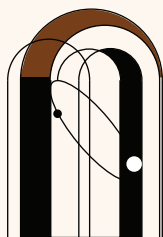


M E N U





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

Roberto Vicario

Roberto Vicario
Executive Chef

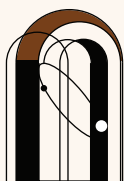
Welcome to Aqua Forte

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 alla siciliana

Cold cured fish, citronette, capers, pistachios, microgreens

Wine Pairing: **Bottega Prosecco Spumante Brut DOC**

Prosciutto San Daniele e papaya

San Daniele ham, sous-vide cured papaya

Wine Pairing: **Alois Lageder Fragment 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 spaghetti, Parma Ham, Parmigiano fondue, truffle oil

Wine Pairing: **Dezzani Barbaresco DCG**

Secondi

MAIN COURSE

Capesante, zucca, spinaci e pecorino

Pan fried scallops, pumpkin mousse, pecorino cracker, sauteed spinach

Wine Pairing: **Pratello Catulliano Lugana DOC**

Agnello con salsa al pistacchio e zucchine scapece

Low temperature cooked Australian lamb rack, pistachio mint 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 – RS. 29900 per person – Minimum 2 people

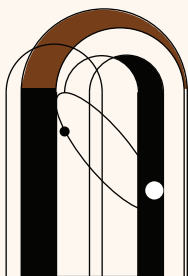
Wine Pairing: 6 wine glasses (75ml) + dessert wine (50ml) – Rs. 24500 per person

Prices include all taxes except 10% service charge.

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



Vegetarian Dishes



Antipasti

STARTERS

Prosciutto San Daniele e papaya
San Daniele ham, sous-vide cured papaya

5700

Wine Pairing: **Alois Lageder Fragment Sauvignon Blanc – Rs. 5900**

Battuta di manzo e nocciole
Beef tenderloin tartare, hazelnuts mayo, citronette, roasted hazelnuts

4800

Wine Pairing: **Emotivo Montepulciano – Rs. 2900**

Capesante, zucca, spinaci e pecorino
Pan fried scallops, pumpking mousse, pecorino cracker, sauteed spinach

8700

Wine Pairing: **Bottega Soave Classico DOC – Rs. 3100**

Pesce marinato alla siciliana
Cold cured fish, citronette, capers powder, pistachios, microgreens

4500

Wine Pairing: **Masseria Altemura Falanghina IGT – Rs. 3900**

Caprese di AQUA Forte 
Tomato jelly filled with mozzarella mousse, EVO oil, fresh basil, toasted ciabatta

4200

Wine Pairing: **Tenuta del Melo Gavi DOCG – Rs. 4700**

Carpaccio di funghi 
Button mushrooms carpaccio (raw), citronette, Parmigiano Reggiano, truffle oil

4500

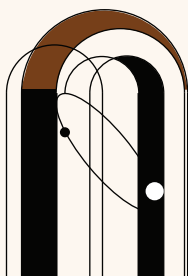
Wine Pairing: **Pratello Catulliano Lugana DOC – Rs. 3700**

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

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Vegetarian Dishes



Primi

PASTA AND RICE

Tagliatelle al ragù bolognese

Homemade tagliatelle with classic slow cooked beef Bolognese Ragout

5700

Wine Pairing: **Frescobaldi Chianti Nipozzano Riserva DOCG – Rs. 5700**

Chitarrine prosciutto crudo e tartufo

Homemade spaghetti, Parma Ham, Parmigiano fondue, truffle oil

6600

Wine Pairing: **Dezzani Barbaresco DOC – Rs. 6400**

Gnocchetti vongole e basilico

Homemade pasta dumplings with clams, clam stock, EVO oil, fresh basil

5100

Wine Pairing: **Alois Lageder Sauvignon Blanc – Rs. 5900**

Spaghettoni all'aragosta

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

11700

Wine Pairing: **Frescobaldi Alie Rosé Toscana IGT – Rs. 4400**

Ravioli di magro

Homemade ravioli with ricotta, spinach, Parmigiano Reggiano, sage butter

5400

Wine Pairing: **Tenuta del Melo Gavi DOCG – Rs. 4700**

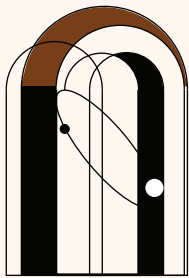
Risotto ai funghi porcini

Italian Carnaroli rice, button and porcini mushrooms, Parmigiano Reggiano

6900

Wine Pairing: **Podere Monastero La Pineta Pinot Nero 2021 – Rs. 8900**





Secondi

MAIN COURSE

Polpo alla piastra, patate e olive

Pan fried octopus, baked potato, taggiasca olives, sour yogurt sauce 8700

Wine Pairing: **Frescobaldi Remole Toscana Bianco IGT – Rs. 3400**

Pesce del giorno all' acqua pazza

Catch of the day poached in white wine, cherry tomatoes, olives, capers, potatoes 7500

Wine Pairing: **Rocca di Frassinello Vermentino IGT – Rs. 4900**

Bistecca di manzo, salsa al pepe nero, verdure al forno

Australian premium beef striploin (300 grams), pepper sauce, baked vegetables 13800

Wine Pairing: **Tenuta San Guido "Guidalberto" Toscana IGT– Rs. 13200**

Agnello con salsa al pistacchio e zucchini

Low temperature cooked Australian lamb rack, pistachio mint sauce, zucchini 14700

Wine Pairing: **Dezzani San Carlo Barolo DOCG – Rs. 7900**

Pollo alla Valdostana

Slow cooked chicken, white wine, cheese, mushrooms, roasted potatoes 7200

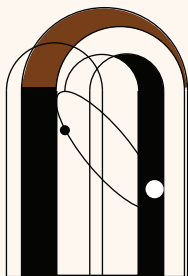
Wine Pairing: **Bottega Merlot Trevenezie IGT – Rs. 2900**

Parmigiana di melanzane 

Fried eggplants, scamorza cheese, tomato sauce, basil gel, mozzarella mousse 5700

Wine Pairing: **Sasseo Primitivo del Salento IGT – Rs. 4400**





Dolci

DESSERTS

Tiramisù <i>Homemade savoiardi, Illy espresso coffee, mascarpone, cocoa powder</i>	2600
La Caprese <i>Flourless chocolate and almond cake (gluten free), vanilla sauce, orange zest</i>	2400
Cannoli siciliani <i>Traditional Sicilian cannoli, ricotta filling, pistachios, candied orange</i>	2400
Meringa della Passione <i>Panna cotta, merengue and passion fruit</i>	2400
Sgroppino al limone <i>Tradition lemon sorbet cocktail with Prosecco and vodka</i>	3600
Gelati e sorbetti <i>Selection of premium homemade Italian ice-cream and sorbets. Ask your waiter for today's special flavors.</i>	1100/scoop

Formaggio

CHEESE

Misto di formaggi  <i>Selection of three Italian cheeses, homemade preserves, dried fruit, honey</i>	5700
Wine Pairing: Castellare San Nicolò Vin Santo del Chianti DOCG – Rs. 4600	

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

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Vegetarian Dishes