



The story of Federico begins with a childhood moment - sitting beside my friend Giovanni on the steps at Frattoria Il Palagio in Tuscany, watching the harvest come in under his mother's care. That day sparked a lifelong fascination with the culture of wine - its history. Its people. And the shared joy it brings.

Years spent travelling throughout Europe deepened that passion, revealing that the true beauty of wine lies not only in the glass, but in the connections it inspires.

Federico is born from that spirit - a celebration of craftsmanship, curiosity, and community. Every drink here carries a piece of that journey, and an invitation to share in it together.



Aperitivo at Federico

Mon - Fri

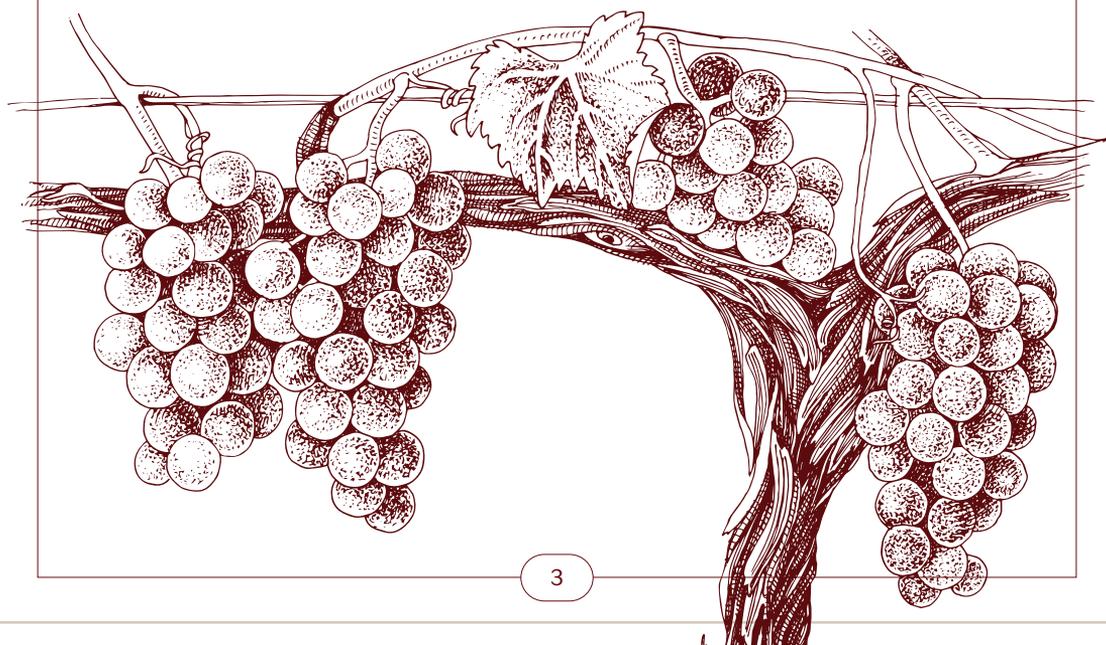
Mon-Fri 4-6:30pm

Spritz	9
Schooner.....	4.0
Negroni's.....	10
Wine of the Week.....	6

F

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Aperitivo

F

Spritz

Aperol	11
Campari	11
Hugo Mondoro.....	11
Italicus	11
Sarti.....	11
Malfy Limone.....	11
Malfy Orange.....	11
Limoncello.....	11
Crodino 0%.....	8



F

Alto

Americano10

Campari / Cocchi Rosso / Soda

Amaro.....10

Amaro Montenegro / Soda

Vermouth.....10

A selection from Cocchi available / Soda

Circular dry limoncello.....10

An elevated version of the classic / Soda

Sbagliato Royale..... 14

Moet Brut/Campari/Cocchi





Corto

Negroni	12.5
Gin / Campari / Cocchi Torino	
Boulevardier	12.5
Maker's Mark / Campari / Cocchi Rosso	
Martinez	14
Gin/Cocchi/Luxardo Maraschino	
White Negroni	12.5
Gin / Cocchi Americano / Suze	
Martini dry/wet/vesper/dirty/gibson	14
Gin or Vodka / Cocchi / Olive or Twist	
Vermouth flight	16
Cocchi barolo, Savoia Orancia, Cocchi Americano Three 30ml vermouth selection	
Citadel Martini Flight	18
Cornichon / Melon, Yuzu / Rosso Three 30ml martini selection	



