



## Appetizers

**ANTIPASTO**

A variety of imported Italian cold meats and cheeses with marinated artichoke hearts, fire roasted red peppers, pepperoncini and a variety of olives **18.99**, add Burrata cheese **4.00**

**FEDERAL HILL'S OWN CALAMARI**

Fried calamari sautéed with white wine, fresh lemon garlic butter aioli and banana peppers. Served with a side of homemade plum tomato marinara **18.99**

**FRIED SMELTS**

Marinated, boneless smelts, lightly battered, fried and finished with fresh lemon, banana peppers, garlic butter sauce, and a splash of white wine **16.99**

**CLAMS ZUPPA (RED OR WHITE)**

Fresh local little neck clams sautéed with white wine, garlic, parsley and onion in a light red or white broth. Served with grilled Tuscan bread (can be made spicy on request) **18.99**

**SHRIMP COCKTAIL**

Jumbo shrimp served with homemade cocktail sauce and horseradish **17.99**

**MUSSELS ZUPPA**

Fresh mussels sautéed with white wine, garlic, parsley & onions in a light red or white broth. Served with grilled Tuscan bread (can be made spicy on request) **18.99**

**EGGPLANT ROLATINI**

Three thin sliced eggplant floured and egg battered stuffed with ricotta and topped with mozzarella and homemade plum tomato marinara **16.99**

**BAKED CLAMS CASINO**

Six fresh local littleneck clams filled with homemade stuffing, fresh lemon juice, garlic butter sauce, white wine, and topped with bacon **16.99**

**MEATBALLS WITH SALAD**

Two homemade meatballs made from a custom blend of fresh ground veal, pork and beef, Italian Bread and seasoning with a house salad **17.99**

**TRUFFLE FRIES**

Crispy golden french fries tossed with shaved parmesan, parsley, and truffle oil **13.99**

**STUFFED ARTICHOKE**

Fresh Italian Bread Crumb, Black Olives, Italian Sausage, sautéed Butter with garlic and fresh parsley and Imported Parmigiano Reggiano Cheese (Seasonal) **17.99**

## Soups & Salads

**PASTA FAGIOLI OR SOUP OF THE DAY** cup **6** / bowl **9**

**CAESAR SALAD**

Romaine hearts, Parmesan cheese and croutons tossed with Caesar dressing and topped with imported Italian white anchovies **12.99**

**HOUSE SALAD**

Spring mesclun mix with grape tomatoes, red onion, English cucumbers and shredded carrots **10.99**

**INSALATA CON PROSCIUTTO E BURRATA**

Imported Italian creamy Burrata cheese, thin sliced Prosciutto di Parma, fresh arugula, and tomatoes, drizzled with extra virgin olive oil balsamic glaze **18.99**

**GREEK SALAD**

Romaine lettuce with kalamata olives, roasted red peppers, pepperoncini, cucumbers, tomatoes, and red onions topped with homemade Greek dressing **14.99**

**SALAD ADD ONS**

Add grilled chicken **10**                      Add three scallops **12**  
Add three extra jumbo grilled shrimp **13**      Add Salmon **15**

## Pasta

(gluten free pasta available /add Burrata cheese 4.00)

**SPAGHETTI & MEATBALLS**

Spaghetti in a fresh plum tomato marinara served with two homemade meatballs made from a custom blend of fresh ground veal, pork and beef **18.99**

**FETTUCINE ALFREDO**

Homemade Fettucine tossed in a rich sauce made from cream and Parmesan cheese **18.99**. Add grilled chicken **10**  
Add three jumbo Shrimp **13** / Add Salmon **15**

**PENNE ALLA VODKA**

Penne pasta served in a rich vodka sauce **18.99**  
Add grilled chicken **10** / Add three jumbo Shrimp **13** / Add Salmon **15**

**FRUTTI DI MARE**

A selection of fresh jumbo shrimp, calamari, scallops, mussels and littlenecks sautéed with white wine in a plum tomato sauce and served over a bed of linguini (can be made spicy upon request) **30.99**

**LINGUINE & CLAMS (RED OR WHITE)**

Fresh local littleneck clams, sautéed with garlic, onions, parsley & white wine sauce served over a bed of linguine (can be made spicy upon request) **26.99**

**CHEESE RAVIOLI**

Locally made cheese ravioli served in a plum tomato marinara sauce **18.99**

**SHRIMP SCAMPI**

Jumbo shrimp with garlic, lemon, butter & white wine sauce served over a bed of angel hair pasta **26.99**

**PAPPARDELLE ALLA BOLOGNESE**

Locally made, fresh pappardelle pasta served with our homemade meat sauce **22.99**

**LOBSTER RAVIOLI**

Locally made, fresh lobster ravioli served in a pink vodka cream sauce **30.99** / Add three jumbo shrimp **15**

**SHRIMP FRA DIAVOLO**

Jumbo shrimp served in a spicy red sauce over a bed of linguine **26.99**

**EGGPLANT PARMIGIANA**

Fresh breaded eggplant topped with melted mozzarella cheese and plum tomato marinara **22.99**

**RISOTTO SPECIAL**

The chef's choice of fresh ingredients served with slow simmered, long grained Arborio rice (priced daily)

## Grilled Pizzas

**CHEESE PIZZA**

Crispy grilled pizza topped with mozzarella cheese **16.99**, add pepperoni **2.00**

**GRILLED CHICKEN**

Crispy grilled pizza topped with grilled chicken, fresh arugula, Gorgonzola cheese, shredded mozzarella, and drizzled with extra virgin olive oil and drizzled with a balsamic glaze **20.99**

