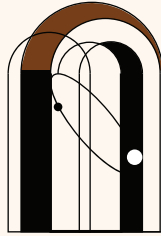


M E N U





“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

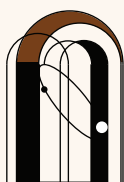
Welcome to Aqua Forte

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

Capesante, funghi e ricotta
Fried pan scallops, mushrooms, pecorino cracker, ricotta cheese
Wine Pairing: **Bottega Prosecco Spumante DOC**

Carpaccio alla piemontese (tonnato)
Beef tenderloin carpaccio, tuna sauce, greens, pickles, capers
Wine Pairing: **Villa Antinori Bianco Toscana IGT**

Primi

PASTA AND RICE

Risotto yogurt , acciughe, peperone e caffè
Italian Carnaroli rice, fresh yogurt, roasted bell pepper reduction,
vegetable juice, anchovies and coffee powder
Wine Pairing: **Alois Lageder Gewürztraminer Alto Adige**

Ravioli alla genovese
Homemade ravioli with ricotta, braised onion in beef stock, pecorino, basil
Wine Pairing: **Masseria Altemura Falanghina del Salento**

Secondi

MAIN COURSE

Aragosta con porro stufato e crema alla mandorla
Lobster, almond cream, sous-vide leeks, orange gel, sesame orange cracker
Wine Pairing: **Alois Lageder Löwengang Chardonnay Alto Adige**

Agnello alla bagna càuda e broccoli
Sous-vide low temperature cooked Australian lamb, bagna càuda sauce, broccoli
Wine Pairing: **Fattoria dei Barbi Brunello di Montalcino DCG**

Dolci

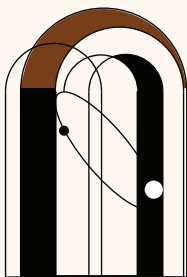
DESSERTS

Zeppola al cremoso e pere
Bignè, cremoso al cioccolato, pear icecream, amaretto preserved pear
Wine Pairing: **Castellare San Nicolò Vin Santo del Chianti DCG**

Seven course menu – LKR 19,900 per person – Minimum 2 people
Wine Pairing: 6 wine glasses (75ml) + dessert wine (50ml) – LKR 15,900 per person

Prices include all taxes except 10% service charge.

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



Antipasti

STARTERS

LKR

Prosciutto San Daniele e papaya

3,900

San Daniele ham, sous-vide cured papaya

Wine Pairing: **Alois Lageder Sauvignon Blanc – LKR 3,700**

Carpaccio alla piemontese (tonnato)

4,700

Australian Beef tenderloin carpaccio, tuna sauce, greens, pickles, capers

Wine Pairing: **Villa Antinori Bianco Toscana IGT – LKR 2,900**

Battuta di gamberi alla mediterranea

3,300

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

Wine Pairing: **Baglio del Sole Inzolia Sicilia IGT – LKR 2,700**

Capesante, funghi e ricotta

5,500

Pan fried scallops, mushrooms, pecorino cracker, ricotta cheese

Wine Pairing: **Alois Lageder Gewürztraminer – LKR 3,900**

Carpaccio di zucchini, pistacchi e olio al tartufo

2,700

Zucchini carpaccio with mozzarella mousse, pistachios crumbs, truffle oil

Wine Pairing: **Bottega Prosecco Spumante Brut – LKR 2,600**

Parmigiana di melanzane

2,800

Fried eggplants rolls with scamorza cheese, burrata mousse, basil gel and tomato sauce

Wine Pairing: **Sasseo Primitivo del Salento – LKR 3,400**

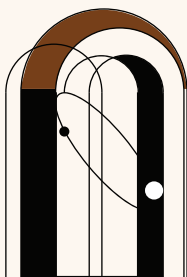
Prices include all taxes except 10% service charge.

