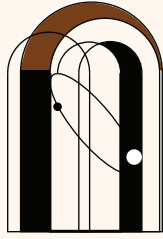


DESSERT





“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

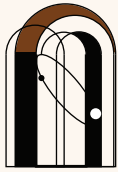
Welcome to Aqua Forte

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 “Acquaforze” 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

LKR

DESSERTS

Tiramisù 1,800

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

Wine Pairing: **Antinori Muffato della Sala Bianco** – LKR 1,900

Babà 1,900

Neapolitan babà, limoncello, custard, pomegranate reduction, candied pineapple

Wine Pairing: **Bottega Vino dell'amore Moscato** – LKR 1,400

Torta Caprese 1,900

Valrhona dark chocolate and almond flourless cake, orange gel, almond cremoso

Wine Pairing: **Barolo Chinato** – LKR 2,700

Spuma al cocco 1,500

Passion fruit, coconut foam, mint granita

Wine Pairing: **Homemade Limoncello** – LKR 1,700

Gelati e sorbetti 500/scoop

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

Formaggio

CHEESE

Misto di formaggi 2,700

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

Wine Pairing: **Antinori Muffato della Sala Bianco** – LKR 1,900

Dessert Wines

Glass

Bottle

Antinori Muffato della Sala Bianco 1,900 14,900

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

Bottega Il Vino dell'Amore Moscato 1,400 10,700

Moscato, Veneto

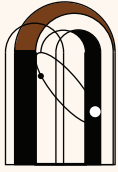
Marchesi di Barolo - Barolo Chinato 2,700 19,200

Nebbiolo and aromatic herbs, Piemonte

Prices include all taxes except 10% service charge.

Dessert wines by the glass: 50 ml

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



Spirits and Digestifs

LKR

Grappa

Grappa Segnana di Moscato	1,800
Grappa Segnana Solera di Solera Barrique	1,900
Grappa Alexander di Amarone	1,800

Digestifs

Homemade Limoncello	1,700
Homemade Berries Liqueur	1,700
Homemade Chocolate and Chili Liqueur	1,700
Sambuca Isolabella Extra Fine	1,800
Disaronno Originale Amaretto	1,900
Baileys Irish Cream	1,900
Fernet Branca	1,700
Amaro San Simone	1,700
Jägermeister	1,700

Other Spirits

Remy Martin Cognac VSOP	2,100
Hennessy Cognac XO	3,100
Bourbon Whiskey	1,700
Single Malt Scotch Whisky	2,100

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

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