**ARUGULA AND PROSCIUTTO**

Crispy grilled pizza topped with arugula, tomatoes, and prosciutto and drizzled with a balsamic glaze **19.99**

**EGGPLANT**

Crispy grilled pizza topped with plum tomato marinara, thin sliced eggplant, and mozzarella cheese **18.99**

**TWO MUSHROOM**

Crispy grilled pizza topped with plum tomato marinara, a blend of mushrooms tossed with extra virgin olive oil and a blend of fresh herbs, and mozzarella cheese **18.99**

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness



# Chicken

Served with your choice of pasta or potato and vegetable

## CHICKEN PARMIGIANA

Fresh breaded chicken breast topped with melted mozzarella cheese and plum tomato marinara **24.99**

## CHICKEN PICCATA

Fresh chicken breast lightly coated in flour and sautéed in shallots, butter, lemon sauce, white wine and capers **25.99**

## CHICKEN MARSALA

Fresh chicken breast and a trio of mushrooms sautéed with shallots, butter sauce, Marsala wine and demi-glace **25.99**

## CHICKEN SALTIMBOCCA

Fresh chicken breast topped with Prosciutto di Parma, mozzarella, and sage, topped with a trio of mushrooms and served in a light white wine demi-glace **26.99**

## CHICKEN FRANCESE

Fresh chicken cutlet egg battered and sautéed in lemon-white wine shallot sauce, with a touch of butter **25.99**

## CHICKEN CAPRI

Fresh chicken cutlet sauteed with artichoke hearts and roasted red peppers in a lemon butter white wine sauce **25.99**

## CHICKEN MILANESE

Fresh breaded chicken cutlet topped with a fresh arugula tomato salad and finished with a lemon beurre blanc **25.99**

# Veal, Meat & Fish

Served with your choice of pasta or potato and vegetable

## VEAL CHOP VALDOSTANA

Fresh Tender Provimi Veal chop, breaded and topped with Prosciutto di Parma, mozzarella, and a trio of mushrooms in a white wine demi-glace **37.99**

## VEAL SCALOPPINI PICCATA

Fresh Tender Provimi Veal scaloppini pan seared sautéed in lemon butter sauce, garlic, caper and white wine **27.99**

## VEAL MARSALA

Fresh Tender Provimi Veal and a trio of mushrooms sautéed with shallots, butter sauce, Marsala wine and demi-glace **27.99**

## VEAL SALTIMBOCCA

FreshTender Provimi Veal topped with Prosciutto di Parma, mozzarella, and sage topped with a trio of mushrooms and served in a light white wine demi-glace **28.99**

## VEAL FRANCESE

Fresh Tender Provimi Veal egg battered and sautéed in lemon-white wine sauce and a touch of butter **27.99**

## VEAL PARMIGIANA

Fresh breaded Provimi Veal topped with melted mozzarella cheese and plum tomato marinara **27.99**

## VEAL MILANESE

Fresh breaded veal cutlet topped with a fresh arugula tomato salad and finished with a lemon beurre blanc **25.99**

## BONE-IN VEAL CHOP PARMIGIANA

Fresh Tender breaded and thinly pounded bone in Provimi Veal chop in our traditional fresh made plum tomato marinara and topped with melted mozzarella cheese **37.99**

## SIRLOIN ALLA MAMMA

Choice 12oz sirloin topped with a trio of mushrooms, sautéed onions, cherry peppers and garlic butter **31.99**

## BRANZINO MEDITERRANEAN SEA BASS

Sautéed with lemon, butter, white wine sauce, diced tomato, a pinch of oregano, thinly sliced potatoes and capers **33.99**

## GRILLED SALMON FILET

Fresh salmon filet, grilled to perfection and served with a ginger honey aioli **28.99**

## BAKED SCROD

Fresh filet of scrod topped with seasoned Ritz cracker crumbs and lemon garlic butter sauce **23.99**

## BAKED STUFFED SHRIMP

Four fresh jumbo shrimp stuffed with a crabmeat stuffing in a lemon butter white wine sauce **26.99**

## SIDES

Pasta Pink Vodka **10**, Pasta Bolognese **13**, Pasta Alfredo **10**, Pasta Aglio **10**, Pasta Marinara **10**, Ravioli **13**, Risotto **10**, Side Broccoli **8**, Side Potato **8**, Side Fries **8**, Seasonal Veg **8**, Side Caesar **9**, Side House **9**, Side Sausage **10**, Side Meatball **10** (Two **16**)

# Kid's Menu

\$10.99 each

## CHICKEN FINGERS

Fresh breaded, fried chicken strips and a side of homemade plum tomato marinara, served with french fries

## SPAGHETTI

Fresh plum tomato marinara sauce over a bed of spaghetti with one homemade meatball

## PASTA & BUTTER

A choice of penne or spaghetti tossed in melted butter






## CHEESE PIZZA

A small grilled pizza topped with cheese and sauce

## HOMEMADE MAC & CHEESE

Penne pasta, imported Parmigian-Reggiano cheese and shredded mozzarella

# Drinks

SINGLE ESPRESSO 	3.99
DOUBLE ESPRESSO 	5.50
CAPPUCCINO 	6.99
FRESH BREWED COFFEE 	3.99
COLD BREW COFFEE 	7.50
ASSORTED TEAS	3.99
ITALIAN WATERS, SAN PELLEGRINO SPARKING WATER, AQUA PANNA STILL WATER	9.00
SODA (COKE, DIET COKE, SPRITE, GINGER ALE, ROOT BEER AND MINUTE MAID LEMONADE)	3.99

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