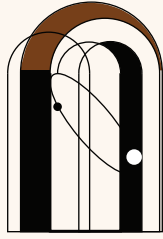


MENU





“Tradition is a gift of the past to the present.
We must be grateful for this gift, respect it and use it wisely”

Roberto Vicario
Executive Chef

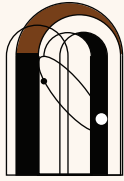
Welcome to Aqua Forte

This restaurant was created by the idea of four friends in love with food and Sri Lanka, with a clear mission to bring the culture and tradition of Italian food to the unique atmosphere of Galle Fort. AQUA Forte is committed to offer authentic Italian cuisine, without compromises.

Italian cuisine is art, passion, love for the ingredients and respect for the tradition and we want you to be part of this fascinating journey.

At AQUA Forte we also believe that the restaurant setting and ambience have to enhance the experience of our guests for a truly authentic, unique and memorable time.

To pay tribute to our name, special attention was put in selecting the right artwork. Around you on the walls, the etchings (called “Acquaforte” in Italian) are by a world-renowned Italian artist, and a detail in decorating this menu. Those beautiful masterpieces, the artisanal handmade copper tableware, the high-quality plates and glassware, and everything else in AQUA Forte will set the perfect stage for our protagonists: our authentic Italian food and wine.



Degustation Menu

Antipasti

STARTERS

Pesce marinato alla siciliana
Cold cured fish, citronette, capers, pistachios, microgreens

Wine Pairing: **Bottega Prosecco Spumante Brut DOC**

Prosciutto San Daniele e papaya
San Daniele ham, sous-vide cured papaya

Wine Pairing: **Alois Lageder Sauvignon Blanc**

Primi

PASTA

Spaghettoni all' aragosta
Bronze-drawn thick spaghetti, lobster meat, lobster stock, lemon zest

Wine Pairing: **Frescobaldi Alie Rosé Toscana IGT**

Chitarrine prosciutto crudo e tartufo
Homemade square spaghetti, Parma Ham, Parmigiano fondue, truffle oil

Wine Pairing: **Dezzani Barbaresco DCG**

Secondi

MAIN COURSE

Capesante, zucca, spinaci e pecorino
Pan fried scallops, pumpking mousse, pecorino cracker, sauteed spinach

Wine Pairing: **Alois Lageder Gewürtztraminer**

Agnello con salsa al pistacchio e zucchine scapece
Low temperature cooked Australian lamb rack, pistachio sauce, marinated zucchini

Wine Pairing: **Tenuta San Guido "Guidalberto" Toscana IGT**

Dolci

DESSERTS

Cannolo Siciliano
Traditional Sicilian cannoli, ricotta filling, pistachios, candied orange

Wine Pairing: **Castellare San Nicolò Vin Santo Classico DCG**

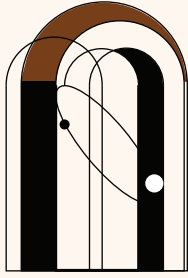
Seven course menu – USD 98 per person – Minimum 2 people
Wine Pairing: 6 wine glasses (75ml) + dessert wine (50ml) – USD 79 per person

Prices include all taxes except 10% service charge.

62, LEYN BAAN STREET, GALLE FORT, GALLE 80000, SRI LANKA



Vegetarian Dishes



Antipasti

STARTERS

USD

Prosciutto San Daniele e papaya

San Daniele ham, sous-vide cured papaya

19

Wine Pairing: **Alois Lageder Sauvignon Blanc – USD 19**

Battuta di manzo e nocciole

Beef tenderloin tartare, hazelnuts mayo, citronette, roasted hazelnuts

16

Wine Pairing: **Emotivo Montepulciano – USD 10**

Capesante, zucca, spinaci e pecorino

Pan fried scallops, pumpking mousse, pecorino cracker, sauteed spinach

29

Wine Pairing: **Bottega Soave Classico DOC – USD 10**

Pesce marinato alla siciliana

Cold cured fish, citronette, capers, pistachios, microgreens

15


Wine Pairing: **Masseria Altemura Falanghina IGT – USD 13**

Caprese di AQUA Forte 

Tomato jelly filled with mozzarella mousse, EVO oil, fresh basil, toasted ciabatta

14

Wine Pairing: **Tenuta del Melo Gavi DOCG – USD 15**

Carpaccio di funghi 

Button mushrooms carpaccio, citronette, Parmigiano Reggiano, truffle oil

15

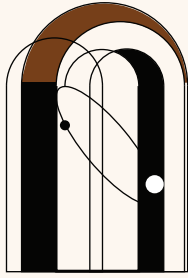
Wine Pairing: **Pratello Catulliano Lugana DOC – USD 12**

