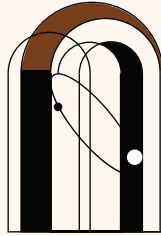


M E N U





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

A handwritten signature in black ink, reading 'Roberto Vicario'.

Roberto Vicario
Executive Chef

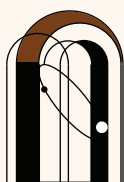
Welcome to Aqua Forte

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 “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**

Prosciutto San Daniele e papaya
San Daniele ham, sous-vide cured papaya
Wine Pairing: **Alois Lageder Sauvignon Blanc**

Primi

PASTA AND RICE

Ravioli di magro, ricotta e spinaci
Homemade ravioli with ricotta, spinach, Parmigiano Reggiano, sage butter
Wine Pairing: **Torresella Pinot Grigio Rosé**

Spaghettoni all'aragosta
Bronze-drawn thick spaghetti, lobster meat, lobster stock, lemon zest
Wine Pairing: **Alois Lageder Löwengang Chardonnay**

Secondi

MAIN COURSE

Caciucco
Mixed seafood stew in rich wine and tomato sauce, roasted garlic bread
Wine Pairing: **Antinori Peppoli Chianti Classico**

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

Dolci

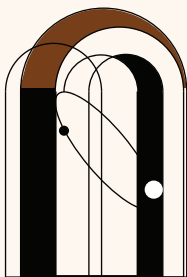
DESSERTS

Budino di nocciole
Hazelnut pudding inspired by chef Pellegrino Artusi
Wine Pairing: **Castellare San Nicolò Vin Santo del Chianti DCG**

Seven course menu – USD 80 per person – Minimum 2 people
Wine Pairing: 6 wine glasses (75ml) + dessert wine (50ml) – USD 60 per person

Prices include all taxes except 10% service charge.

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



Antipasti

STARTERS

USD

Prosciutto San Daniele e papaya 14
San Daniele ham, sous-vide cured papaya

Wine Pairing: **Alois Lageder Sauvignon Blanc – USD 12**

Carpaccio alla piemontese (tonnato) 16
Australian Beef tenderloin carpaccio, tuna sauce, greens, pickles, capers

Wine Pairing: **Villa Antinori Bianco Toscana IGT – USD 10**

Cernia marinata, crema di yogurt e pane carasau 13
Raw-cured white fish, capers yoghurt, confit cherry tomatoes, carasau bread

Wine Pairing: **Baglio del Sole Inzolia Sicilia IGT – USD 9**

Capesante, funghi e ricotta 17
Pan fried scallops, mushrooms, pecorino cracker, ricotta cheese

Wine Pairing: **Alois Lageder Gewürztraminer – USD 13**

Caprese di AQUA Forte  10
Tomato shaped tomato jelly with a heart of
fresh mozzarella mousse

Wine Pairing: **Bottega Prosecco Spumante Brut – USD 9**

Parmigiana di melanzane  10
Fried eggplants with scamorza cheese, mozzarella,
basil gel and tomato sauce

Wine Pairing: **Sasseo Primitivo del Salento – USD 11**

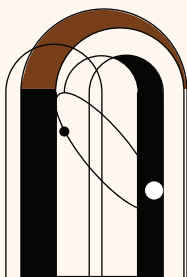
Prices include all taxes except 10% service charge.

Wines by the glass: 150 ml

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Vegetarian Dishes



Primi

PASTA AND RICE

USD

Chitarrine cacio e pepe con tartara di manzo 16

Homemade square spaghetti, pecorino cheese,
black pepper, beef tartare

Wine Pairing: **Alois Lageder Gewürztraminer – USD 13**

Tagliatelle al ragù bolognese 14

Homemade tagliatelle with classic slow cooked beef Bolognese Ragout

Wine Pairing: **Antinori Peppoli Chianti Classico – USD 13**

Risotto salsiccia e porcini 18

Italian Carnaroli rice, home made pork sausage, porcini mushrooms

Wine Pairing: **Podere Monastero La Pineta Pinot Nero – USD 23**

Spaghettoni all'aragosta 29

Bronze-drawn thick spaghetti, lobster meat, lobster stock, lemon zest

Wine Pairing: **Alois Lageder Löwengang Chardonnay – USD 29**

Cavatelli con crema di fagioli, calamari e guanciale 15

Thick soup with homemade cavatelli pasta, white beans,
calamari, guanciale (cured pork)

