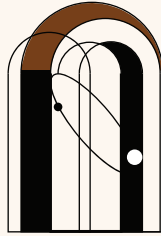


DESSERT





“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

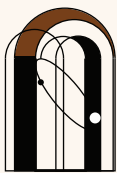
Welcome to Aqua Forte

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 “Acquaforte” 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

LKR

Tiramisù

1,900

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

Wine Pairing: **Castellare San Nicolò Vin Santo del Chianti DOCG – LKR 2,500**

Zeppola al cremoso e pere

2,300

Bignè, chocolate cremoso, pear ice cream, amaretto preserved pear

Wine Pairing: **Barolo Chinato – LKR 2,800**

Delizia Tropicale

1,800

Coconut, cashew, and passion fruit mousse, crumb base of dates, oat and honey (gluten and dairy free)

Wine Pairing: **Bottega Vino dell'amore Moscato – LKR 1,600**

Cassatina del Forte

2,300

Ricotta and chocolate cassata, pistachios, candied citrus and marzipan

Wine Pairing: **Castellare San Nicolò Vin Santo del Chianti DOCG – LKR 2,500**

Gelati e sorbetti

650/scoop

Selection of premium homemade Italian ice-cream and sorbets.

Ask your waiter for today's special flavors.

Formaggio

CHEESE

Misto di formaggi

3,700

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

Wine Pairing: : **Castellare San Nicolò Vin Santo del Chianti DOCG – LKR 2,500**

Dessert Wines

Glass

Bottle

Castellare San Nicolò Vin Santo Classico DOC 2013

2,500

15,800

Malvasia Bianca and Trebbiano, Toscana

Bottega Il Vino dell'Amore Moscato

1,600

13,700

Moscato, Veneto

Marchesi di Barolo - Barolo Chinato

2,800

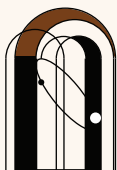
19,200

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	2,100
Grappa Segnana Solera di Solera Barrique	2,400
Grappa Alexander di Amarone	2,300

Digestifs

Homemade Limoncello	1,900
Homemade Berries Liqueur	1,900
Homemade Chocolate and Chili Liqueur	1,900
Sambuca Isolabella Extra Fine	1,900
Disaronno Originale Amaretto	2,100
Baileys Irish Cream	2,100
Fernet Branca	1,900
Jägermeister	1,900

Other Spirits

Remy Martin Cognac VSOP	2,300
Hennessy Cognac XO	3,400
Bourbon Whiskey	1,900
Single Malt Scotch Whisky	2,300

Prices include all taxes except 10% service charge.
Grappa and other spirits: 25ml
Digestifs: 50ml
62, LEYN BAAN STREET, GALLE FORT, GALLE 80000, SRI LANKA