Prices include all taxes except 10% service charge.
Wines by the glass: 150 ml

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Vegetarian Dishes



Primi

PASTA AND RICE

USD

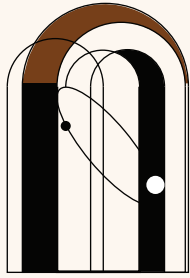
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| Tagliatelle al ragù bolognese <i>Homemade tagliatelle with classic slow cooked beef Bolognese Ragout</i> | 19 |
| Wine Pairing: Frescobaldi Chianti Classico DOCG – USD 18 | |
| Chitarrine prosciutto crudo e tartufo <i>Homemade square spaghetti, Parma Ham, Parmigiano fondue, truffle oil</i> | 22 |
| Wine Pairing: Dezzani Barbaresco DOC – USD 21 | |
| Gnocchetti vongole e basilico <i>Homemade pasta dumplings with clams, clam stock, EVO oil, fresh basil</i> | 17 |
| Wine Pairing: Alois Lageder Sauvignon Blanc – USD 19 | |
| Spaghettoni all'aragosta <i>Bronze-drawn thick spaghetti, lobster meat, lobster stock, lemon zest</i> | 39 |
| Wine Pairing: Frescobaldi Alie Rosé Toscana IGT – USD 13 | |
| Ravioli di magro  <i>Homemade ravioli with ricotta, spinach, Parmigiano Reggiano, sage butter</i> | 18 |
| Wine Pairing: Tenuta del Melo Gavi DOCG – USD 15 | |
| Risotto carciofi e porri croccanti  <i>Italian Carnaroli rice, artichoke, pecorino cheese, leak, Modena balsamic vinegar</i> | 21 |
| Wine Pairing: Alois Lageder Gewürtztraminer – USD 21 | |

Prices include all taxes except 10% service charge.
Wines by the glass: 150 ml

62, LEYN BAAN STREET, GALLE FORT, GALLE 80000, SRI LANKA



Vegetarian Dishes



Secondi

MAIN COURSE

USD

Polpo alla piastra, patate e olive

Pan fried octopus, baked potato, taggiasca olives, sour yogurt sauce

29

Wine Pairing: **Frescobaldi Remole Toscana Bianco IGT – USD 10**

Pesce del giorno all' acqua pazza

Catch of the day poached in white wine, cherry tomatoes, olives, capers, potatoes

25

Wine Pairing: **Rocca di Frassinello Vermentino IGT – USD 16**

Bistecca di manzo, salsa ai porcini, verdure al forno

Australian premium beef striploin, porcini and truffle sauce, baked vegetables

46

Wine Pairing: **Tenuta San Guido "Guidalberto" Toscana IGT– USD 43**

Agnello con salsa al pistacchio e zucchini

Low temperature cooked Australian lamb rack, pistachio sauce, marinated zucchini

49

Wine Pairing: **Dezzani San Carlo Barolo DOCG – USD 25**

Pollo alla Valdostana

Slow cooked chicken, white wine, cheese, mushrooms, roasted potatoes

24

Wine Pairing: **Bottega Merlot Trevenezie IGT – USD 10**

Parmigiana di melanzane ▼

Fried eggplants, scamorza cheese, tomato sauce, basil gel, mozzarella mousse

19

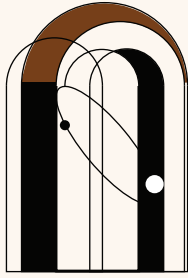
Wine Pairing: **Sasseo Primitivo del Salento IGT – USD 14**

Prices include all taxes except 10% service charge.
Wines by the glass:150 ml

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Vegetarian Dishes



Dolci

USD

DESSERTS

| | |
|--|----------|
| Tiramisù <i>Homemade savoiardi, Illy espresso coffee, mascarpone, cocoa powder</i> | 9 |
| La Caprese <i>Flourless chocolate and almond cake (gluten free), vanilla sauce</i> | 8 |
| Cannoli siciliani <i>Traditional Sicilian cannoli, ricotta filling, pistachios, candied orange</i> | 8 |
| Meringa della Passione <i>Panna cotta, merengue and passion fruit</i> | 8 |
| Sgroppino al limone <i>Tradition lemon sorbet cocktail with Prosecco and vodka</i> | 12 |
| Gelati e sorbetti <i>Selection of premium homemade Italian ice-cream and sorbets. Ask your waiter for today's special flavors.</i> | 3 /scoop |

Formaggio

CHEESE

| | |
|---|----|
| Misto di formaggi <i>Selection of three Italian cheeses, homemade preserves, dried fruit, honey</i> | 19 |
|---|----|

Wine Pairing: **Castellare San Nicolò Vin Santo del Chianti DOCG – USD 15**

Prices include all taxes except 10% service charge.
Wines by the glass:150 ml

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Vegetarian Dishes