Fancy a classic cocktail? Don't hesitate to ask



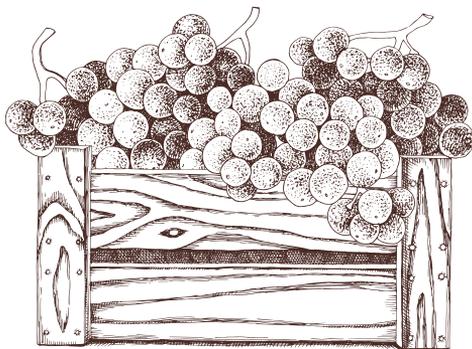
Wines

Champagne

	125ml	Btl
Moet Brut.....	16.....	80/170
Moet Rose.....	18.....	100
Ruinart Blanc de Blanc.....	28.....	160
Dom Perignon.....		295

Sparkling

	125ml	Btl
Precious Day Cremant.....	8.....	42
La Montina Franciacorta.....	11.....	60
Chapel Down Reserve.....	12.....	60



Whites

	125ml	Btl
Vernaccia Ginestrelle.....	6.....	29
Fattoria il Palagio, Tuscany		
Grillo DOC, Angelo.....	7.....	34
Angelo, Sicilia		
Pinot Grigio DOC, Valdadige.....		36
Bolla Retro, Veneto		
Sauvignon IGT, Le Pianure.....	7.....	38
Friuli-Venezia Giulia		
Fiano di Avellino DOCG, Romano.....	8.....	46
Romano Clelia, Lapio		
Trebbiano D'Abruzzo DOCG.....	9.....	49
Valle Reale, Abruzzo		
Verdicchio, Plenio.....		52
Umani Rocchi, Marche		
Gavi di Gavi, La Meirana.....		54
Broglia, Piedmont		
Turbiana DOC, Lugana.....	10.....	56
Ca' Lojera, Lombardia		
Chardonnay IGT, Vignaiolo.....	15.....	72
Fanti, Trentino-Alto Adige		
Vigna Gewurztraminer 85.....		82
Kolbenhof Tenuta J. Hofstätter, Dry Riesling		

Rose/Orange

	125ml	Btl
Rosato VDT.....	7.....	29
Tuscany		
'M de Minuty'.....	9.....	48
Provence		
Chateau Minuty 281.....		110
Provence		
Cramele Recas Orange.....		32
Recas Estate, Romania		

Red

125ml

Btl

Chianti Fiasco.....7.....	33
Fattoria il Palagio, Tuscany	
Primitivo.....	35
Miopasso, Puglia	
Montepulciano DOC.....8.....	38
Valle Reale, Abruzzo	
Lagrein Riserva, Mezzacorona.....8.....	38
Castel Firmian, Trentino	
Negroamaro IGT, Salento.....9.....	46
Mocavero, Puglia	
Aglianico IGP, Vulpis.....	46
Ibarboni, Campania	
Terre di San Leonardo(Cabernet Sauvignon, Merlot, Carmenère).....10.....	48
Tenuta San Leo, Trentino	
Valpolicella Classico DOC, Il Velluto.....11.....	52
Cantina Meroni, Veneto	
Arnolfo di Cambio 2016.....	55
Fattoria il Palagio, Sangiovese	
Barbera d'Alba DOC, Ciabot Contessa.....11.....	58
Umberto Fracassi, Piemonte	
Nebbiolo DOC.....13.....	68
Eraldo Viberti, Langhe	
Amarone della Valpolicella Classico DOC, Moròpio.....	92
(Corvina, Corvinone, Rondinella) Antolini, Marano di Valpolicella	
Barolo DOCG, Le Coste di Monforte.....	135
Azienda Agricola Benevelli Piero, Piedmont	

