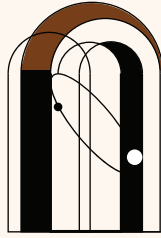


DESSERT





“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

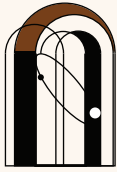
## Welcome to Aqua Forte

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 “Acquafornte” in Italian) are by a world-renowned Italian artist, and a detail is 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

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### Tiramisù

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

Wine Pairing: Antinori Muffato della Sala Bianco

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### Dolce bosco

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

Wine Pairing: Homemade Berries Liqueur

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### Fondente Valrhona, zucca e amaretto di Saronno

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

Wine Pairing: Barolo Chinato

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### Gelati e sorbetti

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

## Formaggio

CHEESE

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### Misto di formaggi

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

Wine Pairing: Antinori Muffato della Sala Bianco

## Dessert Wines

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### Recioto di Soave Classico DOCG

Garganega, **Veneto**

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### Antinori Muffato della Sala Bianco

Sauvignon Blanc, Grechetto, Traminer, Semillon, Riesling, **Umbria**

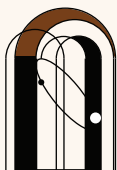
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### Marchesi di Barolo - Barolo Chinato

Nebbiolo and aromatic herbs, **Piemonte**

Prices include all taxes except 10% service charge.  
Dessert wine by the glass: 50 ml

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



## Spirits and Digestifs

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### Grappe

Grappa di Moscato Nonino

Grappa Nonino Antica Cuvée Invecchiata Barrique

Grappa Segnana Solera di Solera Barrique

Grappa Alexander di Amarone

### Digestifs

Homemade Limoncello

Homemade Berries Liqueur

Homemade Chocolate and Chili Liqueur

Sambuca Isolabella Extra Fine

Disaronno Originale Amaretto

Baileys Irish Cream

Fernet Branca

Amaro San Simone

Jägermeister

### Other Spirits

Rémy Martin Cognac VSOP

Hennessy Cognac XO

Bourbon Whiskey

Single Malt Scotch Whisky

Prices include all taxes except 10% service charge.  
Grappa and other spirits: 25ml  
Digestifs: 50ml

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