

HOT DRINKS

AMA CAFÉ



COFFEE

Espresso	2.00 €
Double espresso	3.80 €
Cappuccino	3.50 €
Latte macchiato	3.80 €
Caffè americano	2.80 €
Mocaccino	3.50 €
Hot chocolate	4.50 €
Affogato	4.50 €

TEA AND INFUSIONS

Camomilla / Chamomile	4.00 €
Frutta / Fruit	4.00 €
Finocchio / Fennel	4.00 €
Menta / Mint	4.00 €
Verde / Green	4.00 €
Nero / Black	4.00 €
Zenzero / Ginger	4.00 €
Rosa canina / Rosehip	4.00 €

AMA SWEET MOMENTS

Chiedi al nostro staff le torte e la piccola pasticceria del giorno.

Please ask our staff about today's cakes and selection of small pastries.



TO START YOUR DAY

AMA BREAKFAST

ITALIAN BREAKFAST 10.00 €

Bevanda calda, cornetto, spremuta
Hot drink, croissant, fresh orange juice

VITAL BREAKFAST 14.50 €

Bevanda calda, cereali, yogurt, frutta
fresca, spremuta
*Hot drink, cereal, yogurt, fresh fruit,
fresh orange juice*

CLASSIC BREAKFAST 13.50 €

Bevanda calda, pane, burro, marmellata,
spremuta
*Hot drink, selection of bread, butter, jam,
fresh orange juice*

EXTRA 4.50 €

salumi / cold cuts



BREAKFAST BUFFET

25.00 €

Ogni giorno / Daily 07:30 - 10:30

Sala ristorante / Dining Room



SOFT DRINKS & MORE

AMA DRINKS

SOFT DRINKS

Acqua naturale / gasata 0.25 cl	
Still / sparkling water 0.25 cl	1.50 €
Acqua naturale / gasata 0.70 cl	
Still / sparkling water 0.70 cl	4.00 €
Tè alla pesca / Peach iced tea	4.50 €
Tè al limone / Lemon iced tea	4.50 €
Coca Cola 0.33 cl	4.50 €
Coca Cola Zero 0.33 cl	4.50 €
Aranciata Polara / Orange soda	4.50 €
Limonata Polara / Lemonade	4.50 €
Fever-Tree Tonic Water	4.50 €
Fever-Tree Elderflower	4.50 €
Limestone Organic Ginger Beer	4.50 €
Fever-Tree Ginger Ale	4.50 €
Kombucha	5.50 €

FRUIT JUICES

Mela Pinova / Apple	4.50 €
Pera / Pear	4.50 €
ACE / Carrot, orange and lemon	4.50 €
Pesca / Peach	4.50 €
Ananas / Pineapple	4.50 €
Arancia / Orange	4.50 €
Lampone / Raspberry	4.50 €
Sambuco / Elderflower	4.50 €

Spremuta d'arancia
Fresh orange juice
6.00 €



AMA
CHOICE

SPARKLING REDS & WHITES

AMA WINE BAR

SPARKLING

Prosecco Canah Brut Perlage	5.00 €
Prosecco Treviso Terre degli Ultimi	6.00 €
Comitissa Pas Dose Riserva Lorenz Martini	11.00 €
Franciacorta Brut Bellavista	12.00 €



BIANCHI WHITES

Kerner Strasserhof	6.00 €
Weissburgunder Acapella Weingut Klosterhof	5.00 €
Sauvignon Blanc Tasnim Loaker	6.00 €
Misto mare Alois Lageder	6.00 €
Falanghina Sannio Mastroberardino	7.00 €

ROSÈ

La Rose de Manincor Weingut Manincor	7.00 €
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ROSSI REDS

St. Magdalener Marie Weingut Flederhof	5.00 €
Lagrein Waldgries	5.00 €
Pinot Noir Turmhof Tiefenbrunner	6.00 €
Rosso di Montalcino Podere le Ripi	11.00 €
Primitivo Torcicoda	7.00 €



AFTER WORK



AMA PUB

DRAFT BEERS

Trumer 0.3 cl - Pils	4.50 €
Trumer 0.5 cl - Pils	7.00 €
Forst Felsenkeller 0.3 cl / Unfiltered beer	4.50 €
Birra Weizen 0.3 cl / Wheat beer	4.50 €
Birra Weizen 0.5 cl / Wheat beer	7.00 €

BOTTLED BEERS

Forst 0.33 cl	4.00 €
Forst 00 / Alcohol-free beer 0.33 cl	4.00 €
Gluten-free beer	5.00 €
Viola Selection	6.00 €
• Blanche 4.8% vol.	
• Red Ale 6.6% vol.	
• Indian Pale Ale 5.8% vol.	
• Bionda Lager 5.6% vol.	
• Numerotre Pale Ale 6.9% vol.	

