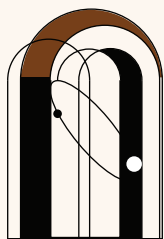


M E N U





“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

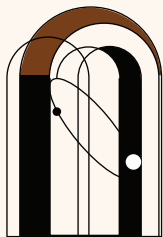
Welcome to Aqua Forte

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

Carpaccio di tonno marinato alla siciliana

Citrus Marinated fresh tuna fish with orange and fennel salad

Vitello tonnato classico piemontese

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

Wine pairing: Argiolas Costamolino Vermentino di Sardegna

Primi

PASTA AND RICE

Risotto al basilico e gamberi

Italian Carnaroli rice, basil flavoured, baked prawns and lemon zests

Wine pairing: Alois Lageder Sauvignon Blanc

Tagliatelle al ragù bolognese

Homemade tagliatelle with classic slow cooked beef Bolognese Ragout

Wine pairing: Antinori Peppoli Chianti Classico DOC

Secondi

MAIN COURSE

Filetto di lampuga, cavolfiore, porri e barbabietola

Mahi mahi fillets with cauliflower puree, baked leeks and beetroot pickles

Wine pairing: Planeta Chardonnay Sicilia Menfi DOC

Involtini di pollo con funghi porcini

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

Wine pairing: Sacchetto Pinot Nero IGT

Dolci

DESSERTS

Your choice from our dessert menu

Wine pairing: Recioto di Soave

Seven Course Menu

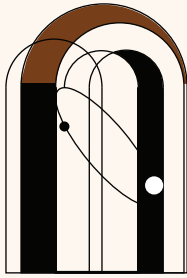
LKR 9,500

Per person - Minimum 2 people

Wine Pairing

LKR 7,900

Per person - 5 wine glasses (75ml) + dessert wine (50ml)



Antipasti

STARTERS

Carpaccio di zucchini

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

Wine Pairing: Villa Antinori Bianco Toscana IGT

Caprese di AQUA Forte

Mozzarella mousse, tomato jelly, fresh basil, Extra Virgin Olive Oil

Wine Pairing: Alois Lageder Sauvignon Blanc

Crostini di polenta

Crispy polenta squares with chef's selection of toppings

Wine Pairing: Bottega Prosecco DOC Spumante Brut

Misto di salumi e formaggi

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

Wine Pairing: Dezzani Barbera d'Asti DOCG

Vitello tonnato classico piemontese

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

Wine Pairing: La Scolca Gavi DOCG

Battuta di gamberi alla mediterranea

Prawn tartare with lemon, black olives, capers, cherry tomatoes, herbs

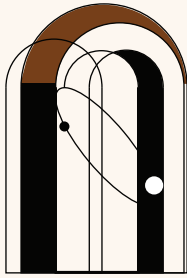
Wine Pairing: Argiolas Costamolino Vermentino di Sardegna

Carpaccio di tonno marinato alla siciliana

Citrus marinated fresh tuna fish with orange and fennel salad

Wine Pairing: Alois Lageder Gewürtztraminer





Primi

PASTA AND RICE

Gnocchi di patate e ricotta al gorgonzola e noci



Potato and ricotta gnocchi with Italian blue cheese sauce and walnuts

Wine Pairing: Alois Lagder Gewürtztraminer

Ravioli alla Norma



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

Wine Pairing: Baglio del Sole Nero d'Avola

Paccheri all'amatriciana

Bronze-died pasta with rich tomato and cured pork cheek sauce, pecorino romano cheese

Wine Pairing: Antinori Santa Cristina Toscana IGT

Tagliatelle al ragù bolognese

Homemade tagliatelle with classic slow cooked beef Bolognese Ragout

Wine Pairing: Antinori Peppoli Chianti Classico

Spaghettoni di Gragnano alla carbonara

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

Wine Pairing: Villa Antinori Bianco Toscana IGT

Tortelli neri ai gamberi e zucchini

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

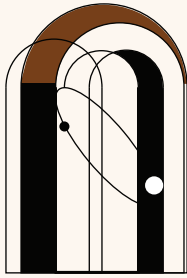
Wine Pairing: Argiolas Costamolino 2015 Vermentino

Risotto al basilico e gamberi

Italian Carnaroli rice, basil flavored sauce, baked prawns and lemon zests

Wine Pairing: Alois Lageder Sauvignon Blanc





Secondi

MAIN COURSE

Parmigiana di melanzane



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

Wine Pairing: Sasseo Primitivo del Salento

Polenta di montagna



Polenta with mixed mushrooms and taleggio cheese

Wine Pairing: Bottega Merlot IGT Trevenezie

Filetto di lampuga, cavolfiore, porri e barbabietola

Mahi mahi fillets, cauliflower puree, baked leeks and beetroot pickles

Wine Pairing: Planeta Chardonnay Sicilia Menfi DOC

Polpo alla barese

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

Wine Pairing: Argiolas Costamolino Vermentino di Sardegna

Bistecca di manzo australiano con ortaggi al forno

Australian cape grim beef Striploin "au jus", roasted vegetables

Wine Pairing: Le Serre Nuove dell'Ornellaia Bolgheri DOC

Porchetta e peperoni

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

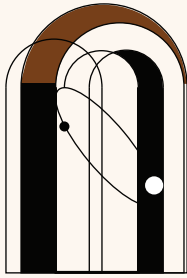
Wine Pairing: Dezzani Barbaresco DOCG

Involtini di pollo con funghi porcini

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

Wine Pairing: Sacchetto Pinot Nero





Dolci

DESSERTS

Tiramisù

Layered homemade savoiardi (ladyfingers) dipped in espresso coffee, with a creamy mixture of eggs, sugar, and mascarpone cheese, flavored with cocoa

Wine Pairing: Recioto di Soave

Il Gianduiotto al cucchiaino

Our reinterpretation of the classic Torino's Gianduiotto chocolate. Hazelnut-flavored chocolate with hazelnut crisps

Wine Pairing: Barolo Chinato

La pastiera napoletana

Traditional Neapolitan shortbread cake with flower and citrus infused ricotta and wheat filling

Wine Pairing: Recioto di Soave

Gelati e sorbetti

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

