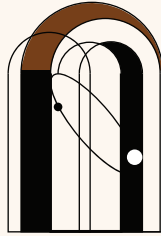


M E N U





“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

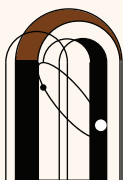
## Welcome to Aqua Forte

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

Carpaccio di polpo

*Thinly sliced octopus, citronette, microgreens, olives, 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

Spaghettoni all'aragosta

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

Wine Pairing: **Vallepicciola Chardonnay**

Ravioli del Plin di brasato al Barolo

*Homemade ravioli with beef braised in Barolo wine, rosemary butter*

Wine Pairing: **Dezzani Barolo DOC**

## 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

Cannolo Siciliano

*Traditional sicilian cannoli, ricotta filling, pistachios, candied orange*

Wine Pairing: **Castellare San Nicolò Vin Santo Classico**

*Seven course menu – USD 90 per person – Minimum 2 people*

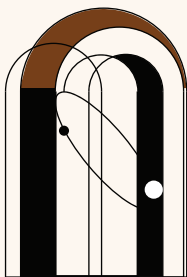
*Wine Pairing: 6 wine glasses (75ml) + dessert wine (50ml) – USD 70 per person*

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

*San Daniele ham, sous-vide cured papaya*

18

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

Battuta di manzo e nocciole

*Beef tenderloin tartare, hazelnuts mayo, citronette, roasted hazelnuts*

16

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

Carpaccio di polpo

*Thinly sliced octopus, citronette, microgreens, olives, fried capers*

15

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

Capesante, funghi e ricotta

*Pan fried scallops, ricotta, mushrooms, pecorino cracker*

27

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

Carpaccio di funghi 

*Button mushrooms carpaccio, citronette, Parmigiano Reggiano, truffle oil*

14

Wine Pairing: **Pratello Catulliano Lugana DOC 2021 – USD 10**

Caprese di AQUA Forte 

*Tomato gel filled with mozzarella mousse, EVO oil, fresh basil, toasted ciabatta*

15

Wine Pairing: **Tenuta del Melo Gavi DOCG 2020 – USD 15**

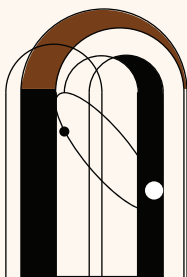
Prices include all taxes except 10% service charge.

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

*Homemade tagliatelle with classic slow cooked beef Bolognese Ragout*

18

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

### Ravioli del Plin di brasato al Barolo

*Homemade ravioli with beef braised in Barolo wine, rosemary butter*

19

Wine Pairing: **Dezzani Barolo DOC 2015 – USD 23**

### Gnocchi al pecorino e 'nduja

*Homemade potato gnocchi, spicy Calabrese 'nduja sausage, mozzarella mousse*

16

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

### Spaghettoni all'aragosta

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

37

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

### Paccheri alle vongole e basilico

*Bronze-drawn pasta with clams, clams jus, EVO oil, fresh basil*

17

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

### Risotto ai funghi porcini e tartufo

*Italian Carnaroli rice, porcini mushrooms, butter, Parmigiano Reggiano, truffle oil*

19

Wine Pairing: **Buglioni Valpolicella Classico Superiore 2018 – USD 15**

### Rigatoni alla caponata siciliana

*Bronze-drawn pasta, mixed vegetables, olives, capers, Pecorino, bread crumbs*

15

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

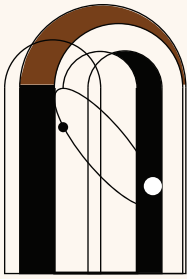
Prices include all taxes except 10% service charge.

Wines by the glass: 150 ml

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



Vegetarian Dishes



## Secondi

MAIN COURSE

USD

### Calamari ripieni

*Calamari filled with olives and capers, baked potato, sour yogurt sauce*

23

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

### Pesce del giorno all' acqua pazza

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

23

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

### Bistecca di manzo con verdure al forno

*Australian premium beef striploin, black pepper sauce, baked vegetables*

44

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

### Agnello alla bagna càuda e zucchini scapece

*Sous-vide cooked Australian lamb rack, bagna càuda sauce, marinated zucchini*

43

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

### Pollo alla Valdostana

*Slow cooked chicken, white wine, Fontina cheese, mushrooms, truffle mash potatoes*

22

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

### Parmigiana di melanzane

*Fried eggplants, scamorza cheese, tomato sauce, basil gel, mozzarella mousse*

19

Wine Pairing: **Buglioni Valpolicella Classico Superiore 2018 – USD 15**

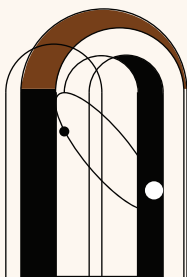
Prices include all taxes except 10% service charge.

Wines by the glass:150 ml

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



Vegetarian Dishes



## Dolci

USD

### DESSERTS

|                                                                           |   |
|---------------------------------------------------------------------------|---|
| Tiramisù                                                                  | 8 |
| <i>Homemade savoiardi, Illy espresso coffee, mascarpone, cocoa powder</i> |   |

|                                                                         |   |
|-------------------------------------------------------------------------|---|
| La Caprese                                                              | 8 |
| <i>Flourless chocolate and almond cake (gluten free), vanilla sauce</i> |   |

|                                                                      |   |
|----------------------------------------------------------------------|---|
| Budino di nocciuoie                                                  | 9 |
| <i>Hazelnut pudding inspired by 19th century's Pellegrino Artusi</i> |   |

|                                                |   |
|------------------------------------------------|---|
| Meringa della Passione                         | 8 |
| <i>Panna cotta, merengue and passion fruit</i> |   |

|                                                                                  |   |
|----------------------------------------------------------------------------------|---|
| Cannoli siciliani                                                                | 8 |
| <i>Traditional sicilian cannoli, ricotta filling, pistachios, candied orange</i> |   |

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

## Formaggio

### CHEESE

|                                                                                   |    |
|-----------------------------------------------------------------------------------|----|
| Misto di formaggi                                                                 | 18 |
| <i>Selection of three Italian cheeses, homemade preserves, dried fruit, honey</i> |    |

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