**TASTY NIBBLES TO ENJOY
WITH YOUR DRINKS**

AMA
CHOICE

**Piccola selezione di bruschette
Small bruschetta assortment**

5.00 €

AMA MUSIC

AMA
TIP

**Every Thursday 18:30 – 21:00
APERISHIMI & LIVE MUSIC**

**Every 2nd Friday 19:30 – 22:00
RETRO DJ SET**

**Every Sunday 11:30 – 13:00
CRUST & CHEERS - HAPPY HOUR**

APERITIFS & MORE

AMA COCKTAILS

CLASSICS

Prosecco	5.00 €
Hugo	7.00 €
Aperol Spritz	7.00 €
Campari Spritz	7.00 €
Wild Berry Spritz	7.00 €
Campari Orange	8.00 €
Americano	8.00 €
Campari & sweet vermouth	
Negroni	10.00 €
Gin, Campari & sweet vermouth	
Negroni Sbagliato	8.00 €
Prosecco, Campari & sweet vermouth	
MiTo	10.00 €
Campari & sweet vermouth	

NON-ALCOHOLIC APERITIFS

Sparkling Rocco	5.00 €
Apple	
Gingerino Rosso	4.00 €
Blend of citrus, spices and herbal extracts	
Sanbitter Sanbitter Bianco	4.00 €
Blend of citrus, spices and herbal extracts	
Virgin Hugo	6.50 €
Bitter lemon	4.50 €
Rose lemonade	4.50 €
Virgin Americano	9.00 €
Virgin Negroni	9.00 €
Virgin Mojito	9.00 €



Ti prepariamo con piacere il tuo cocktail analcolico preferito.

Per un aperitivo o una serata speciale anche senza alcol.

Our bartenders are happy to mix any non-alcoholic cocktail on request to make your aperitif truly enjoyable.

GIN & TONICS

AMA COCKTAILS

CLASSICS..... 10.00 €

Tanqueray
London Dry Gin

Hendrick's
Floreal

Malfy Pompelmo Rosa / pink grapefruit
Citrusy

PREMIUM..... 13.00 €

Plunhof Yellow
Citrusy summer

Ginius 40% vol.
Dry with alpin herbals

Mare Mediterranean 42.7% vol.
Balsamic

Roku Japanese
Floreal and smooth

Nikka Coffey
Citrus and smooth

ELITE 15.00 €

Portofino
Dry Gin

Edelschwarz Bio / Organic 47% vol.
Alpine Gin

Laviosa 7 oaks 40% vol.
Smooth

Plunhof Dolomites 45% vol.
Alpine Gin

Knut Hansen 42% vol.
Citrus and Smooth

Monkey 47% vol.
Aromatic

Illusionist Bio / Organic 45% vol.
Floreal

Martin's Miller 40% vol.
London Dry

Z44 44% vol.
Balsamic



CHOOSE YOUR TONIC

Fever-Tree Indian Tonic

Fever-Tree Mediterranean Tonic

Fever-Tree Elderflower Tonic

Organic Bitter Passion Fruit

Organic Pink Grapefruit

AMA SIGNATURE COCKTAILS

AMA COCKTAILS



Caipirito

Caipirinha clarificada con spuma alla menta
clarified caipirinha with mint foam

Bun Te

Tè darjeeling infuso in vodka, succo di limone e miele
darjelling tee infused with vodka, lemon juice and honey

Chocolate Negroni

Gin infuso al cacao, bitter al cioccolato, vermouth rosso
e Campari
*cacao infused gin, chocolate bitter, red vermouth and
Campari*

Flower of Scotland

Liquore scozzese al miele, scotch e Aperol
Scottish Honey liqueur, scotch whisky, aperol bitter

Tirolita

Tequila, sciroppo di sambuco e succo di lime
tequila, edelflower syrup and lime juice

Grapefruit Julep

Bourbon, succo di limone, miele, foglioline di menta e soda
al pompelmo
*Bourbon, lemon juice, honey, mint leaves and grapefruit
soda*

