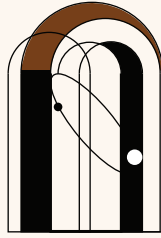


# MENU





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

A handwritten signature in black ink that reads "Roberto Vicario".

Roberto Vicario  
*Executive Chef*

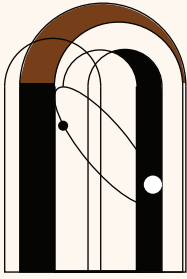
## Welcome to Aqua Forte

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.



# Antipasti

## STARTERS

---

### Carpaccio di zucchini 🌱

Zucchini carpaccio with truffle oil, pistachio crumble and ricotta cheese mousse

---

### Uovo in verde 🌱

Sous-vide cooked hen's egg with spinach puree and bread croutons

---

### Misto di salumi e formaggi

Selection of imported Italian cheese and pork cold cuts with homemade jams and honey

---

### Vitello tonnato classico piemontese

Sliced cooked veal with special homemade tuna sauce, baby pickles and micro greens

---

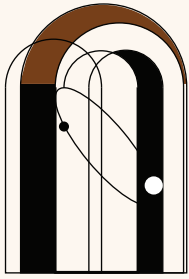
### Baccalà mantecato alla veneziana

Venetian style cod with EVO oil served on grilled polenta

---

### Carpaccio di tonno marinato alla siciliana

Citrus marinated fresh tuna fish with orange and fennel salad



# Primi

## PASTA AND RICE

---

### Risotto alla parmigiana con verdure croccanti V

Italian risotto with Parmigiano Reggiano cheese, crunchy vegetables and bell pepper powder

---

### Ravioli alla Norma V

Homemade fresh ravioli pasta stuffed with eggplants, ricotta and pecorino cheese with fresh cherry tomato sauce

---

### Tagliatelle al ragù di coniglio

Homemade tagliatelle with rabbit ragout

---

### Spaghettoni di Gragnano alla Carbonara

Typical Italian recipe with bronze-died thick spaghetti, crispy cured pork cheek, egg yolks and pecorino cheese

---

### Lasagna emiliana

Homemade fresh lasagna with beef ragout, Parmigiano Reggiano cheese and béchamel

---

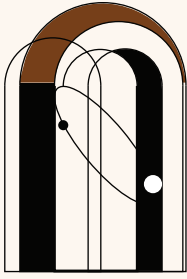
### Tortelli neri ai gamberi e zucchine

Squid ink homemade tortelli stuffed with prawn and zucchini, served with seafood bisque

---

### Spaghettoni di Gragnano con vongole e bottarga

Bronze-died thick spaghetti with clams and bottarga and flavored bread crumbs



# Secondi

MAIN COURSE

---

## Parmigiana di melanzane ● v

Fried eggplants rolls with mozzarella cheese, burrata and basil tomato sauce

---

## Flan di zucca con cuore di gorgonzola ● v

Pumpkin muffin with a molten gorgonzola heart on a Parmiggiano Reggiano cheese sauce and red wine jelly.

---

## Pescato del giorno alla fantasia dello Chef

Catch of the day prepared as per today's chef inspiration (ask the waiter)

---

## Polpo alla barese

Octopus sous-vide with smoked potato puree, parsley powder and dry black olives

---

## Porchetta e peperoni

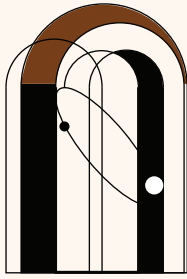
Rolled pork belly with herbs served with roast bell pepper salad and pork crackling

---

## Involtini di pollo con funghi porcini

Chicken and cabbage roll stuffed with porcini mushrooms with pumpkin puree and porcini jus





# Dolci

## DESSERTS

---

### Tiramisù

Coffee-flavored Italian dessert. Layered ladyfingers (savoiardi) dipped in espresso coffee, with a creamy mixture of eggs, sugar, and mascarpone cheese, flavored with cocoa

---

### Panna cotta con frutta di stagione

Italian dessert of sweetened cream served with seasonal fruit

---

### Trio di cioccolato e ricotta

Chocolate based dessert with three different textures, ricotta mousse and caramel

---

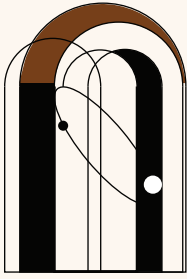
### Gelati e Sorbetti

Selection of premium homemade Italian ice-cream and sorbets.  
Ask your server for today's special flavors.



