



*Alta Badia is nestled in a wide, sunny hollow in the heart of the world heritage Dolomites mountains, framed by meadows and woods and overlooked by the rocky giants. The traditional Ladin cuisine of the region offers simple Italian dishes, inspired by old recipes that use seasonal products that are characterised by freshness and genuineness. The quality of the ingredients is bound to an old culinary tradition that helps create delicious and tasty specialities, with unique, fascinating flavours. Here at Alta Badia Dubai we combine traditions with a modern twist and include specialities of the other regions of Italy, to create the best culinary experience for you.*

*We invite you to a journey from the heart of the Dolomites until the very south of Italy, each and every dish has its own story to tell.*

*Savour every moment of life at this incredible tribute to the Italiano way of life.*

### ***Start your evening the Italian way***

#### ***APERITIVO - AED 64***

##### ***AMERICANO***

*Campari, martini rosso, soda water*

##### ***AMERICANO SBAGLIATO AED 68***

*Campari, martini rosso, prosecco*

##### ***APEROL SPRITZ***

*Prosecco, aperol, soda water*

##### ***BELLINI AED 73***

*Prosecco, white peach purée*

##### ***COSMOPOLITAN***

*Russian standard, cointreau, cranberry juice*

##### ***DIRETTORE***

*Martini rosso, prosecco, ginger ale, mint, fresh lime juice*

##### ***NEGRONI***

*Bombay sapphire, martini rosso, campari*

##### ***CAMPARI SPRITZ***

*Prosecco, campari, soda water*

##### ***MIMOSA***

*Prosecco, orange juice*

##### ***CLASSIC MARTINI***

*Bombay sapphire, martini dry, lemon twist*

#### ***MOCKTAILS - AED 39***

##### ***DUBAI SUNSET***

*Pineapple juice, sparkling date juice, mint, cardamom, rose water, passion fruit syrup*

##### ***ARABIAN DELIGHT***

*Pomegranate, passion fruit, lime, ginger ale*

##### ***ORANGE BLOSSOM***

*Orange juice, lime, orange blossom water, homemade ginger syrup, strawberry*

##### ***MANGO MULE***

*Mango, pineapple, lemon, coconut syrup*

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## **DEGUSTATION**

### **INSALATA DI FIORI (V) (N) ◯**

*Seasonal greens, beetroot, fresh herbs, crispy bread, raspberry, yoghurt, edible flowers*

### **PROSECCO, GANCIA DOCG**

*Veneto, Italy (Glera)*



### **SCHLUTZKRAPPEN RAVIOLI, FINFERLI, PORCINI (V)**

*Homemade rye flour spinach and ricotta ravioli, chanterelle, porcini*

### **PINOT GRIGIO, CA'MONTINI, VALFREDDA IGT**

*Alto Adige, Italy (Pinot Grigio)*



### **AGNELLO IBERICO E POLENTA**

*Iberian lamb loin, herbs crust, polenta chips, market vegetables*

### **CHIANTI COLLI SENESI "CASPAÑOLO" DOCG**

*Tuscany, Italy (Sangiovese- Merlot)*



### **FAGOTINO DI MELE (N)**

*Apple bundle, vanilla sauce, rosemary ice cream*

### **MOSCATO PASSITO, PALAZZINA**

*Piedmont (Muscat)*

### **Degustation menu**

**AED 287**

### **Degustation & Wine pairing, including water and coffee**

**AED 511**

### **Winter flavour**

**Degustation supplement of AED 112**

**Degustation & Wine pairing supplement of AED 335**

***Not in conjunction with any other offers, promotions or discounts***

## *ANTIPASTI – Starters*

<b><i>Insalata di fiori (V) (N) ○</i></b>	<b>68</b>
<i>Seasonal greens, asparagus, baby carrots, fennel, yoghurt, edible flowers</i>	
<b><i>Burrata e broccolini (V) (GF)</i></b>	<b>83</b>
<i>Burrata cheese, red chilly cutney, broccolini</i>	
<b><i>Polipo grigliato (GF) ○</i></b>	<b>93</b>
<i>Grilled Octopus, lemon sauce, potato</i>	
<b><i>Fritto misto di pesce (N)</i></b>	<b>93</b>
<i>Deep fried mixed fish, crispy vegetables, homemade tartar sauce</i>	
<b><i>Carpaccio di manzo (GF)</i></b>	<b>88</b>
<i>Beef carpaccio, herbs salad, parmesan truffle praline</i>	
<b><i>Anatra all'arancia (N)</i></b>	<b>93</b>
<i>Duck croquette ,orange glace breast, apple chutney, herbs sponge</i>	
<b><i>Salumi artigianali in selezione (P)</i></b>	<b>83</b>
<i>Selection of Italian charcuterie</i>	

## *ZUPPE – Soups*

<b><i>Zuppa di pomodoro (V) ○</i></b>	<b>64</b>
<i>Tomato soup, sun dry tomato raviolo, spring vegetables</i>	
<b><i>Pesce in brodo (N)</i></b>	<b>73</b>
<i>Pan seared, seafood, in rich fish soup, bread crostino</i>	

