozzarella & fresh basil 12.00

### spicy clam and crisp bacon

with piquillo pepper “pesto” & fresh oregano 13.00

### prosciutto and artichoke

with bufala mozzarella, arugula pesto & shards of pecorino 13.00

### pepperoni pesto

3 cheese, black olive & grated garlic 13.00



**federal “hand helds”** with parmesan fries

**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

**“sloppy joe” sliders**

with pickled red onion, aged cheddar & cumin aioli 11.95

**hand crafted pastas** half portions / full portions

**veal shank tortelli**

with porcini jus, carrot “fondue,” crisp sage & burnt rosemary oil 11.95 / 22.95

**grilled house made duck sausage**

tossed with fresh gnocchi, forest mushrooms, roasted red onion rings, mascarpone & wild arugula  
20.95 full portion only

**truffled “mac & cheese”**

with penne rigate, truffles & sotocenere cheese 9.95 / 18.95

with grilled breaded shrimp (supplemental 7.95)

with braised beef short ribs (supplemental 5.95)

with both grilled breaded shrimp & braised beef short ribs (supplemental 11.95)

**chicken bolognese**

tossed with rigatoni, fontina, parmesan & spoon of mascarpone 8.95 / 16.95

**a bowl of “old school spaghetti”**

**pomodoro**

with kobe beef meatball 10.95 / 19.95

**aglio-olio**

with broccoli rabe & chiles 9.95 / 18.95

**puttanesca**

with fried rock shrimp & oregano 10.95 / 19.95

**fra diavolo**

with grilled shrimp & scallions 26.95 full portion only

**pesto**

with steamed mussels, oven dried tomatoes & cannellini beans 10.95 / 19.95

whole wheat spaghetti available upon request.

add a ½ grilled lobster tail to any entrée for 9.95



## fish

### grilled harpooned swordfish

atop manhattan style chowder, crunchy clams, bacon tempura & saffron aioli 26.95

### seared atlantic salmon

atop house made polenta, bbq braised short ribs and spicy crab & cabbage "slaw" 24.95

### seared sea scallops "hash"

atop corned beef "hash" with green onions, fingerling potatoes, eight-hour braised corned beef, parsley-mustard butter & rye croutons 26.95

### grilled sashimi grade tuna ala nicoise

with fingerling potatoes, haricot vert, olives, cherry tomatoes, fried rock shrimp "croutons" & garlicky "caesar" butter 25.95

### fresh cornmeal dusted soft shell crabs

atop creamy lemon risotto with English peas, their shoots & fried mint gremolata 25.95

### grilled maine (1 ½ lb) lobster tails

atop crushed parsnips with smoked bacon, Madera glaze, wilted spinach, vegetable "confetti" & tarragon 32.95

### seared codfish

with lobster stir fry, oyster mushrooms, federal green garlic, young ginger & chili citrus sauce 26.95

add a ½ grilled lobster tail to any entrée for 9.95

## meat

### spiced dry rub "brick" chicken

with artichoke mashed potatoes, garlicky spinach, caper brown butter vinaigrette & vidalia onion rings 22.95

### grilled breaded quail

atop wild mushroom "cacciatore", ricotta gnocchi, pancetta & soft egg 23.95

### portuguese style pork and clams

spiced charred pork ribs atop romesco fried potatoes, chorizo-clam ragout, roasted tomatoes & lime aioli 26.95

### red wine braised short ribs

atop potato crepes with english peas, ramps, forest mushrooms & charred asparagus salad 27.95

### grilled spring lamb "kabob"

with fresh chick pea puree, french feta salsa verde, crisp scallion cake & baby "greek" salad 29.95

### steak frites

15oz. angus ribeye 35.95 / 8oz. filet mignon 33.95

atop wild green garlic mashed potatoes, vine ripe heirloom tomato salad, house frites & yellow pepper ketchup

add a ½ grilled lobster tail to any entrée for 9.95



## chef's tasting menus

the federal tasting  
7 courses 65.00

a pasta tasting  
5 courses 35.00

## plate charge

appetizer, soup or salad 1.95  
entrée 3.95

## "you be the chef"

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

fried cornmeal dusted soft shell crabs 25.95  
skillet roasted codfish 26.95  
grilled harpooned swordfish 26.95  
grilled breaded shrimp 26.95  
grilled maine lobster tail three ½'s 32.95  
oven roasted filet mignon 33.95  
crisped free range chicken 22.95  
grilled lamb kabob 29.95

pan crisped salmon 24.95  
grilled sashimi grade tuna 25.95  
seared sea scallops 26.95  
braised beef short ribs 27.95  
15oz. angus ribeye 35.95  
grilled breaded quail 23.95  
oven roasted veal rib chop 37.95

add a ½ grilled lobster tail to any entrée for 9.95

## sides (ala cart 5.95)

baby carrots | garlicky broccoli rabe | mashed potatoes | haricot vert | vegetable "medley"  
house cut french fries | "real" corn polenta | green garlic whipped potatoes  
grilled portobello mushroom | grilled asparagus

## sauces (ala cart 1.95)

truffle butter | federal A-1 sauce | bacon butter | red wine sauce | meyer lemon butter  
garlic butter | yellow pepper ketchup

### 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.  
menu subject to change without notice