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KEY













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LOCAL CUISINE, ALPINE FLAVOURS

Food and wine, in its broadest sense, can be considered as a true cultural experience as well as a culinary delight. So, why not tell the story of a town through the many venues offering culinary delicacies suitable for all palates and through the numerous gastronomic events taking place year-round?

The traditional cuisine of Cortina reflects its location and history as a blend of Italian and Tyrolean flavours with genuine local products and a sprinkle of innovation. There are indeed a variety of locations where age-old traditions are followed and perpetuated, sometimes with interesting reinterpretations and creative touches. In addition, many restaurants boast important recommendations on the main Italian food and wine guides, such as the Michelin and the Gambero Rosso guides.

These characteristics make Cortina d'Ampezzo one of the gourmet hot spots of the Dolomites and the whole Italian Alps and the resort's continuous effort to keep improving the quality of its offer shows the direction the town has taken: restaurants, mountain lodges and alpine farms are increasingly putting high quality, local products and tradition at the centre of their mission.

The typical warm hospitality and the enchanting setting in which the Queen of the Dolomites is set complete the picture to deliver an experience involving all senses.



RESTAURANTS

In Cortina there are restaurants to suit all tastes, from traditional venues to the most innovative locations. There are award-winning restaurants where élite chefs impress visitors and locals alike with their exquisite cuisine as well as others offering simple, traditional dishes made of quality ingredients, often of their own production.

The wide range available enables you to choose exactly what you are looking for – just take your pick!

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AL CAMIN

Q: Località Alverà, 99

\(: +39 0436 862010

■: info@ristorantealcamin.it

②: www.ristorantealcamin.it Ⅲ: mid October – end of April mid June – end of September

★: vegetarian and gluten-free recipes, WiFi

Al Camin is a friendly and sophisticated restaurant on the road to Passo Tre Croci and Misurina. The cuisine, curated by chef Fabio Pompanin, presents both traditional recipes and reinterpretations, and the restaurant is open all year round. The chef dedicates careful attention to the quality of ingredients, that he selects personally. The ingredients are locally-sourced, and whenever possible they are zero-mile and of documented origin. Unmissable dishes include "Timbale of black rice with prawns and curry sauce", home-made pasta and ravioli, and the chef's desserts. There is more than just food: there is also a selection of about 150 labels from the finest Italian wineries, and a small selection of wine from other countries. To end your meal, there are excellent home-made grappas and a selection of liqueurs and digestive cordials. In addition to a warm and friendly indoor dining room. Al Camin has a raised terrace with fantastic 360° views of the Dolomites.

BAITA FRAINA

Q: Loc. Fraina, 1

\(: +39 0436 3634

■: info@baitafraina.it

: www.baitafraina.it

■: December - mid April mid June - end of September

★: disabled access, WiFi, car park

A short distance from the centre of Cortina and the skiing slopes, you will find Ristorante Baita Fraina, which, in addition to having an attractive indoor dining room, also offers an external terrace providing end of views of the Dolomites.

The recipes, prepared by chef Alessandro, are a perfect combination of traditional and modern cuisine. Don't miss the spaghetti with onion, and the venison fillet with lingonberries and balsamic sauce. The restaurant also has a large cellar with a selection of wines, featuring both new and familiar labels from wineries in Italy and abroad.

RESTAURANTS AND PIZZERIAS









BAITA IL CERVO

- Q: Località Pocol, 46
- **\(:** +39 0436 878033
- **■**: comissimone@gmail.com
- imid December beginning of April end of May end of September

Baita il Cervo, located in the Pocol hamlet, near the skiing slopes, provides the chance of enjoying traditional flavoursome recipes in a welcoming atmosphere, with fantastic views of the Tofane mountains. Specialities include the tasty recipes featuring mushrooms, which are gathered by the restaurant's owner in the nearby forests.

INGREDIENTS FOR SIX PEOPLE:

300 g potatoes, 150 g flour, 2 eggs, zest of 1 lemon, 10 g brewer's yeast, tablespoon of grappa, salt, oil for frying

PREPARATION:

Boil the potatoes, mash them on a pastry board and mix all the ingredients, including the brewer's yeast dissolved in a little milk. Use a floured rolling pin to roll out a half-centimetre sheet, and with a pastry wheel, cut out 15 x 15 cm squares, and fry them in hot oil until they are golden-coloured. Dry on absorbent paper.