## ***PASTE E RISOTTI – Middle courses***

<b><i>Linguine calamari e gamberi</i></b>	<b>122</b>
<i>Home made linguine pasta, baby squid, prawns, datterino tomato</i>	
<b><i>Penne cozze e vongole (N)</i></b>	<b>93</b>
<i>Homemade penne pasta, mussels, clams, zucchini</i>	
<b><i>Tortelli di guancia brasata</i></b>	<b>88</b>
<i>Homemade beef cheek tortelli, parmesan sauce, black truffle</i>	
<b><i>Tagliatelle al ragout d'anatra</i></b>	<b>88</b>
<i>Homemade tagliatelle pasta, duck ragout</i>	
<b><i>Schlutzkrappen ravioli, finferli, porcini (V)</i></b>	<b>83</b>
<i>Homemade rye flour spinach and ricotta ravioli, chanterelle, porcini</i>	
<b><i>Risotto al Pomodoro e stracciatella di buffala (V)</i></b>	<b>83</b>
<i>Risotto, tomato, basil, buffalo stracciatella cheese</i>	

## ***DAL MARE - From the sea***

<b><i>Grigliata mista di pesce (GF) ○</i></b>	<b>199</b>
<i>Grilled seafood platter, grilled vegetable (Summer flavour HB supplement of AED 68)</i>	
<b><i>Salmone scottato (GF)</i></b>	<b>170</b>
<i>Pan seared salmon, tender green asparagus, lemon mash potato, citrus sauce</i>	
<b><i>Spigola al forno (GF) ○</i></b>	<b>199</b>
<i>Line caught sea bass, crushed potato, green peas, citrus fruit (Summer flavour HB supplement of AED 68)</i>	
<b><i>Tonno scottato, peperonata (N)</i></b>	<b>180</b>
<i>Pan seared tuna, stewed bell pepper, aromatic bread</i>	

## **DALLA TERRA - From the land**

<b>Pollo ripieno di funghi (N) ○</b> <i>Mushroom stuffed chicken, risotto cake, baby gem, carrot puree</i>	<b>165</b>
<b>Agnello Iberico e polenta</b> <i>Iberian lamb loin, herbs crust, polenta chips, market vegetables (Summer flavour HB supplement of AED 68)</i>	<b>185</b>
<b>Filetto di manzo (GF)</b> <i>Grilled beef tenderloin, sautéed spinach, truffle mash potato (Summer flavour HB supplement of AED 68)</i>	<b>199</b>
<b>Tagliata, rucola e balsamico (GF)</b> <i>Sirloin, rocket salad, roasted potatoes</i>	<b>180</b>
<b>Spaghetti di verdure (V) (N) (GF)</b> <i>Mediterranean vegetable spaghetti, stracciatella cheese, basil pesto</i>	<b>73</b>

## **CONTORNI – Sides**

<b>Asparagi grigliati (V) (GF) ○</b> <i>Green asparagus</i>	<b>34</b>
<b>Spinaci saltati (V) (GF) ○</b> <i>sautéed spinach</i>	<b>30</b>
<b>Verdure grigliate (V) (GF) ○</b> <i>Grilled seasonal vegetables</i>	<b>30</b>
<b>Purea di patate (V) (GF)</b> <i>Mashed potatoes</i>	<b>25</b>
<b>Insalata mista(V) (GF) ○</b> <i>Mix leaves, cherry tomatoes, fresh shavings, cucumber</i>	<b>25</b>
<b>Insalata di pomodori (V) (GF) ○</b> <i>Heritage tomato salad, basil, cellery leafs, red onion, balsamic</i>	<b>34</b>

## ANGOLO DOLCE – Sweet Corner

<b>Tiramisù (N)</b>	<b>59</b>			
<i>Tiramisu', hazelnut ice cream</i>				
<b>Ciocolato (A) (N)</b>				
<i>Chocolate lava cake, grand marnier ice cream</i>	<b>59</b>			
<b>Semifreddo allo yogurt (N)</b>				
<i>Yogurt parfait, white chocolate biscuit</i>	<b>44</b>			
<b>Crostata di frutta (N)</b>				
<i>Fruit tart, wild berries</i>	<b>44</b>			
<b>Babá al limone (N)</b>				
<i>Lemon babá, pistachio cream</i>	<b>54</b>			
<b>Torta di mele (A) (N)</b>				
<i>Apple pie, vanilla sauce, rum and raisin ice cream</i>	<b>54</b>			
<b>Gelati di Casa (GF)</b>				
<i>Homemade ice cream selection</i>	<b>15 per scoop</b>			
<b>Selezione di Formaggi Italiani Freschi ed Affinati</b>				
<i>Selection of Artisanal Italian cheese</i>				
<i>Selection of 4</i>	<b>78</b>			
<i>Selection of 6</i>	<b>102</b>			
<b>PORTO</b>				
<i>Taylor's Fine Ruby, Douro – Portugal</i>	<b>59</b>			
<i>Taylor's Late Bottled Vintage, Douro – Portugal</i>	<b>73</b>			
<b>GRAPPA</b>				
<i>Tignanello</i>	<b>68</b>			
<i>Gaja</i>	<b>88</b>			
<i>Chardonnay barrique, Nonnino</i>	<b>78</b>			
<i>Ornellaia, Bolgheri</i>	<b>165</b>			
<b>AMARO</b>				
<i>Limoncello</i>	<b>64</b>		<i>Jägermeister</i>	<b>54</b>
<i>Ramazotti</i>	<b>64</b>		<i>Courvoisier VS</i>	<b>83</b>
<i>Frangelico</i>	<b>64</b>		<i>Bayley's</i>	<b>64</b>
<i>Averna</i>	<b>73</b>		<i>Galliano</i>	<b>64</b>
<i>Fernet Branca</i>	<b>73</b>		<i>Amaretto di Saronno</i>	<b>64</b>
<b>CAFFÈ</b>				
<i>Espresso</i>				<b>25</b>
<i>Cappuccino</i>				<b>25</b>
<i>Tea</i>				<b>30</b>

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