



MEET EXECUTIVE SOUS CHEF PRIYANTHA VITHANAGE

Hailing from the central highlands of Sri Lanka, Chef Priyantha's adventurous palate with a voracious appetite for culinary programmes and food-related publications had steered his path to becoming a chef from his younger days. He began at Le Royal Méridien Abu Dhabi before crossing the desert to Qasr Al Sarab Desert Resort by Anantara where he stayed for almost a decade. Bringing his finest culinary repertoire to Anantara Kalutara Resort, every dining experience at Acquolina begins behind the scenes with the team, from preparation to presentation of authentic dishes from the Italian coastline. His versatile skills and unwavering standards moves him from kitchen to kitchen as our Executive Chef's right-hand man in the constant pursuit of perfection no matter the cuisine served or for curated private dining experiences.

ANTIPASTI

Carpaccio di Manzo 🍖	2,600
beef carpaccio, arugula, parmesan, lemon-olive oil dressing	
Insalata di Mare 🍷	2,300
assorted seafood, parsley-white wine dressing, garlic, fennel, baby tomatoes	
Insalatona ✓	2,000
lettuce, tomatoes, red onions, artichokes, asparagus, zucchini, olives, parmesan, lemon-olive oil dressing	
Insalata Rucola ✓ 🥜	1,800
arugula, pears, walnuts, blue cheese crumbles, aged balsamic	
Insalata di Mozzarella ✓	1,800
mozzarella, artichokes, home-made sun-dried tomatoes, fresh basil, extra virgin olive oil dressing	
Piatto di Verdure Miste ✓ 🥕	1,800
roasted capsicums, grilled vegetables, bocconcini mozzarella, caponata, sun-dried tomatoes, artichokes, olives, grana padano, toasted ciabatta	
Melanzane alla Parmigiana ✓	1,800
baked layered eggplant, mozzarella, tomatoes, basil, parmesan	

ZUPPE

Cacciucco alla Livornese 🍷	2,200
assorted seafood, fish broth, white wine, garlic, tomatoes, herbs	
Ribollita Toscana ✓	1,300
cannellini beans, garlic-vegetable soffritto, bread, kale, tomatoes	

PIZZAS

gluten-free options available

Salumiere 🍖 🐷	3,500
parma ham, napoli salami, coppa salami, arugula, mushrooms, mozzarella, tomato sauce	
Acquolina Mare 🍷	3,000
prawns, calamari, mussels, tuna, capers, basil, mozzarella, tomato-garlic concasse	
Ortolana ✓	2,300
eggplant, zucchini, capsicum, artichokes, mushroom, mozzarella, tomato sauce	
Margherita ✓	1,500
buffalo mozzarella, fresh basil, tomato sauce	

🍷 Signature Dish ✓ Vegetarian 🐷 Contains Pork 🍷 Contains Alcohol 🥜 Contains Nuts

Please inform us of your dietary preferences or allergies

Prices are in Sri Lankan Rupee (LKR) and are nett, inclusive 10% service charge and applicable government taxes



PRIMI PIATTI

gluten-free pasta available

Risotto alla Pescatora arborio rice, fish stock, assorted fresh seafood	3,750
Risotto al Pesto arborio rice, basil pesto	3,500
Gnocchi con Fonduta di Formaggio   potato gnocchi, cheese sauce, crushed roasted hazelnuts	3,000
Ravioli Ricotta e Spinaci   ricotta-spinach stuffed ravioli, sage-burnt butter sauce, walnuts	2,900
Tagliatelle con Marinara   hand-made pasta, assorted seafood, tomato sauce	2,400
Lasagne alla Bolognese  baked layered pasta, béchamel sauce, beef bolognese ragù	2,200
Tagliolini allo Zafferano  saffron pasta, prawns, zucchini, butter-white wine sauce	2,100
Fettuccine con Ragù di Funghi  hand-made pasta, mushroom ragù	1,900

SECONDI PIATTI

Filetto di Manzo char-grilled 120-day aged grain-fed black angus beef tenderloin, gnocchi, artichokes, seared foie gras, sautéed porcini mushrooms, black truffle jus	7,000
Osso Buco   braised veal shanks, white wine broth, saffron risotto, sautéed vegetables	5,500
Gambo di Agnello Brasato  braised lamb shanks, red wine jus, beans, artichokes, roasted vegetable mash	5,000
Pollo alla Griglia grilled herbed spring chicken, parmesan polenta, sautéed spinach, mushrooms, gorgonzola sauce	4,200
Gamberi Inscatolati    sautéed prawns, garlic, white wine, cannellini beans, pork bacon, chorizo	3,500
Filetto di Spigola  parchment paper baked sea bass fillets, garlic, herbs, white wine	3,300
Tonno alla Griglia  grilled yellowfin tuna, capers, tomato-olive salsa, potatoes, speck ham	3,000

CONTORNI E INSALATINE

Tomato-onion-basil salad, balsamic vinegar	1,500	Truffle potato mash	900
Hand-cut fries	1,050	Roast potatoes, rosemary, onions, capsicum	900
Broccoli, garlic, dried chillies, olive oil	900		
Spinach, garlic-butter	900		



Signature Dish



Vegetarian



Contains Pork



Contains Alcohol



Contains Nuts

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DOLCI

Zabaglione 	2,300
sweet marsala custard cream, sliced fresh fruit	
Tiramisu Acquolina	1,500
coffee-dipped savoiardi sponge fingers layers, mascarpone, amaretto	
Semifreddo al Marsala 	1,550
semi-frozen whipped cream, zabaglione, marsala wine	
Piatto di Formaggi	1,500
three Italian cheeses, grissini, truffle honey	
Affogato	1,425
vanilla ice-cream, espresso shot, biscotti	
Panna Cotta alla Vaniglia 	1,200
vanilla panna cotta, mixed berry compote, citrus tube, mascarpone	
Gelati e Sorbetti	1,200
daily ice-cream and sorbet selection	

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