BAITA PIÉ TOFANA

- **Q**: Località Rumerlo
- **\(:** +39 0436 4258
- **■**: info@baitapietofana.it
- **©**: www.baitapietofana.it
- **E**: July September
- November Easter (closed on Wednesday)
- ★: car park, vegetarian, vegan and gluten-free recipes

A sophisticated mountain restaurant comprising both an indoor dining room and an attractive terrace with views onto the Tofane mountains. Its cuisine expresses the land, the locations and people. The ingredients used to make the recipes, both Italian and European, are seasonal, genuine and authentic, because they are purchased from small producers who care about protecting nature. For this reason, the menu is reviewed and extended all year round. Don't miss "The skier's platter".

Michel, the owner, has made a careful selection, named La Cave Cortina, amongst many celebrated wines, choosing those that he found most exceptional, so that the wine glasses are always filled with the passion of dedicated winemakers.









BAITA RESCH

- Q: Loc. Son dei Prade, 1
- **\(:** +39 0436 3245
- **■**: info@baitaresch.it
- : www.baitaresch.it
- > beginning of June beginning of November December Easter
- ★: disabled access, pets welcome, car park, play area, sun terrace, possibility of organising events

Baita Resch, a bar and restaurant located in the Tofane skiing area, can be reached both by car and directly from the skiing pistes, and it offers evocative views of Cortina.

The restaurant has traditional Alpine furnishings, and when you arrive, you will be greeted by courteous waitresses in Tyrolean costume, who will accompany you inside or onto the terrace on sunny days.

The local cuisine is exceptional for the variety of home-made recipes, such as the porcini mushroom mille-feuille savoury pastries. Don't miss the desserts made personally by the owner Ivan, a professional pastry-chef.

During summer days, you can enjoy moments of blissful relaxation before or after lunch, on the recliners on the lawn alongside the restaurant.

BAITA SPIAGGIA VERDE

- Q: Loc. Felizon
- **\(:** +39 349 5994229
- ■: spiaggiaverdecortina@gmail.com
- all year round
- ★: possibility of organising events, car park, organic recipes, disabled access

This bar-restaurant is located in the heart of the Natural Park of the Ampezzo Dolomites, five kilometres along the road towards Dobbiaco and near the river Boite.

The cuisine features a lunch menu perfect for visitors looking for a healthy break, fully sustainable and reflecting local traditions. Highlights include the delicious grilled meat and the spit-roasted rooster.

Perhaps after a walk on footpaths set in the beautiful surroundings, you could enjoy a home-made dessert and relax on a sunbed while the kids are enjoying themselves at the play area.









CHALET CIMABANCHE

Q: Loc. Cimabanche **\(\)**: +39 0474 972442

RESTAURANTS AND PIZZERIAS

≅: info@chaletcimabanche.com

③: www.chaletcimabanche.com

🗰: Christmas - Easter

May - beginning of November

: disabled access, pet friendly, car park

Chalet Cimabanche is the restaurant at the end of the long Dolomites cycle path, between Croda Rossa and the Cristallo group.

Its distinctive cuisine presents grilled meats and vegetables prepared on Beola stone. First course and main dishes from Ampezzo tradition reflect the simplicity of the flavoursome, genuine tastes of the mountain environment, treated with absolute respect.

There are cold cuts and cheeses for all tastes, and the menu includes imaginative and substantial mixed salads. And to end your meal with something special, the desserts include apple tart, tart made with Saracen wholemeal flour, strudel, crostata flans, and wild forest fruits with yoghurt or cream.

CHALET TOFANE

Q: Via Lacedel. 1

\(: +39 0436 863026

≅: info@chalet-tofane.it

: www.chalet-tofane.it

E: December - beginning of April mid June - end of September

★: car park, events on prior booking

The Chalet Tofane restaurant is located in one of Cortina's most popular skiing areas: at the lower station of the Socrepes chair lift. The concept is to provide a menu meeting customers' different requirements: skiers who want to have a quick break, or visitors who wish to enjoy a relaxing lunch on the terrace with views onto the Tofane mountains.

