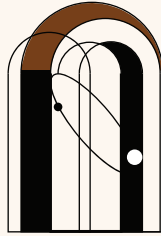


DESSERT





“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, reading 'Roberto Vicario'.

Roberto Vicario
Executive Chef

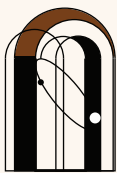
Welcome to Aqua Forte

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 is decorating this menu. Those beautiful masterpieces, the artisanal handmade copper tableware, the high-quality plates and glassware, and every thing else in AQUA Forte will set the perfect stage for our protagonists, our authentic Italian food and wine.



Dolci

USD

DESSERTS

Tiramisù 7

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

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

La Caprese 8

Flourless chocolate and almond cake, vanilla sauce

Wine Pairing: **Sansilvestro Brachetto DOC – USD 6**

Budino di nocciole 8

Hazelnut pudding inspired by 19th century's Pellegrino Artusi

Wine Pairing: **Frangelico Hazelnut Liqueur – USD 7**

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 16

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

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

Dessert Wines

Glass

Bottle

Castellare San Nicolò Vin Santo Classico DOC 2013 8 52

Malvasia Bianca and Trebbiano, Toscana

Bottega Petalo Moscato Spumante Dolce - 41

Moscato, Veneto

Sansilvestro Dulcis Brachetto DOC 11 44

Brachetto, Piemonte

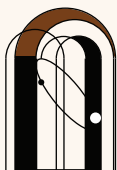
Marchesi di Barolo - Barolo Chinato 9 64

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

USD

Grappa

Grappa Segnana di Moscato	7
Grappa Segnana Solera di Solera Barrique	8
Grappa Alexander di Amarone	7

Digestifs

Homemade Limoncello	6
Bottega Cannella – Cinnamon Liqueur	8
Bottega Nero – Chocolate Liqueur	8
Frangelico – Hazelnut Liqueur	7
Sambuca Isolabella Extra Fine	6
Disaronno Originale Amaretto	7
Baileys Irish Cream	7
Fernet Branca	6
Jägermeister	6

Other Spirits

Remy Martin Cognac VSOP	10
Hennessy Cognac XO	15
Bourbon Whiskey	8
Single Malt Scotch Whisky	9

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

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