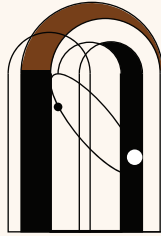


M E N U





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

A stylized signature of Roberto Vicario in black ink.

Roberto Vicario
Executive Chef

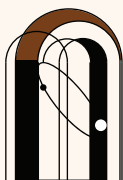
Welcome to Aqua Forte

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

Battuta di gamberi alla mediterranea

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

Wine Pairing: Rocca di Frassinello Vermentino

Prosciutto San Daniele e sottaceti

San Daniele ham, homemade mixed pickled vegetables

Wine Pairing: Alois Lageder Sauvignon Blanc

Primi

PASTA AND RICE

Ravioli del plin cacio e pepe

Homemade ravioli with ricotta and pecorino cheese, black pepper broth, pecorino cracker

Wine Pairing: Alois Lageder Gewürtztraminer

Risotto all'anatra e balsamico di Modena

Italian Carnaroli rice, duck, Modena balsamic vinegar, Parmigiano Reggiano crackers

Wine Pairing: Alois Lageder Krafuss Pinot Nero 2015

Secondi

MAIN COURSE

Pollo alla cacciatora

Chicken rolls stuffed with olives and vegetables, tomatoes sauce, taggiasche olives

Wine Pairing: Antinori Peppoli Chianti Classico

Dolci

DESSERTS

Your choice from our dessert menu

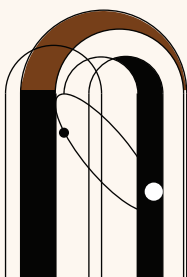
Wine pairing: Antinori Muffato della Sala Bianco

Six course menu – LKR 9,100 per person – Minimum 2 people

Wine Pairing: 5 wine glasses (75 ml) + dessert wine (50 ml) – LKR 9,900 per person

Prices include all taxes except 10% service charge.

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



Antipasti

STARTERS

Prosciutto San Daniele e sottaceti

San Daniele ham, homemade mixed pickled vegetables

Wine Pairing: Alois Lageder Sauvignon Blanc

Tartara di manzo

Beef tenderloin tartare, beef jus, savory zabaione cream, caper flowers, Carasau bread

Wine Pairing: Alois Lageder Loewengang Chardonnay

Battuta di gamberi alla mediterranea

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

Wine Pairing: Alois Lageder Loewengang Chardonnay

Insalata di polpo, patate e olive taggiasche

Octopus, potatoes, taggiasche olives, Extra Virgin Olive oil

Wine Pairing: Alois Lageder Gewürztraminer

Uovo nell'orto

Sous vide cooked egg, bread crumble, vegetables, sweet peas sponge, pickled cauliflowers

Wine Pairing: Bottega Prosecco Spumante Brut

Parmigiana di melanzane

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

Wine Pairing: Sasseo Primitivo del Salento

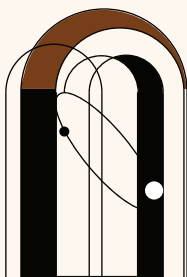
Prices include all taxes except 10% service charge.

Wines by the glass: 150 ml

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Vegetarian Dishes



Primi

PASTA AND RICE

Paccheri all'amatriciana

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

Wine Pairing: Antinori Santa Cristina Toscana Rosso IGT

Tagliatelle al ragú bolognese

Homemade tagliatelle with classic slow cooked beef Bolognese Ragout

Wine Pairing: Antinori Peppoli Chianti Classico

Spaghettoni di Gragnano all'aragosta

Bronze-died thick spaghetti, lobster meat, lobster bisque

Wine Pairing: Alois Lageder Loewengang Chardonnay

Tagliolini neri alle seppie

Squid ink homemade tagliolini, squid, seafood bisque, lemon zest

Wine Pairing: Alois Lageder Loewengang Chardonnay

Risotto all'anatra e balsamico di Modena

Italian Carnaroli rice, duck, Modena balsamic vinegar, Parmigiano Reggiano crackers

Wine Pairing: Alois Lageder Krafuss Pinot Nero 2015

Gnocchi di patate al pesto



Potato gnocchi, traditional basil pesto sauce with pine nuts, pecorino cheese and EVO oil

Wine Pairing: Alois Lageder Sauvignon Blanc

Ravioli del plin cacio e pepe



Homemade ravioli with ricotta and pecorino cheese, black pepper broth, pecorino cracker

Wine Pairing: Alois Lageder Gewürtztraminer

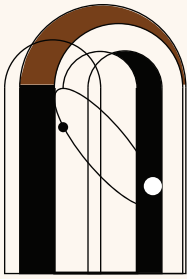
Prices include all taxes except 10% service charge.

Wines by the glass: 150 ml

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



Vegetarian Dishes



Secondi

MAIN COURSE

Filetto di dentice, cavolfiore, porri e barbabietola

Red snapper fillets, cauliflower purée, baked leeks and beetroot pickles

Wine Pairing: Masseria Altemura Falanghina del Salento IGT

Cotoletta di tonno alla milanese

Breaded tuna steak, pan fried in butter "Milanese" style, green salad

Wine Pairing: Villa Antinori Bianco Toscana IGT

Bistecca di manzo australiano

Australian premium beef cube roll "au jus", truffled potatoes

Wine Pairing: Le Serre Nuove dell'Ornellaia Bolgheri DOC

Pollo alla cacciatora

Slow cooked chicken, vegetables, tomatoes sauce, taggiasche olives

Wine Pairing: Antinori Peppoli Chianti Classico

Tavolozza d'autunno

Mixed mushrooms cooked in different ways and textures, pumpkin purée, vegetables jus

Wine Pairing: Emotivo Montepulciano

Polenta di montagna

Polenta with mixed mushrooms, taleggio cheese, red cabbage

Wine Pairing: Dezzani Stardé Barbaresco DOCG

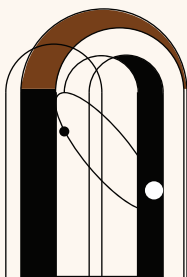
Prices include all taxes except 10% service charge.

Wines by the glass: 150 ml

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



Vegetarian Dishes



Dolci

DESSERTS

Tiramisù

Layered homemade savoiardi (ladyfingers) dipped in espresso coffee, mascarpone cheese, flavored with cocoa

Wine Pairing: Antinori Muffato della Sala Bianco

Dolce bosco

Ricotta and cream cheese mousse, berries, sbrisolona crumble, honeycomb candy

Wine Pairing: Homemade Berries Liqueur

Fondente Valrhona, zucca e amaretto di Saronno

Valrhona dark chocolate mousse, pumpkin and Amaretto jelly, chocolate shortbread, pistachios, Maldon salt

Wine Pairing: Barolo Chinato

Gelati e sorbetti

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

Formaggio

CHEESE

Misto di formaggi

Selection of three imported Italian cheeses, homemade preserves, dried fruit, and honey

Wine Pairing: Antinori Muffato della Sala Bianco

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