Espresso Fizz

Vodka, liquore alle nocciole, liquore al caffè, caffè espresso,
soda o acqua tonica
*Vodka, Huzenults liqueur, coffee liqueur, espresso coffee, and
soda or tonic*

Beericano

Birra pils austriaca con Campari e vermouth rosso
Austrian pils beer with campari bitter and red vermouth

Palomino

Mezcal con succo di lime e agave, bordatura di
peperoncino e top-up di bibita al pompelmo
*Mezcal Spirits with lime juice and agave. Glass rimmed
with Hot chili pepper and Grapefruit soda*

Stairway

Rum, liquore al frutto della passione, succo di limone, sci-
roppo di zucchero e un goccio di Sauvignon Blanc
*Rum, passion fruit liqueur, lime juice, sugar syrup with
a touch of Sauvignon Blanc*

Signature cocktails 15.00 €

Classic cocktails from 10.00 €

AMA DIGESTIFS

AMA LOUNGE

CLASSICS.....5.00 €

Montenegro 23% vol.

Averna 29% vol.

Cynar 16.5% vol.

Ramazzotti 30% vol.

Jägermeister 35% vol.

Amaro del Capo 35% vol.

Fernet Branca 39% vol.

Branca Menta 28% vol.

Braulio 21% vol.

Mirto Zedda Piras 32% vol.

Limonio Liquore 35% vol.

Sambuca 42% vol.

Jefferson Amaro Importante 30% vol.



PREMIUM.....8.00 €

Odle Amaro 25% vol.

Amaro Ganes 36% vol.

Abracadabra Liquirizia 25% vol.

Liquore alle Noci 25% vol.

ALTO ADIGE

Pino Mugo Laviosa 40% vol. 5.00 €

Acquavite di prugne 41% vol. 10.00 €

Fieno Laviosa 30% vol. 5.00 €

Ginepro Laviosa 40% vol. 5.00 €

Genziana Laviosa 30% vol. 5.00 €

Cirmolo dist. Ladinia 34% vol. 9.00 €

AMA GRAPPE

AMA LOUNGE

MORBIDE SOFT

La Morbida Roner 40% vol.	5.00 €
Gewürztraminer Plunhof 42% vol.	9.00 €
Kerner Novacella 42% vol.	5.00 €
St. Urban Lagrein 40.5% vol.	12.00 €
Sölva Moscato Giallo 41% vol.	12.00 €
Plunhof Lampone Dest. 42% vol.	13.00 €
Poli Vespaiole Amoroza 40% vol.	12.00 €

INVECCHIATE AGED IN WOOD BARRELS

San Leonardo Stravecchia 45% vol.	12.00 €
Berta Castelletto Annunz. 43% vol.	25.00 €
Barolo Levi 42% vol.	12.00 €
Roner Weissburgunder 40% vol.	12.00 €

BARRIQUE AGED IN OAK BARRELS

Roner ed. Res. Gewürztraminer 40% vol.	12.00 €
Bonaventura Maschio 40% vol.	5.00 €
Tommasi Amarone 43% vol.	8.00 €
Poli Sarpa Oro 40% vol.	5.00 €



AMA THE SPIRITS VAULT

SCOTCH

Glenlivet 15Y 40% vol. Sprayside	14.00 €
Glenfiddish 12Y 40% vol. Sprayside	11.00 €
Macallan 12Y Double Cask 40% vol.	20.00 €
Glenmorangie 18Y 40% vol. Highlands	22.00 €
Aberfeldy 12Y 40% vol. Highlands	8.00 €
Glenkinchie 12Y 43% vol. Lowlands	12.00 €
Lagavulin 16Y 43% vol. Islay	22.00 €
Laphroaig 10Y 40% vol. Islay	10.00 €
Ballantines 40% vol. Blend	6.00 €
J. Walker Black 12Y 40% vol. Blend	7.00 €

BOURBON / RYE / IRISH

Jim Beam 40% vol. Bourbon	6.00 €
Bulleit 95 40% vol. Rye	9.00 €
Canadian Club 40% vol. Rye	6.00 €
Jameson 40% vol. Irish	6.00 €
Nikka Coffee Grain 45% vol. Japan	13.00 €

BRANDY / COGNAC / ARMAGNAC

Villa Zarri 10Y 44% vol. Brandy	13.00 €
Martell V.S. 40% vol. Cognac	9.00 €
Frapin V.S.O.P. 40% vol. Cognac	14.00 €
Hennessy X.O. 40% vol. Cognac	35.00 €
Samalens 42% vol. Bas Armagnac	25.00 €
Hubert Vergers 42% vol. Calvados	10.00 €



