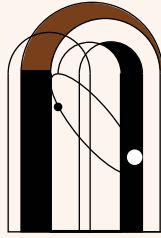


MENU





“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 that reads "Roberto Vicario".

Roberto Vicario
Executive Chef

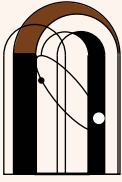
Welcome to Aqua Forte

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

Pesce Marinato ai profumi di Sicilia
Cold cured fish, pistachios, citronette, microgreens, fried capers
Wine Pairing: **Bottega Prosecco Spumante Brut DOC**

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

Primi


PASTA

Ravioli di magro, ricotta e spinaci 
Homemade ravioli with ricotta, spinach, Parmigiano Reggiano, sage butter
Wine Pairing: **Frescobaldi Alie Rosé Toscana IGT**

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

Secondi

MAIN COURSE

Capesante, funghi e ricotta 
Fried pan scallops, mushrooms, pecorino cracker, ricotta cheese
Wine Pairing: **Alois Lageder Gewurtztraminer**

Agnello alla bagna càuda e zucchini scapece
Sous-vide low temperature cooked Australian lamb, bagna càuda sauce, zucchini
Wine Pairing: **Tenuta San Guido Guidalberto DOCG**

Dolci

DESSERTS

La Caprese
Flourless chocolate and almond cake, vanilla sauce
Wine Pairing: **Castellare San Nicolò Vin Santo Classico**

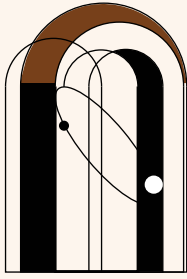
Seven course menu – USD 85 per person – Minimum 2 people
Wine Pairing: 6 wine glasses (75ml) + dessert wine (50ml) – USD 65 per person

Prices include all taxes except 10% service charge.

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



Vegetarian Dishes



Antipasti

STARTERS

USD

Prosciutto San Daniele e papaya 17

San Daniele ham, sous-vide cured papaya

Wine Pairing: **Alois Lageder Sauvignon Blanc – USD 16**

Carpaccio alla piemontese (tonnato) 17

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

Wine Pairing: **Frescobaldi Remole Toscana Bianco IGT – USD 10**

Pesce Marinato ai profumi di Sicilia 16


Cold cured fish, pistachios, citronette, microgreens, fried capers

Wine Pairing: **Emotivo Pinot Grigio Rosé – USD 9**

Capesante, funghi e ricotta 27


Pan fried scallops, ricotta, mushrooms, pecorino cracker

Wine Pairing: **Alois Lageder Gewürztraminer – USD 17**

Carpaccio di zucchine  15

Zucchini carpaccio, pistachio crumble,
ricotta mousse, truffle oil

Wine Pairing: **Bottega Prosecco Spumante DOC – USD 10**

Parmigiana di melanzane  14

Fried eggplants, scamorza cheese, mozzarella,
basil gel and tomato sauce

Wine Pairing: **Dezzani Barbera d'Asti DOCG – USD 12**

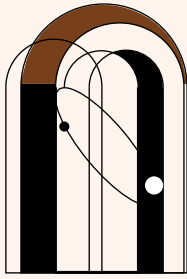
Prices include all taxes except 10% service charge.

Wines by the glass:150 ml

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



Vegetarian Dishes



Primi

PASTA AND RICE

USD

Tagliatelle al ragù bolognese 18
Homemade tagliatelle with classic slow cooked beef Bolognese Ragout

Wine Pairing: **Vallepiciola Chianti Classico DOCG – USD 18**

Risotto gorgonzola, mele e prosciutto croccante 17
Italian Carnaroli rice, green apple, gorgonzola blue cheese, ham crumbs

Wine Pairing: **Alois Lageder Gewürztraminer – USD 17**

Gnocchi al pecorino e'nduja 15
Homemade potato gnocchi, spicy Calabrese 'nduja sausage, pecorino crumbs


Wine Pairing: **Baglio de Sole Nero d'Avola Sicilia DOC – USD 11**

Spaghettoni all'aragosta 36
Bronze-drawn thick spaghetti, lobster meat, lobster stock, lemon zest


Wine Pairing: **Vallepiciola Pievasciata Chardonnay – USD 17**

Paccheri neri al ragù di pesce 19
Bronze-drawn pasta with white fish ragout, squid ink, almonds

Wine Pairing: **Bottega Soave Classico DOC – USD 10**

Ravioli di magro, ricotta e spinaci  16
Homemade ravioli with ricotta, spinach, Parmigiano Reggiano, sage butter

Wine Pairing: **Tenuta del Melo Gavi DOCG – USD 15**

Chitarrine cacio, pepe e carciofi  14
Homemade square spaghetti, pecorino, black pepper, fried artichokes

Wine Pairing: **Frescobaldi Alie Rosé Toscana IGT – USD 12**

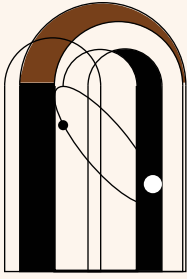
Prices include all taxes except 10% service charge.

Wines by the glass:150 ml

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



Vegetarian Dishes



Secondi

MAIN COURSE

USD

Polpo alla piastra, patata al forno e olive taggiasche 25

Pan fried octopus, baked potato, sour yogurt sauce, taggiasca olives

Wine Pairing: **Vallepicciola Pievasciata Chardonnay – USD 17**

Pesce del giorno all'acqua pazza 23

Catch of the day poached in white wine, cherry tomatoes, olives, capers and potatoes

Wine Pairing: **Frescobaldi Remole Toscana Bianco IGT – USD 10**

Bistecca di manzo, nocciole, verdure al forno 42

Australian premium beef striploin, hazelnuts, baked vegetables

Wine Pairing: **Tenuta San Guido "Guidalberto" Toscana IGT– USD 32**

Agnello alla bagna càuda e zucchine scapece 43

Low temperature cooked Australian lamb rack,
bagna càuda sauce, marinated zucchini

Wine Pairing: **Dezzani Stardé Barbaresco DOCG – USD 19**

Pollo alla birra 18

Slow cooked chicken, beer sauce, mushrooms, roasted potatoes

Wine Pairing: **Vallepicciola Mordese Cabernet Franc IGT – USD 24**

Polenta di montagna 19

Polenta with mixed mushrooms, fontina cheese and pickled red cabbage

Wine Pairing: **Bottega Merlot IGT Trevenezie – USD 9**

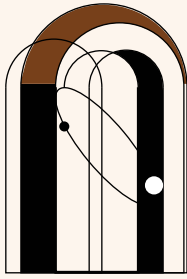
Prices include all taxes except 10% service charge.

Wines by the glass:150 ml

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



Vegetarian Dishes



Dolci

USD

DESSERTS

Tiramisù 8
Layered homemade savoiardi, Illy espresso coffee, mascarpone, cocoa powder

La Caprese 8
Flourless chocolate and almond cake (gluten free), vanilla sauce

Budino di nocciole 9
Hazelnut pudding inspired by 19th century's Pellegrino Artusi

Meringa della Passione 8
Panna cotta, merengue and passion fruit

Gelati e sorbetti / scoop 3
Selection of premium homemade Italian ice-cream and sorbets.
Ask your waiter for today's special flavors.

Formaggio

CHEESE

Misto di formaggi 18
Selection of three imported Italian cheeses, homemade preserves, dried fruit, and honey
Wine Pairing: **Castellare San Nicolò Vin Santo del Chianti DOCG – USD 9**