Wine Pairing: **Baglio del Sole Inzolia Sicilia IGT – USD 9**

Ravioli di magro, ricotta e spinaci 14

Homemade ravioli with ricotta, spinach, Parmigiano Reggiano, sage butter

Wine Pairing: **Masseria Altamura Falanghina del Salento – USD 12**

Gnocchi al pesto 12

Homemade potato gnocchi, traditional genovese basil and pinenuts pesto

Wine Pairing: **Alois Lageder Sauvignon Blanc – USD 12**

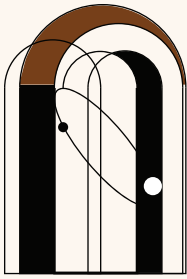
Prices include all taxes except 10% service charge.

Wines by the glass: 150 ml

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Vegetarian Dishes



Secondi

MAIN COURSE

USD

Sogliola alla mugnaia con patate duchessa Pan fried sole fish fillets, butter lemon sauce, fresh parsley, potato duchesse Wine Pairing: Alois Lageder Löwengang Chardonnay – USD 29	19
Polpo alla piastra, patata al forno e cipollotto Pan fried octopus, baked potato, braised spring onion, sour yogurt sauce Wine Pairing: Alois Lageder Sauvignon Blanc – USD 12	18
Caciucco Mixed seafood stew in rich wine and tomato sauce, roasted garlic bread Wine Pairing: Antinori Peppoli Chianti Classico – USD 13	27
Bistecca di manzo alla crema di porcini e tartufo con verdure al forno Australian premium beef striploin, porcini and truffle sauce, baked vegetables Wine Pairing: Tenuta San Guido "Guidalberto" Toscana IGT– USD 29	35
Agnello alla bagna càuda e zucchini scapece Low temperature cooked Australian lamb rack, bagna càuda sauce, marinated zucchini Wine Pairing: Fattoria dei Barbi Brunello di Montalcino DOCG – USD 23	35
Pollo alla cacciatora Slow cooked chicken, cacciatora sauce with mushrooms and olives, braised vegetables Wine Pairing: Podere Monastero La Pineta Pinot Nero – USD 23	15
Panino vegetariano  Sous-vide mushroom, grilled pumpkin, pickled red cabbage, pecorino cheese, sesame Wine Pairing: Torresella Pinot Grigio Rosé – USD 10	17

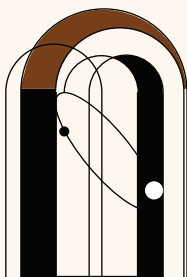
Prices include all taxes except 10% service charge.

Wines by the glass: 150 ml

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Vegetarian Dishes



Dolci

USD

DESSERTS

Tiramisù 8

Layered homemade savoiardi, Illy espresso coffee, mascarpone, cocoa powder

Wine Pairing: **Castellare San Nicolò Vin Santo del Chianti DOCG – USD 8**

Cioccolato e caffè 9

Chocolate cremoso, coffee gelatine, whipped cream, coffee powder

Wine Pairing: **Barolo Chinato – USD 9**

Delizia Tropicale 8

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

Wine Pairing: **Bottega Vino dell'amore Moscato – USD 6**

Budino di nocciole 9

Hazelnut pudding inspired by 19th century's Pellegrino Artusi

Wine Pairing: **Castellare San Nicolò Vin Santo del Chianti DOCG – USD 8**

Gelati e sorbetti 2/scoop

Selection of premium homemade Italian ice-cream and sorbets.

Ask your waiter for today's special flavors.

Formaggio

CHEESE

Misto di formaggi 15

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

Wine Pairing: **Castellare San Nicolò Vin Santo del Chianti DOCG – USD 8**

Prices include all taxes except 10% service charge.

Wines by the glass: 150 ml

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Vegetarian Dishes