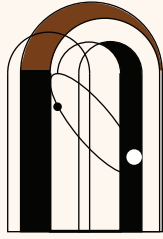


MENU





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

Roberto Vicario  
Executive Chef

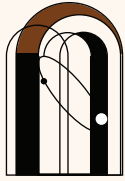
## Welcome to Aqua Forte

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

Battuta di gamberi alla mediterranea

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

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: **Frescobaldi Alie Rosé Toscana IGT**

Chitarrine prosciutto crudo e tartufo

*Homemade square spaghetti, Parma Ham, Parmigiano fondue, truffle oil*

Wine Pairing: **Dezzani Barbaresco DCG**

## Secondi

MAIN COURSE

Capesante, funghi e ricotta

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

Wine Pairing: **Alois Lageder Gewürtztraminer**

Agnello con salsa al pistacchio e zucchine scapece

*Low temperature cooked Australian lamb rack, pistachio sauce, marinated zucchini*

Wine Pairing: **Tenuta San Guido "Guidalberto" Toscana IGT**

## Dolci

DESSERTS

Cannolo Siciliano

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

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

Seven course menu – USD 95 per person – Minimum 2 people

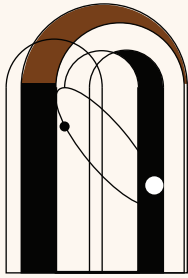
Wine Pairing: 6 wine glasses (75ml) + dessert wine (50ml) – USD 70 per person

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: **Emotivo Montepulciano – USD 9**

Capesante, funghi e ricotta

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

28

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

Battuta di gamberi alla mediterranea

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

15


Wine Pairing: **Masseria Altemura Falanghina IGT – USD 13**

Caprese di AQUA Forte 

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

14

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

Carpaccio di funghi 

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

14

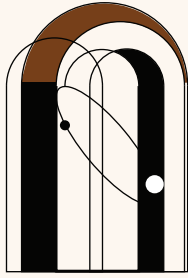
Wine Pairing: **Pratello Catulliano Lugana DOC – USD 12**

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

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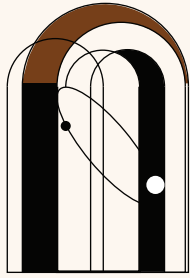
<b>Tagliatelle al ragù bolognese</b> <i>Homemade tagliatelle with classic slow cooked beef Bolognese Ragout</i>	18
Wine Pairing: <b>Frescobaldi Chianti Classico DOCG – USD 16</b>	
<b>Chitarrine prosciutto crudo e tartufo</b> <i>Homemade square spaghetti, Parma Ham, Parmigiano fondue, truffle oil</i>	22
Wine Pairing: <b>Dezzani Barbaresco DOC – USD 19</b>	
<b>Risotto di mare</b> <i>Italian Carnaroli rice, seafood stock, calamari, prawns, clams</i>	19
Wine Pairing: <b>Alois Lageder Sauvignon Blanc – USD 16</b>	
<b>Spaghettoni all'aragosta</b> <i>Bronze-drawn thick spaghetti, lobster meat, lobster stock, lemon zest</i>	37
Wine Pairing: <b>Frescobaldi Alie Rosé Toscana IGT – USD 12</b>	
<b>Ravioli di magro</b>  <i>Homemade ravioli with ricotta, spinach, Parmigiano Reggiano, sage butter</i>	17
Wine Pairing: <b>Tenuta del Melo Gavi DOCG – USD 15</b>	
<b>Paccheri alla Norma</b>  <i>Bronze-drawn pasta, fried eggplants, tomato sauce, basil, pecorino</i>	16
Wine Pairing: <b>Baglio del Sole Nero d'Avola DOC – USD 11</b>	

Prices include all taxes except 10% service charge.  
Wines by the glass: 150 ml

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Vegetarian Dishes



## Secondi

MAIN COURSE

USD

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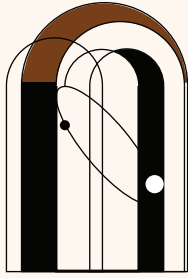
<b>Polpo alla piastra, patate e olive</b> <i>Pan fried octopus, baked potato, taggiasca olives, sour yogurt sauce</i>	25
Wine Pairing: <b>Frescobaldi Remole Toscana Bianco IGT – USD 10</b>	
<b>Pesce del giorno all' acqua pazza</b> <i>Catch of the day poached in white wine, cherry tomatoes, olives, capers, potatoes</i>	23
Wine Pairing: <b>Rocca di Frassinello Vermentino IGT – USD 12</b>	
<b>Bistecca di manzo, salsa ai porcini, verdure al forno</b> <i>Australian premium beef striploin, porcini and truffle sauce, baked vegetables</i>	45
Wine Pairing: <b>Tenuta San Guido "Guidalberto" Toscana IGT– USD 37</b>	
<b>Agnello con salsa al pistacchio e zucchini</b> <i>Low temperature cooked Australian lamb rack, pistachio sauce, marinated zucchini</i>	45
Wine Pairing: <b>Dezzani San Carlo Barolo DOCG – USD 24</b>	
<b>Pollo alla Valdostana</b> <i>Slow cooked chicken, white wine, Fontina cheese, mushrooms, roasted potatoes</i>	23
Wine Pairing: <b>Bottega Merlot Trevenezie IGT – USD 9</b>	
<b>Parmigiana di melanzane</b> ▼ <i>Fried eggplants, scamorza cheese, tomato sauce, basil gel, mozzarella mousse</i>	19
Wine Pairing: <b>Sasseo Primitivo del Salento IGT – USD 13</b>	

Prices include all taxes except 10% service charge.  
Wines by the glass:150 ml

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Vegetarian Dishes



## Dolci

USD

### DESSERTS

<b>Tiramisù</b> <i>Homemade savoiardi, Illy espresso coffee, mascarpone, cocoa powder</i>	8
<b>La Caprese</b> <i>Flourless chocolate and almond cake (gluten free), vanilla sauce</i>	8
<b>Budino di nocciole</b> <i>Hazelnut pudding inspired by 19th century's Pellegrino Artusi</i>	9
<b>Meringa della Passione</b> <i>Panna cotta, merengue and passion fruit</i>	8
<b>Cannoli siciliani</b> <i>Traditional Sicilian cannoli, ricotta filling, pistachios, candied orange</i>	8
<b>Gelati e sorbetti</b> <i>Selection of premium homemade Italian ice-cream and sorbets. Ask your waiter for today's special flavors.</i>	3 /scoop

## Formaggio

### CHEESE

<b>Misto di formaggi</b> <i>Selection of three Italian cheeses, homemade preserves, dried fruit, honey</i>	18
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Wine Pairing: **Castellare San Nicolò Vin Santo del Chianti DOCG – USD 13**

Prices include all taxes except 10% service charge.  
Wines by the glass: 150 ml

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Vegetarian Dishes