The menu ranges from the great classics of Dolomite tradition, to prestigious cuts of grilled meats and fish recipes, but the restaurant's hallmarks are without doubt its gourmet pizzas. The wine list presents over 500 labels, and 100 whiskies.

The privée on the terrace at Chalet Tofane is the perfect location for aperitifs with sparkling wine, oysters, fish crudités and gourmet finger food, comfortably seated in the lounge with views over the whole of Cortina.

Every weekend, international DJs and live bands alternate to entertain guests at lunchtime.







COL DRUSCIÉ

Q: Via Stadio, 12

\C: +39 0436 862372 | +39 340 7967039

≅: gastronomia@freccianelcielo.com

G: www.freccianelcielo.com

E: December - April

June - September (on the dates and times at which the Tofana - Freccia nel Cielo cable car is running)

rank at the lower station of the new cable car behind the Ice Stadium, disabled access, external ski storage, WiFi, possibility of organising dinners and events on prior booking, organic, vegetarian and gluten-free cuisine, pet friendly

At the top station of the first section of the Tofana–Freccia nel Cielo cable car, Col Druscié 1778 restaurant has a splendid panoramic terrace from which to admire the Tofane mountains. You can enjoy specialities from the Ampezzo valley, Tyrolean and Italian cuisine. Unmissable highlights include the fresh artichoke salad, ravioli with Taleggio cheese filling and Treviso radicchio sauce, and the apple fritters with lingonberry compôte. Inside the welcoming mountain cottage, erfectly integrated in the natural surroundings, art exhibitions on interesting themes are periodically hosted.

DA AURELIO

Q: Passo Giau, 5

\(: +39 0437 720118 | +39 329 1359222

≅: info@da-aurelio.it

: www.da-aurelio.it

end of June - end of September

★: pet friendly, WiFi, car park

Thirty minutes by car from Cortina, along the Giau Pass, Ristorante da Aurelio transforms dining into an unforgettable experience.

It was opened in 1970 by Aurelio Dariz and it is now run by his son Gigi. It is a paradise of gourmet cuisine, presenting sophisticated recipes that can be enjoyed in the welcoming dining room, or on the terrace with panoramic views over the Averau, Sella and Marmolada groups. Gigi takes inspiration from the highaltitude pastures on the Giau Pass, an infinite source of colours and flavours: the flowers and wild herbs gathered in spring make his recipes truly exclusive. The objective is to enhance local traditions and ingredients by means of research and innovation.

In addition to the culinary flavours, there are the sensory joys of wine: the cellar comprises over 400 labels.

RESTAURANTS AND PIZZERIAS

RESTAURANTS AND PIZZERIAS









Q: Via Lago Ghedina, 2 **८**: +39 0436 060462

■: dabepi.lagoghedina@gmail.com

: disabled access, pet friendly, car park

Da Bepi al Lago Ghedina restaurant is on the banks of the like-named lake, a magical location of mysterious beauty. The restaurant, one of the most evocative venues in Cortina d'Ampezzo, presents meticulously-prepared Italian cuisine. Highlights include the Piedmont boiled meats, home-made desserts and pasta dishes.

It is said that the lake was once inhabited by the Mjanines – small, glowing nymphs – which were summoned by means of a special nocturnal ritual by the Duranni warrior prince Ey de Net, who asked for their omens on the kingdom of Fanes.

Recently a pythagorean ellipse (identifiable as a nemeton, the traditional Celtic sanctuary) was discovered near the lake. And so: truth or legend? According to the tales, if you beat the surface of the lake with a Tjatarula – magic wand – on a night of the new moon, the Mjanines will emerge.

EL CAMINETO

Q: Località Rumerlo, 1

\(: +39 0436 4432

≅: info@ilmeloncino.it

: www.ilmeloncino.it

E: December - Easter

July - September (October and November only at the weekend; in low season, closed on Tuesdays)

The restaurant, located at the foot of the Tofane mountains in a superb panoramic position, offers an extensive menu combining tradition and imagination, accompanied by a carefully-chosen selection of wines. From the terrace, which is open both in summer and in winter by means of heat lamps and mushroom-top heating towers, you can enjoy the superb views over the valley.

The secret of the success of this restaurant's cuisine lies in its ability to combine the simplicity of traditional Ampezzo valley cooking with new, creative recipes. The menu includes highlights such as delicious risottos, spaghetti with onion, fillet with Barolo sauce, and the famous meringues.











