



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

MIMOSA

Prosecco, Orange Juice

APEROL SPRITZ

Prosecco, Aperol, Soda Water

CLASSIC MARTINI

Bombay Sapphire, Martini Dry, Lemon Twist

COSMOPOLITAN

Russian Standard, Cointreau, Cranberry Juice

CARDINALE (S)

Tanqueray, Martini Dry, Bitters, Campari
Amaretto Di Saronno

DIRETTORE (S)

Martini Rosso, Prosecco, Ginger Ale, Mint,
Fresh Lime

NEGRONI

Bombay Sapphire, Martini Rosso, Campari

CAMPARI SPRITZ

Prosecco, Campari, Soda Water

AMERICANO SBAGLIATO (S)

AED 68

Campari, Martini Rosso, Prosecco

BELLINI

AED 73

Prosecco, White Peach Purée

IL PADRINO (S)

Johnnie Walker Red,

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MOCKTAILS - AED 39

DUBAI SUNSET (S)

Pineapple Juice, Sparkling Date Juice,
Mint, Cardamom,
Rose Water, Passion Fruit Syrup

ORANGE BLOSSOM

Orange Juice, Lime, Orange Blossom
Water,
Homemade Ginger Syrup, Strawberry

ARABIAN DELIGHT

Pomegranate, Passion Fruit, Lime, Ginger
Ale

MANGO MULE

Mango, Pineapple, Lemon, Coconut Syrup

MENU DEGUSTAZIONE

INSALATA DI STAGIONE (V) ◦

Seasonal Greens, Asparagus, Baby Carrots, Broccoli, Zucchini, Black Truffle,
House Dressing

PROSECCO, GANCIA DOCG

Veneto, Italy (Glera)



TORTELLI DI GUANCIA BRASATA

Homemade Beef Cheek Tortelli, Parmesan Sauce, Black Truffle

PINOT GRIGIO, CA'MONTINI, VALFREDDA IGT

Alto Adige, Italy (Pinot Grigio)



CARRE D' AGNELLO

Olive Crusted Lamb Rack, Soft Polenta, Roasted Vegetables, Parsley Butter

CHIANTI COLLI SENESI "CASPAÑOLO" DOCG

Tuscany, Italy (Sangiovese- Merlot)



TORTA DI MELE (N)

Apple Pie, Vanilla Sauce, Rosemary Ice Cream

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MOSCATO PASSITO, PALAZZINA
Piedmont, Italy (Muscat)

Degustation menu
AED 287

Degustation Menu & Wine Pairing, including water and coffee
AED 511

Winter flavour
Degustation supplement of AED 112
Degustation Menu & Wine Pairing supplement of AED 335

Not in conjunction with any other offers, promotions or discounts

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ANTIPASTI – Starters

Insalata Di Stagione (V) ◯ Seasonal Greens, Asparagus, Baby Carrots, Broccoli, Zucchini, Black Truffle, House Dressing	85
Burrata E Zucca (V)(GF)(N) (S) Burrata Cheese, Roasted Pumpkin, Kale, Hazelnut, Palm Chutney	85
Frittura Mista Di Pesce Deep Fried Mixed Fish, Crispy Vegetables, Homemade Tartar Sauce	93
Polipo Grigliato (GF) ◯ Grilled Octopus, White Bean, Cherry Tomatoes, Olive, Capers and Fennel, Lemon Sauce	90
Insalata Di Capesante (N) Pistachio Crusted Scallops, Salsa Verde, Citrus Salad and Pomegranate	90
Carpaccio Di Manzo (GF) Beef Carpaccio, Rocket, Parmesan Flakes, Pickled Shallots, Balsamic Dressing, Black Truffle	85
Insalata Di Pollo Affumicato (N) Smoked Chicken Breast Salad, Baby Leaves, Goat Cheese, Bell Peppers, Green Beans, Pine Nut	85
Bruschetta Grilled Crurgette and Artichoke, Ricotta Cheese, Aged Balsamic	50
Selezione di Salumi Artigianali (P) Selection of Italian Charcuterie, Pickles, Capsicum Pesto, Grilled Focaccia	90

ZUPPE – Soups

Zuppa Di Patate E Spinaci(V) ◯ Potato and Baby Spinach Soup, Diced Vegetables, Spelt, Rosemary Crutons	65
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Zuppa Di Mare **80**
Seafood Soup in Rich Prawns Bisque, Cherry Tomatoes, Basil,
Crispy Bread Crostino

PASTE E RISOTTI

Linguine Allo Scoglio **125**
Home Made Linguine, Seafood, Mussels, Prawns, Squid, Scallops,
Datterino, Tomato

Lasagna Vegetariana (V) **95**
Open Lasagna, Wild Mushroom, Spinach, Garlic, Truffle Sauce

