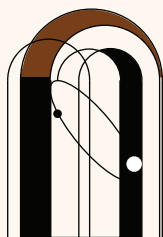


DESSERT





“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

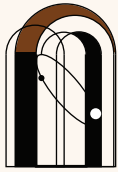
Welcome to Aqua Forte

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

DESSERTS

Tiramisù	2600
<i>Homemade savoiardi, Illy espresso coffee, mascarpone, cocoa powder</i>	
La Caprese	2400
<i>Flourless chocolate and almond cake (gluten free), vanilla sauce</i>	
Cannoli siciliani	2400
<i>Traditional Sicilian cannoli, ricotta filling, pistachios, candied orange</i>	
Meringa della Passione	2400
<i>Panna cotta, merengue and passion fruit</i>	
Sgroppino al limone	3700
<i>Traditional lemon sorbet cocktail with Prosecco and vodka</i>	
Gelati e sorbetti	1100 /scoop
<i>Selection of premium homemade Italian ice-cream and sorbets. Ask your waiter for today's special flavors.</i>	

Formaggio

CHEESE

Misto di formaggi	5900
<i>Selection of three Italian cheeses, homemade preserves, dried fruit, honey</i>	

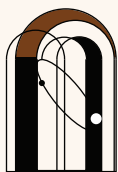
Dessert Wines

	Glass	Bottle
Castellare San Nicolò Vin Santo Classico DOC 2013	4600	29300
<i>Malvasia Bianca and Trebbiano, Toscana</i>		
Barolo Chinato - Marchesi di Barolo	4300	27500
<i>Fortified Nebbiolo with herbs and spices, Piemonte</i>		
Sansilvestro Dulcis Brachetto DOC	-	13900
<i>Brachetto, Piemonte</i>		
Sansilvestro Dulcis Moscato d'Asti DOC	-	13900
<i>Moscato, Piemonte</i>		

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

Grappa

Grappa Segnana di Moscato	2800
Grappa Segnana Solera di Solera Barrique	3200
Grappa Segnana di Pinot Nero	2800

Digestifs

Homemade Limoncello	2500
Bottega Cannella – Cinnamon Liqueur	2800
Frangelico – Hazelnut Liqueur	2800
Sambuca Isolabella Extra Fine	2500
Disaronno Originale Amaretto	2800
Baileys Irish Cream	2500
Fernet Branca	2500
Jägermeister	2500

Other Spirits

Remy Martin Cognac VSOP	4500
Hennessy Cognac XO	6500
Bourbon Whiskey	3100
Single Malt Scotch Whisky	4500

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

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