Wines by the glass: 150 ml

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



Vegetarian Dishes



Primi

PASTA AND RICE

LKR

Ravioli alla genovese

3,700

Homemade ravioli with ricotta, braised onion in beef stock, pecorino, basil

Wine Pairing: **Masseria Altamura Falanghina del Salento – LKR 3,700**

Chitarrine al cacao al ragù d’agnello

4,700

Homemade cocoa square spaghetti, lamb ragout, pecorino cheese and berries

Wine Pairing: **Tenuta San Guido Guidalberto Toscana IGT – LKR 8,800**

Tagliatelle al ragù bolognese

3,500

Homemade tagliatelle with classic slow cooked beef Bolognese Ragout

Wine Pairing: **Antinori Peppoli Chianti Classico – LKR 3,900**

Spaghettoni ai gamberi e zucchini

3,900

Bronze-drawn thick spaghetti, prawns, zucchini sauce, basil

Wine Pairing: **Alois Lageder Sauvignon Blanc– LKR 3,700**

Risotto yogurt, acciughe, peperone e caffè

3,400

Italian Carnaroli rice, fresh yogurt, roasted bell pepper reduction, vegetable juice, anchovies and coffee powder

Wine Pairing: **Alois Lageder Gewürtztraminer – LKR 3,900**

Paccheri alla Norma

2,900

Bronze-drawn pasta with eggplant sauce, tomatoes, dry ricotta and basil

Wine Pairing: **Baglio del Sole Inzolia Sicilia IGT – LKR 2,700**

Gnocchi alla sorrentina

3,200

Potato gnocchi, tomato sauce, mozzarella, parmigiano cheese au-gratin

Wine Pairing: **Baglio del Sole Nero d’Avola – LKR 2,800**

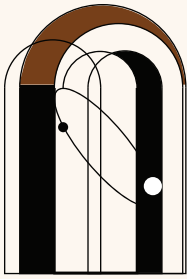
Prices include all taxes except 10% service charge.

Wines by the glass: 150 ml

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



Vegetarian Dishes



Secondi

MAIN COURSE

LKR

Pesce del giorno alla mediterranea e rosti di patata 4,700

Catch of the day, potato rosti, olives, confit tomatoes and capers

Wine Pairing: **Villa Antinori Bianco Toscana IGT – LKR 2,900**

Polpo alla piastra, patata al forno e cipollotto 4,900

Pan fried octopus, baked potato, braised spring onion, sour yogurt sauce

Wine Pairing: **Masseria Altemura Falanghina del Salento IGT – LKR 3,700**

Aragosta con porro stufato e crema alla mandorla 9,900

Lobster, almond cream, sous-vide leeks, orange gel, sesame orange cracker

Wine Pairing: **AAlois Lageder Löwengang Chardonnay – LKR 8,700**

Bistecca di manzo alla nocciola e verdure al forno 8,900

Australian premium beef striploin, hazelnut sauce, hazelnut crumbs, baked veggies

Wine Pairing: **Tenuta San Guido "Guidalberto" Toscana IGT– LKR 8,800**

Agnello alla bagna càuda e broccoli 9,700

Sous-vide low temperature cooked Australian lamb, bagna càuda sauce, broccoli

Wine Pairing: **Fattoria dei Barbi Brunello di Montalcino DOCG – LKR 6,900**

Pollo alla cacciatora 4,500

Sous-vide chicken thighs, cacciatora sauce, braised vegetables

Wine Pairing: **Antinori Peppoli Chianti Classico – LKR 3,900**

Panino vegetariano 4,400

Sous-vide mushroom, grilled pumpkin, pickled red cabbage, pecorino cheese, sesame

Wine Pairing: **Torresella Pinot Grigio Rosé – LKR 2,900**

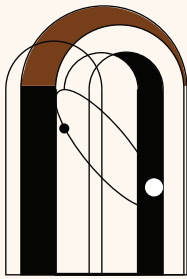
Prices include all taxes except 10% service charge.

Wines by the glass: 150 ml

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



Vegetarian Dishes



Dolci

LKR

DESSERTS

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**

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