Please ask about our off-menu wine offerings



Dessert/ Digestif

Dessert Wines

75ml

Disznoko Tokaji late harvest..... Hungary	10.5
Lafaurie-Peyraguey Sauternes..... France	12
Cocchi Barolo Chinato..... Served with dark chocolate	13

Digestif

30ml

Pedro Ximenez	8.5
Grappa Roner.....	6
House made limoncello.....	6
Fernet branca.....	6
Disaronno	6.5
Hennessy VSOP	8.5
Nikka From The Barrel.....	8.5



Beer

Birra Murano served in schooners.....	4.5
Italian Lager	
Noam	8
Bottled Bavarian Lager	
Track Sonoma.....	7
Manchester Pale Ale	
Peroni 0%	4.5

Soft

Coca Cola	3
Coke Zero.....	3
Diet Coke	3
Lemonade.....	3
Appletiser	3
Juices	3
Schweppes Tonic Classic / Elderflower / Slim.....	3
Ginger Beer.....	4



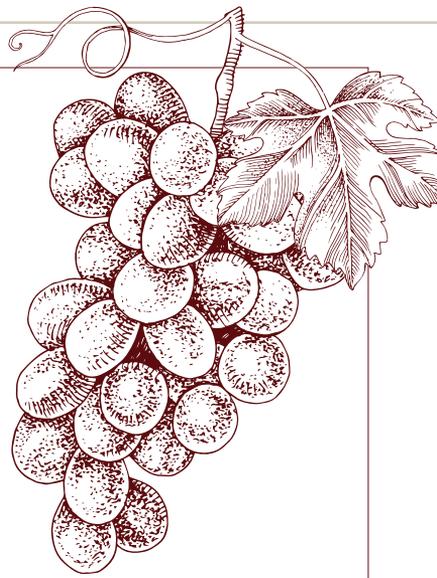
Hot Drinks

Espresso	2.5
Americano	2.9
Macchiato	3.5
Cortado	3
Flat white.....	3.5
Latte.....	4
Cappuccino.....	3
Hot Chocolate.....	3.5
Breakfast Tea.....	2
Decaf.....	sur charge 0.3
Alternative milk.....	sur charge 0.5

Caffe Corretto

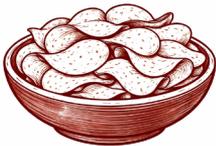
Amaretto.....	8.5
Liquor 43	8.5
Sambuca.....	8.5
Fernet branca.....	8.5
Grappa	8.5
Frangelico.....	8.5

F



Olives

4.5



Bret's butter Crisps

4



Fresh Focaccia

Baked at Half Dozen Other

5



Prosciutto Crudo

8

F



Curing Rebels Salami

Cuvee Cured / Taormina / Hunter

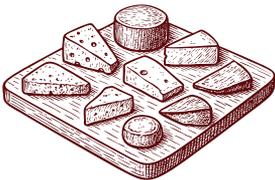
12.5



Cinco Jotas 100% Iberico

A plate of gold standard acorn-fed Iberico

22.5



Formaggio Selection

From our friends at Courtyard Dairy

Ask for our current rotation

14

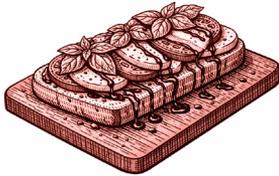
Please inform a member of staff of any allergies/dietary requirements

Planning a charcuterie based event?
Ask about our pre order packages

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Panino

All served on Half Dozen Other Focaccia



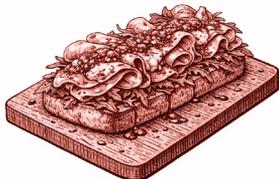
Tomato / Mozzarella / Basil /
Olive Oil / Balsamic

6.5



Prosciutto Crudo / Gorgonzola Dolce /
Cherry Tomato / Rocket

7.5



Mortadella Ham / Nut-free Basil Pesto /
Rocket

7.5



Iberico Cured Ham / Burrata / Agave /
Rocket

10.5

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allergies/dietary requirements