EL ZOCO

Q: Via Cademai, 18/A

\(: +39 0436 860041

■: elzoco@tiscali.it

②: www.elzoco.it

: beginning of November - beginning of April end of July - end of September

★: recliners, children's play area, events on prior booking, car park, gluten-free, vegetarian cuisine, disabled access, WiFi, pet friendly

El Zoco presents a wide range of traditional recipes and Italian cuisine: don't miss the hand-made casunziei and canederli. The ingredients are of premium quality, choosing principally local products. In autumn, you can enjoy the pumpkin gnocchi and risotto with Treviso radicchio, while in summer the gnocchi are made with ricotta cheese and fresh tomato, and there is home-made icecream. The dining room has a grill in full view. burning just natural charcoal, contributing to the unique atmosphere and used to prepare meats and vegetables with end of flavour. The outdoor terrace makes it possible to dine while admiring Cortina's finest mountains, choosing a wine from a selection of over 200 labels from all parts of Italy.

FVSION CORTINA RESTAURANT

♀: Via Lungo Boite, 35/A

\(: +39 334 3168097

≅: fvsioncortina@gmail.com

: www.fvsioncortina.it

⊞: June − October

December - April

★: municipal car park a few metres away, WiFi, lift for the disabled, pet friendly, catering service and private events, glutenfree, vegetarian and vegan recipes, take away and delivery

Fvsion Cortina Restaurant is near the centre of Cortina, accessible both on foot and by car. The letter "V" in the name is based on the initials of the owners' names, Vincenzo and Valentino). The restaurant has two dining rooms, one in Ampezzo style and the other in Japanese fusion style with an adjoining privée.

The cuisine, which combines Italian and Japanese cooking, presents recipes featuring meat, fish and vegan specialities, therefore suitable for all tastes, carefully reviewed and balanced in terms of nutritional values. Don't miss the Kobe meat, and of course all the sushi recipes.







GREEN GOLF RESTAURANT

Q: Loc. Fraina 14/15

\(: +39 0436 871625

RESTAURANTS AND PIZZERIAS

≅: ristorante@cortinagolf.it

3: www.cortinagolf.it

: organic, gluten-free and vegetarian cuisine, disabled access, pet friendly, WiFi, catering, private room for events, take away

The Green Golf Restaurant, located at the Cortina golf club in the hamlet Fraina, is a charming restaurant with a menu featuring quality ingredients: carefully-selected meat, fish and vegetables, accompanied by wines with labels from large and small wineries. The restaurant is famous for its raw seafood and its bakery speciality: its light, crunchy and highly-digestible focaccia, ideal for moments of informal conviviality.

GRILL DA STROBEL

Q: Loc. Falzarego

\(: +39 0436 3609

≅: strobel@dolomiti.org

: May - January

14

(out of season, open weekends only)

: disabled access, pet friendly, car park

The restaurant Grill da Strobel is not far from the Falzarego Pass, and it is an excellent venue for hikers, skiers and tourists arriving on the state-road Statale 48 delle Dolomiti.

It has a spacious veranda and a sun terrace, and it offers a snack bar and filled roll service. It is famous above all for its delectable grilled specialities such as the appetising "Strobel Platter" that includes roast beef, chicken, sausage, wurstel, fillet, vegetables and polenta. For visitors who appreciate them, there are also recipes based on game and mushrooms. Everything is accompanied by a end of selection of wines.







HACKER-PSCHORR HAUS

Q: Via della Stazione, 7

\(: +39 0436 867625

≅: giorgiocheco@gmail.com

: all year round (closed on Mondays in low season)

: vegetarian recipes

At the Hacker-Pschorr beer house in the centre of Cortina, you can enjoy an excellent beer, Hacker, which was declared the finest beer in Germany in 2010. For aperitifs, snacks, lunch or dinner, you can taste a range of dishes such as wurstel, shank, first courses, salads, a choice of side dishes and much more besides. For a quick break there are great filled rolls suitable for all tastes, sandwiches and soft rolls, which can be accompanied by excellent beers that include gravity-poured brews.

