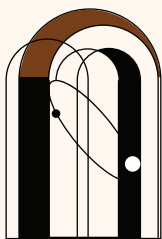


DESSERTS





“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

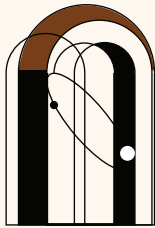
Welcome to Aqua Forte

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.



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 cucchiaio

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.

Dessert Wines

Poesie Recioto di Soave Classico DOCG 2011

Garganega, **Veneto**

Poesie Recioto della Valpolicella DOCG 2013

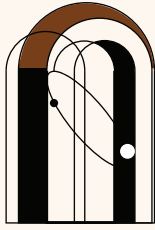
Corvina and Rondinella, **Veneto**

Marchesi di Barolo - Barolo Chinato

Nebbiolo and aromatic herbs, **Piemonte**

Dessert wines by the glass: 50 ml

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



Spirits and Digestifs

Grappa

Grappa di Moscato Nonino

Grappa Nonino Antica Cuvée Invecchiata Barrique

Grappa Segana Solera di Solera Barrique

Grappa Alexander di Amarone

Digestifs

Limoncello

Sambuca Isolabella Extra Fine

Disaronno Originale Amaretto

Baileys Irish Cream

Fernet Branca

Amaro San Simone

Jägermeister

Other Spirits

Remy Martin Cognac VSOP

Hennessy Cognac XO

Bourbon Whiskey

Single Malt Scotch Whisky

Grappa and other spirits: 25 ml
Digestifs: 50 ml

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