

# FORZA **WINE**

## Cocktails

APEROL/CAMPARI/CYNAR SPRITZ	Aperitivo, soda water, prosecco	10
NEGRONI / SBAGLIATO	East London gin, Campari, Scarpa sweet vermouth / prosecco	10
MARTINI	East London Gin or Vodka, dry, wet, dirty, olives or a twist	10
EL RAYO TEQUILA & TONIC	Tequila, tonic water & grapefruit wedge	10
ATM	Mezcal, Amaro Montenegro, tonic	11
FROZEN MARGARITA	El Rayo tequila, homemade orange liqueur, lemon juice & syrup	11
FROZEN APEROL PALOMA	Aperol, El Rayo tequila, grapefruit, lime	11
HALF & HALF	The best of both worlds, both slushies in one glass!	11
BALOTELLI	Spicy Campari, Amaro Montenegro, olive brine, tonic water	11
PEACH & BASIL	East London vodka, peach, lemon, basil	11
SUMMER NEGRONI	Strawberry Campari, Forza pink gin, Lillet rosé, Aperol	11
OLD FASHIONED	Fielden rye whisky, brown sugar, Angostura	11
CHERRY LAMBO	Homemade cherry liqueur, frizzante, cherry bitters	11
CARAJILLO	Homemade orange & vanilla liqueur, espresso	11

## 0% Cocktails

OLD TOM & TONIC	Homemade zero percent gin, tonic water, lemon	6
BOTIVO SPRITZ	Botivo non alcoholic aperitif, soda water, fresh orange	6
NOGRONI	Grapefruit, orange, cardamon, coriander seeds, hibiscus, sugar	7
MARMALADE AMERICANO	Marmalade Mother Root, grapefruit, orange, coriander, hibiscus, tonic water	7
SMOKED MARGARITA	Lapsang souchong tea, orange syrup, lime juice	8

## About our Wine

Two of the rules we set at our other restaurant, Forza Win, are 'a dish is only as good as its worst ingredient' and 'do things properly'. We stick to that when it comes to what we drink, too.

As a result, you won't find any unnecessary additives in these wines - they aren't all "natural" per se, but human & chemical intervention in the process of their creation is minimal.

If a wine needs fish guts or other weird stuff to make it taste good then it probably wasn't good in the first place.

These wines come from people who don't add anything. Generally they are small producers, hence some of the bottles being a bit more expensive than the corner shop. Something that is often forgotten in some of the places we find ourselves in, is that drinking is supposed to be fun - a discovery as well as the booze.

There are some people in our team whose focus is the wine, so they're on hand if you want to know anything, don't be shy, ask all the questions. This is our stab at a 'things done properly' bottle list.

## Sparkling

		125ML	500ML	BOTTLE
NV BERNARDI FRIZZANTE, CANTINA BERNARDI (1.25 LITRE)	Glera – Veneto, IT ( <i>on tap</i> )	7	24	55
2019 CAVA FUNAMBUL ROSÉ, ENTRE VINYES (ROSÉ)	Garnacha & Trepat – Penedes, SP	9	34	50
2022 PREGADÉU, ELS VINYERONS (CAVA)	Xarel-Lo - Penedes, SP			55
2020 RIBELLE ROSATO, CAMILLO DONATI (PET NAT)	Barbera – Emilia Romagna, IT	10	40	60
2022 L'ARCHETIPO MOSCATELLO SELVATICO (ROSÉ)	Moscato, Apulia, IT	11	42	62
NV L'ATAVIQUE, MOUZON LEROUX & FILS	Pinot Noir & Chardonnay – Champagne, FR			95

## Pink

2023 PINK, JUDITH BECK	Zweigelt, Blaufränkisch - Burgenland, AT	7	26	38
2023 L'APOSTROPHE, TERRES PROMISES	Grenache, Carig. & Cins. – Provence, FR	8	31	46
2018 FINS ALS KULLONS, FINCA PARERA (1 LITRE)	Sumoll, Xarel-Lo, Grenache Blanc - Catalunya, SP			58
2022 ROSÉ, ALESSANDRO VIOLA	Nero d'Avola & Nerello Masc. – Sicily, IT			65
2022 CANAIUOLO ROSATO, SONO MONTENIDOLI	Canaiuolo – Tuscany, IT			66

## Orange

2023 CURTIDO, FOLIAS DE BACO	Moscatel Galego - Douro, PT ( <i>on tap</i> )	8	30	42
2022 ONIRIC BRISAT VERMELL, ENTRE VINYES	Xarel.lo & Parellada – Catalunya, SP			48
2022 THALIA, DOMAINE COSTE ROUSSE	Viognier, Vermentino - Languedoc, FR	10	35	54
2022 NATURALEZA, AZUL Y GARANZA	Garnacha Blanca - Navarra, SP			60
2022 LE P'TIT BLANC DE MACÉRATION, LES SABLONETTES	Chenin Blanc - Loire, FR	11	42	64
2022 FEU FOLLET, DOMAINE STOEFLER	Muscat, Gewurzt. & Riesling – Alsace, FR			70

