

Catering orders apply to groups of 12+. We request 48 hours notice for large orders, but if you need it on the fly, give us a call!

APPETIZERS Serves 12-15

SEASONAL HOUSE MOZZ

Campari Tomatoes, Basil + EVOO \$55

VINNIE THE BUTCHER

Chef's Choice of Charcuterie, 'Nduja, House Mozz, Crostini + Other Awesome Goodies **\$65**

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F+A VEG BOARD

Wood Roasted Cauliflower, Fennel, Carrots, Broccolini, Fingerling Potatoes, Parmesan + Romesco \$55

SPROUTS

Pan Seared Brussels Sprouts, Manchego, Pancetta + Parmesan **\$45**

SANDWICHES Full serves 12-15

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Our sandwich platter includes the Caprese and the Supergrinder. A total of six made-in-house hoagie rolls, each cut into three.

SANDWICH PLATTER

\$65 full/ \$33 half

SALAD Full serves 12-15

GREAT LITTLE SALAD

Mixed Greens, Tomatoes, Brussels, Golden Beets, Herb Breadcrumbs + Lemon Vinaigrette \$55.full/\$28 half

FEDERAL CHOP

Mixed Greens, Soppressata, Pepperoni, Aged Provolone, Pepperoncini, Tomato, Cucumber, Red Onion + Oregano Vinaigrette \$55 full/ \$28 half

CHICKEN PANZANELLA

Spring Greens, Tomato, Basil, House Mozz, Currants, Pine Nuts, Herb Crouton, Fennel + Lemon Vinaigrette **\$60 full/\$30 half**

CAESAR

Chopped Romaine Lettuce, Parmigiano Reggiano, Garlicky Caesar Dressing* + House Croutons \$55.full/\$28 half

SEASONAL SALAD

Mixed Greens, Arugula, Gorgonzola, Red Pear, Roasted Beets, Basil, Fennel, Smoked Almonds + Shallot Vinaigrette \$55 full/ \$28 half

PASTA Serves 12-15

SPAGHETTI POMODORO

Pomodoro, Parmesan + Basil \$75 Add meatballs \$25

CHICKEN PARM

House Breaded Chicken, Balsamic Tomatoes, Arugula, Shaved Reggiano + Calabrian Chili Aioli \$75

LAMB BOLOGNESE

Lamb, Smoked Bacon, Pancetta, Torchio Pasta + Reggiano \$75

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MICKEY WHITE

Strozzapreti Pasta, Mushroom Trio, Porcini Dusted Chicken, Spinach, Parmesan + Fontina Cream Sauce \$75

GARGANELLI

Broccolini, Lemon Basil Pesto, Pine Nuts, Oven Roasted Tomatoes, Red Pepper + Pecorino \$75

PIZZA → 12" pies / maximum order 10

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Our pizzas are made with locally hand-crafted dough by MJ Coe, hand-pulled mozzarella, and farm grown ingredients. Best enjoyed fresh from our wood-fired oven. 12" pies / maximum order 10

PEPPERONI

Molinari Pepperoni, Federal Cheese Blend + Red Sauce **\$13.5**

AT LAST

Broccolini, Roasted Corn, Goat Cheese, Fresno Chilis, Basil + Lemon Zest *\$13*

MARGHERITA

House Mozz, Roasted Tomato, Basil + EVOO \$13.5

SWEET POTATO

Sweet Potato, Sage + Ricotta \$13

BRUSSELS SPROUT

Roasted Brussels Sprouts, Pancetta, Grana Padano + Lemon Zest \$13.5

CASANOVA

Prosciutto, Dates, Ricotta, Arugula + Pecorino \$14.5

MEATBALL

House Meatballs, Federal Cheese Blend, House Mozz, Red Sauce, Basil + Wood Roasted Onions \$14.5

MANIFESTO

Mushrooms, Schreiner's Sausage, Red Sauce, Goat Cheese + Fennel \$14.5

BIG STAR

Schreiner's Sausage, Molanari Pepperoni, Red & Yellow Bell Pepper, Mushrooms, Red Sauce, Olives + Wood Roasted Onion **\$16**

PINEAPPLE EXPRESS

Canadian Bacon, Pineapple, Calabrian Chili + Chives\$15.5

PATATA BIANCA

Fingerling Potatoes, Citrus Ricotta, Pecorino, Rosemary Infused EVOO + Crispy Proscuitto \$15.5

BEVERAGES

LEMONADE \$20 / gallon
ICED TEA \$20 / gallon

BEER+WINE
HALF OFF BEER AND WINE TO GO!

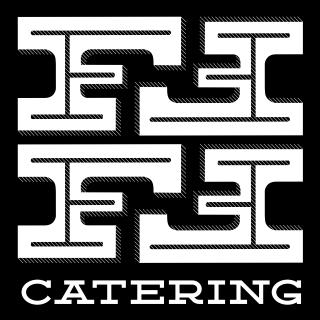


64oz GROWLERS

Standard \$15, refill \$10
Premium \$25, refill \$20

32oz CHUBS

Standard \$11, refill \$8
Premium \$19, refill \$16



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