Tortelli Di Guancia Brasata (S) **95**
Homemade Beef Cheek Tortelli, Parmesan Sauce, Black Truffle

Tagliatelle Bolognese **85**
Home Made Tagliatelle, Classic Bolognese Ragu

Risotto Con Gamberi e Asparagi **125**
Prawns Risotto, Green Asparagus, Organic Cherry Tomatoes, Lemon
Peel

Penne Pomodoro (V) **85**
Homemade Penne Pasta, Tomato Sauce, Fresh Basil,

Spaghetti Senza Glutine Con Panna E Funghi (V)(GF) **85**
Gluten Free Spaghetti, Mushroom, Cream Sauce

PIZZA

Bufalina (V) **95**

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Tomato Sauce, Buffalo Mozzarella, Cherry Tomatoes, Rocket Leaves	115
Capricciosa	
Tomato Sauce, Mozzarella, Turkey Ham, Mushrooms, Artichokes, Olives	125
Frutti Di Mare	
Tomato Sauce, Mozzarella, Mixed Seafood	

DAL MARE - From the sea

Grigliata di Mare (GF) ○ For two	400
Selection of Grilled Seafood Platter, Lobster, King Prawns, Salmon, Squid, Grilled Vegetable (Summer flavour HB supplement of AED 136)	
Salmone Scottato (GF)	175
Pan Seared Salmon, Broccoli, Sundried Tomato, Mash Potato, Shrimp Brown Butter Sauce	
Orata Al Forno (GF) ○ (S)	175
Line Caught Seabream, Peperonata, Roasted Baby Potato with Garlic and Rosemary	

DALLA TERRA - From the land

Petto Di Pollo ○	175
Slow Roasted Corn Fed Chicken Breast, Baked Carbonara, Mushroom, Green Peas	
Filetto Di Manzo (GF) (S)	205
Grilled Beef Tenderloin, Celeriac Gratin, Gorgonzola Cheese, Sautéed Kale, Baby Carrots (Summer flavour HB supplement of AED 68)	
Tagliata Rucola E Balsamico (GF)	180
Slice Beef Sirloin, Roasted Potatoes, Rocket Leaves, Cherry Tomatoes, Balsamic	

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Carre D' Angnello **205**
Olive Crusted Lamb Rack, Soft Polenta, Roasted Vegetables, Parsley
Butter Sauce
(Summer flavour HB supplement of AED 68)

CONTORNI – Sides

Asparagi Grigliati (V) (GF) ○ **34**
Green Asparagus

Spinaci Saltati (V) (GF) ○ **30**
Sautéed Spinach

Verdure Grigliate (V) (GF) ○ **30**
Grilled Seasonal Vegetables

Purea Di Patate (V) (GF) **25**
Mashed Potatoes

Insalata Mista (V) (GF) ○ **25**
Mix Leaves, Cherry Tomatoes, Fresh Shavings, Cucumber

Insalata Di Pomodori (V) (GF) ○
34
Heritage Tomato Salad, Basil, Cellery Leaves, Red Onion, Balsamic

ANGOLO DOLCE – Sweet Corner

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Tiramisù (N) (S)			60
Tiramisu', Hazelnut Ice Cream			
Tortino Al Cioccolato			60
Chocolate Lava Cake, Salted Caramel Ice Cream			
Semifreddo Al Limone (N)			50
Lemon Zabaion Parfait, Berries Compote			
Torta Yoghurt E Lamponi (N)			50
Frozen Yoghurt and Almond Tart, Raspberry, Golden Honey			
Frutta Fresca (GF)			50
Seasonal Fruit Platter, Raspberry Sorbet			
Torta Di Mele (N)			50
Apple Pie, Vanilla Sauce, Rosemary Ice Cream			
Torta Della Nonna			50
Grandmother Pie, Chantilly Cream, Fresh Berries			
Gelati (GF)			20 per scoop
Homemade Ice Cream Selection			
Selezione di Formaggi Italiani Freschi Ed Affinati			
Selection of Artisanal Italian cheese			
Selection of 4			80
			105
Selection of 6			
PORTO			
Taylor's Fine Ruby, Douro – Portugal			
			59
Taylor's Late Bottled Vintage, Douro – Portugal			
			73
GRAPPA			
Tignanello			
			68
Gaja			
			88
Chardonnay Barrique, Nonnino			
			78
Ornellaia, Bolgheri			
			165
AMARO			
Limoncello	64	Jägermeister	54
Ramazzotti	64	Courvoisier VS	83
Frangelico	64	Bayley's	64
Averna	73	Galliano	64
Fernet Branca	73	Amaretto Di Saronno	64
CAFFÈ			
Espresso			
			30

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Cappuccino
Tea

30
30

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