



## STARTERS

A "BUCKET OF BALLS"

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

ASPARAGUS "BAGUTTA"

Grilled local asparagus with friend organic egg "blanket", proscuitto di parma  
and parmesan aioli

STEAMED PEI BLACK MUSSELS

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

KOBE BEEF MEATBALL

atop fresh corn polenta with charred ricotta & oregano pesto

SMOKED SALMON "BAKED POTATO"

with crème fraiche, snipped chives & american caviar

## SALADS AND SOUPS

MARINATED FEDERAL CHOPPED SALAD

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

WILD MUSHROOM MINESTRONE

with white tuscan beans, soft polenta & basil pesto

CRISPY ROMAINE HEARTS

with garlicky Caesar dressing, rosemary croutons & grated parmesan

SPRING CARROT BISQUE

with seared scallops, spicy ginger & chive oil

## PASTAS

TRUFFLED "MAC & CHEESE"

with penne rigate, truffles, & sotocenere cheese

CHICKEN BOLOGNESE

tossed with rigatoni, fontina, parmesan & spoon of mascarpone

SWEET DUMPLING SQUASH RISOTTO

with "burnt" butter, candied hazelnuts, parma ham & crispy sage

SAFFRON RISOTTO

with braised short ribs, bone marrow & thyme

PARSNIP RAVIOLI

with "lazy man lobster", tarragon & crisp pancetta

## FISH

SEARED SEA SCALLOPS "HASH"  
atop crisp duck confit, sugar pumpkins, caramelized  
onions & "melting" truffles

SEARED ATLANTIC SALMON  
atop forest mushroom sugo, "mashed" carrots, basil & creamy polenta

GRILLED SASHIMI GRADE TUNA  
over spring vegetable risotto, red wine reduction & rosemary pesto

"SURF AND TURF"  
red wine braised shortribs and grilled breaded shrimp atop creamy horseradish  
risotto, roasted root vegetables & melted bacon \*\*

## MEAT

RED WINE BRAISED SHORT RIBS  
with crisp treviso & charred scallion "salad", parmesan  
risotto arancini & truffle gravy

GRILLED BREADED QUAIL  
atop semolia gnocchi, olive harvest ragu, charred asparagus  
& wild arugula

8OZ. FILET MIGNON  
atop elephant garlic whipped potatoes, red hot rapini,  
black olive ragu & pecorino salad\*\*

HARD CIDER BRAISED PORK CHOP  
with caramelized sweet potato salad, smoked bacon,  
rocket & romesco sauce

## DESSERT

WARM MEYER LEMON PUDDING CAKE  
with frozen chocolate "cannoli", pistachio crumble & orange cream

WARM NUTELLA CREPES  
with caramelized bananas, hot caramel, hazelnut gelato & mascarpone

APPLE PIE RISOTTO PUDDING  
warm risotto with caramelized apples, white raisins, double vanilla gelato &  
cinnamon phyllo

"BAKED" HOT CHOCOLATE POLENTA CAKE  
with spiced cinnamon gelato, "spiked" toffee butter sauce  
& mascarpone cream

CARAMEL CRÈME BRULEE  
with chocolate chip cookie "sandwiches" vanilla gelato & chocolate sauce