A LITTLE SNACK

AMA BISTRO

AMA Salad 15.00 €

Insalata misticanza, pomodorini, carote, olive, uovo morbido, formaggio Alta Badia, crostini di pane artigianale
Mixed leaves, cherry tomatoes, carrots, olives, soft-boiled egg, Alta Badia cheese and artisan bread crostini

Alpine Fish Salad 17.00 €

Insalata misticanza, salmerino alpino, mozzarella, pomodorini, olive taggiasche, mandorle tostate e maionese spicy
Mixed leaves, alpine char, mozzarella, cherry tomatoes, Taggiasca olives, toasted almonds and spicy mayonnaise

Caprese 14.00 €

Burrata cremosa, pomodorino fresco, pesto di basilico e olio extravergine d'oliva
Creamy burrata, fresh cherry tomatoes, basil pesto and extra virgin olive oil

Pinsa

Impasto leggero e croccante con lievito madre e lunga lievitazione
Light and crispy hand-pressed pizza made from long-fermented sourdough

• Gourmet 18.00 €

Mortadella, burrata, pesto di pistacchio, rucola, pomodorini sott'olio
Mortadella, burrata, pistachio pesto, rocket and sun-dried tomatoes

• Classica 14.00 €

Pomodoro, mozzarella fior di latte, basilico e olio extravergine
Tomato, mozzarella, basil and extra virgin olive oil

Tyrolean Selection 15.00 € p.p.

Salame artigianale e speck dell'Alto Adige, formaggio Alta Badia, rafano fresco e cetrioli agrodolci
Artisan salami and South Tyrolean speck, Alta Badia cheese, fresh horseradish and sweet-and-sour gherkins

Tuna Tartare 20.00 €

Tartare di tonno pinna gialla, burrata cremosa, mango, olive taggiasche, pomodorini confit e dressing al limone
Yellowfin tuna tartare, creamy burrata, mango, Taggiasca olives, confit cherry tomatoes and lemon dressing

Tonnaus 19.00 €

Carpaccio di vitello, mela verde, cetriolo marinato, capperi, salsa tonnata e nocciole tostate
Veal carpaccio, green apple, marinated cucumber, capers, tuna sauce and toasted hazelnuts

**Club Sandwich****18.00 €**

Pastrami di manzo, insalata, pomodoro, uovo, pecorino,
servito con patatine fritte e salsa burger

*Beef pastrami, lettuce, tomato, egg, pecorino cheese,
served with fries and burger salsa*

Il Vegetariano**10.00 €**

Tofu Marinato, teriaky, mozzarella, peperoni

Marinated tofu, teriyaki sauce, mozzarella and peppers

Classic toast**6.00 €**

Prosciutto cotto e formaggio fuso

Toasted sandwich with cooked ham and melted cheese

11:30 - 14:00**DAILY
SPECIAL****Piatto del giorno****Our dish of the day****16.00 €**

Il nostro piatto caldo del giorno

Our warm daily special

HOMEMADE ICE CREAM & SWEETS

AMA DESSERTS

ICE CREAM

Pallina di gelato / Ice cream scoop 2.50 €

Cioccolato, nocciola, vaniglia, lampone, banana

Chocolate, hazelnut, vanilla, raspberry, banana

COPPA GELATO ICE CREAM CUP

Coppa Frutti Rossi

Gelati: Lampone e Vaniglia

Frutta: Fragole, lamponi e mirtilli

Topping: Coulis ai frutti rossi

Finitura: Panna montata e cialda

Coppa Romantica

Gelati: Lampone e Cioccolato

Frutta: Lamponi

Topping: Salsa al cioccolato fondente

Decorazione: Panna Montata e cialda



Banana Split

Gelati: Banana, Vaniglia e Cioccolato

Frutta: Banana tagliata longitudinalmente

Topping: Cioccolato caldo e panna montata

Decorazione: Panna Montata e cialda

Tutte le coppe / All ice cream cups.....9.50 €

SWEETS

Torta / Cake

6.00 €

Linzer - Sacher - Grano saraceno / buckwheat

servito con panna montata e decorazione

served with whipped cream and garnish

Strudel di mele / Apple strudel

7.50 €

servito con panna montata e decorazione

served with whipped cream and garnish