# BEVERAGES





## Cold Beverages

---

San Pellegrino Sparkling Water Small

San Pellegrino Sparkling Water Large

Acqua Panna Spring Water Small

Acqua Panna Spring Water Large

Filtered Water with Ice and Lemon (Bottle)

Aranciata Rossa - San Pellegrino

Limonata - San Pellegrino

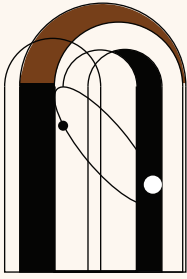
### Soft Drinks

Coca Cola, Coke Zero, Tonic Water, Sprite Lemon Lime

### Fresh Juice

Orange, Mango, Watermelon, Pineapple





## Hot Beverages

---

Espresso

Double Espresso

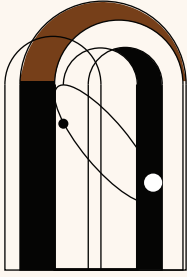
Cappuccino

Caffè Macchiato

Americano Coffee

Iced Coffee

Tea and Herbal Tea Selection



# Wines

---

## Sparkling Wine

Bottega Prosecco Spumante DOC

Veneto

Bottega Prosecco Rosé Gold Spumante DOC

Veneto

Bottega Prosecco Gold Spumante DOC

Veneto

Ferrari Brut Trento DOC

Chardonnay, **Trentino**

Bellavista Alma Gran Cuvée Franciacorta Brut

Chardonnay and Pinot Noir, **Lombardia**

## White Wine

Bottega Pinot Grigio Veronese IGT 2017

Pinot Grigio, **Veneto**

Bottega Soave Classico DOC 2017

Garganega, **Veneto**

Alois LageDer Estate 2017

Gewürztraminer, **Alto Adige**

Argiolas Costamolino 2015

Vermentino, **Sardegna**

Attems Chardonnay Venezia Giulia IGT 2015

Chardonnay, **Friuli**

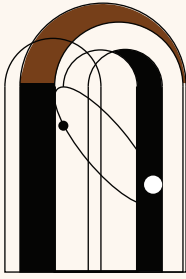
La Scolca Gavi DOCG Valentino 2015

Cortese, **Piemonte**

AQUA FORTE AUTHENTIC ITALIAN RESTAURANT

info@aquaforterestaurant.com | +94 76 119 0532

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



# Wines

---

## Red Wine

Bottega Merlot IGT Trevenezie 2017

Merlot, **Veneto**

Emotivo Montepulciano 2016

Montepulciano, **Abruzzo**

Sacchetto Pinot Nero 2017

Pinot Noir, **Veneto**

Baglio del sole Nero d'Avola 2016

Nero d'Avola, **Sicilia**

Dezzani Barbera d'Asti 2016

Barbera D'Asti, **Piemonte**

Antinori Santa Cristina Rosso 2016

Merlot and Sangiovese, **Toscana**

Antinori Peppoli Chianti Classico DOCG 2016

Sangiovese, **Toscana**

Dezzani Barolo 2014

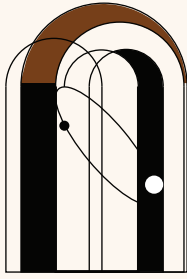
Nebbiolo, **Piemonte**

Le Serre Nuove dell'Ornellaia Bolgheri DOC 2012

Merlot, Cabernet Sauvignon, Cabernet Franc and Petit Verdot, **Toscana**

Antinori Tignanello 2015

Cabernet Sauvignon, Merlot, Syrah and Sangiovese, **Toscana**



# Wines

---

## Dessert Wine

Poesie Recioto di Soave Classico DOCG 2011

Garganega, **Veneto**

Poesie Recioto della Valpolicella DOCG 2013

Valpolicella, **Veneto**

\*Ask your waiter for selection of liquors and digestives.