## Red

		125ML	500ML	BOTTLE
2021 LES OLIVIERS, VIGNERONS D'ESTEZARGUES	Gre, Cins, Cari & Syrah – Rhône, FR ( <i>on tap</i> )	7	24	35
2022 SALTAMARTI, ELS VINYERONS	Tempranillo - Penedes, SP	8	30	40
2020 ALBERESE, FATTORIA DI SAMMONTANA ( <i>CHILLED</i> )	Sangiovese & Trebbiano – Tuscany, IT			45
2021 INK, JUDITH BECK	Zweigelt & St Laurent – Burgenland, AT			46
2022 VULCANO CHIARO, SALVATORE MARINO	Frappato - Sicily, IT	9	34	48
2019 FALL, ANCESTRAL	Carignan, Syrah, Cins., Gren. - Corbieres, FR			48
2022 TEATRALE, MALIBRÀN ( <i>CHILLED</i> )	Incroci Manzoni – Veneto, IT	10	40	54
NV RENOSU ROSSO, TENUTE DETTORI	Cannonau – Sardegna, IT			57
2020 VALPOLICELLA SUPERIORE, MONTE DALL'ORA	Corvina, Corvinone & Rondinella – Veneto, IT			60
2021 TATARANNE, IPARIETI	Primitivo - Puglia, IT	11	43	62
2021 UNLITRO, AMPELEIA ( <i>1 LITRE</i> )	Alicante & Carignan – Tuscany, IT			63
2021 VENDREDI 13, VINO DI ANNA	Nerello Mascalese – Sicily, IT			64
2020 PRIORAT CLASSIC, LECTORES VINI	Garnacha, Carignan & Syrah – Catalunya, SP			65
2022 BOURGOGNE, DOMAINE PERRIN CELINE	Pinot Noir - Burgundy, FR	11	45	65
2022 LE P'TIT POQUELIN, ISABELLE & BRUNO PERRAUD	Gamay - Rhone/Burgundy, FR			70
2021 NERELLO CAPPUCCIO, I CUSTODI DELL ETNA	Nerello Cappuccio – Sicily, IT			80
2019 BAROLO DI SERRALUNGA, PRINCIPIANO FERDINANDO	Nebbiolo – Piemonte, IT			95

# White

		125ML	500ML	BOTTLE
2022 CIELLO BIANCO, CIELLO	Catarratto – Sicily, IT ( <i>on tap</i> )	7	24	34
2022 VERDICCHIO DI GINO, SAN LORENZO	Verdicchio – Marche, IT	8	30	40
2022 MASIERI BIANCO, ANGIOLINO MAULE	Garganega & Trebbiano – Veneto, IT			40
2022 PIGATO, DELL' ERBA	Pigato – Liguria, IT			47
2022 MAGNUS RIESLING, STAFFELTER HOF	Riesling – Mosel, DE			48
2022 LOUREIRO, APHROS	Loureiro - Vinho Verde, PT	9	34	48
2022 MUSCADET, DIDASCALIE, BATARD – LANGELIER	Melon de Bourgogne – Loire, FR			48
2021 LE P'TIT BLANC SEC, LES SABLONNETTES	Chenin Blanc - Loire, FR			48
2023 UIVO, FOLIAS DE BACO	Alvarinho - Douro, Portugal			55
2022 VIN BLANC, CLOS DE TUE-BŒUF	Sauvignon Blanc – Loire, FR	10	40	57
2022 COVANTE, BOSCO SANT'AGNESE	Campania, IT			58
2022 SP68, ARIANNA OCCHIPINTI	Albanello, Moscato – Sicily, IT	11	44	64
2022 BEAUJOLAIS BLANC, CHÂTEAU CAMBON	Chardonnay – Beaujolais, FR			68
2019 ACHILLÉE, DEBOUTBERTIN	Chenin – Loire, FR			80
2020 Foudre à Canon, Domaine de la Borde	Savagnin – Jura, FR			95



All prices include VAT at 20%. We operate cashless, card payments only please. A discretionary service charge of 12.5% will be added to your bill.  
 100% of all service charge goes to our staff. Wine vintages subject to change & availability from our suppliers.  
 Please talk to us about any dietary requirements/allergies you may have or menu items you'd like to know about.

DEAD *Cheaps*, DEAD *Nice* WINE  
 (THAT WE HAVE OPEN AND NEED TO SELL) £5. ASK YOUR SERVER FOR AVAILABILITY

# The FORZZA Fiver



## Beer

ORBIT NICO LAGER (2/3 PINT, ON TAP) 4.8%	5
ORBIT IVO PALE ALE (2/3 PINT, ON TAP) 4.5%	5
SISSION LAGER (330ML, CAN) 4%	6
LUCKY SAINT 0.5% (330ML, BOTTLE)	5

## Digestivo

LIMONCELLO MADE IN HOUSE, 25ML	4
AMARETTO MADE IN HOUSE, 25ML	4
FERNET BRANCA, MILAN, 25ML	5
2022 L'ARCHETIPO MOSCATELLO SELVATICO, 125ML GLS / BOTTLE	11 / 62
DEMORADO SWEET WINE, SYRAH/BOBAL, 75ML GLS / BOTTLE	9 / 60

## Lofts

LEMON SODA	4
GRAPEFRUIT SODA	4
ORANGE SODA	4
MINT & GINGER LEMONADE	5

Add a 25ml spirit of your choice for 3 quid – East London gin, vodka or rum, El Rayo tequila, Jura 10yr Whiskey, Fielden Rye Whiskey