IL VIZIETTO

Q: Corso Italia, 53

\(: +39 0436 860789

➡: info@ilviziettodicortina.it

©: www.ilviziettodicortina.it

: all year round

15

Il Vizietto is a restaurant on Corso Italia. It uses high-quality, sophisticated ingredients for the creation of refined dishes such as raw seafood or traditional favourites such as cacio e pepe pasta with cheese and pepper. The wide range of premium-quality meats also includes local game, prepared according to tradition. The products used are principally organic and zero-mile, and they are chosen according to the seasons. To accompany your dishes, you can choose from over 200 wines, including many international labels, of white, red and sparkling wines, with others from all over Italy. At the restaurant you will also find jams, organic vegetables, olives and oil, all produced by Il Vizietto.

RESTAURANTS AND PIZZERIAS









LA SCOSSA

Q: Loc. Pian da Lago, 77 **C**: +39 0436 878255

≅: info@lascossacortina.com

La Scossa is a bar-restaurant in Pian da Lago hamlet. The menu offers Italian and local cuisine, changing every day and offering fresh, genuine recipes. The restaurant is a great choice for working lunches and dinners, considering its excellent value for money.

From ancient times, Cortina d'Ampezzo has been geographically divided into six districts or sestieri, each of which has its own heraldic emblem and a different colour: Cortina, Alverà, Cadin, Chiave, Azzon and Zuel. Every summer, from July to late August, each sestiere organises its own town festival featuring music, dancing, and traditional culinary specialities. Every sestiere also has its own dessert: Azzon has its delicious nighele (fritters); Cadin makes apple fritters cooked in situ; Cortina prepares omelettes with jam; Chiave offers its tirtlen (puff pastry filled with lingonberry jam); Alverà cooks its fartaies (fried batter, served with lingonberry jam), and Zuel has its kaiserschmarrn (a thick, sliced crêpe sprinkled with castor sugar and served with redcurrant or blueberry jam).

LAGO PIANOZES

Q: Loc. Pianozes

\(: +39 0436 5601

≅: ristorantepianozes@gmail.com

iii: mid June - end of September

end of October - beginning of May

righten-free and vegetarian cuisine, disabled access, pet friendly, car park

The Lago Pianozes Restaurant can be reached by taking the road that runs from the hamlet of Campo to Croda da Lago. It has a terrace open in both summer and winter - facing a small emerald-hued lake. The chef, Massimo Alberti, presents a traditional cuisine, linked to the local territory by means of the vegetable garden near the restaurant, but also innovative for its unusual combinations, including its seafood dishes. The specialities of the day, for which products of sophisticated quality are used, are highly recommended. The staff can help advise the best food-wine pairings. choosing from the over two hundred and forty labels available. There is also a small kiosk near the lake, serving hot dogs, toasted sandwiches, filled rolls, mini-pizzas and ice-creams.













LAGO SCIN

Q: Via Lago Scin, 1

\(: +39 0436 2391

■: carlo.festini.cucco@alice.it

: www.ristorantelagoscin.it

E: St. Ambrose - Easter May - October

★: WiFi, car park, garden

The Lago Scin restaurant is an Alpine-type venue in the classical style of high-altitude mountain huts, with timber furnishings that immediately express a sensation of warmth. It faces the like-named lake, a location that is very relaxing in every season, offering superb views.

The recipes offered by the restaurant are based both on traditional Ampezzo valley cuisine and international favourites, but without doubt, the game specialities are absolutely unmissable.

LEONE E ANNA

Q: Loc. Alverà, 112

\: +39 0436 2758 | +39 348 4701444

≅: leoneeanna@gmail.com

3: www.ristoranteleoneanna.com

end of November - beginning of April beginning of July - end of September

A small traditional restaurant at the heart of Cortina, charming for its rustic, welcoming atmosphere that reflects a well-calibrated blend of style and originality. The restaurant is furnished with timber, similar to a small high-altitude mountain hut.

For over 40 years, the owners Fabio and Aurora have created a unique combination of flavours from traditional Sardinian cuisine (typically Mediterranean, based on seafood and countryside recipes of unique, unmistakable flavour) and Veneto cooking. This culinary experience is like a journey made possible by a world of tastes from afar. The specialities are without doubt spaghetti with bottarga, fish, and Sardinian desserts. Everything is accompanied by a careful selection of the finest Italian wines, with special attention to Sardinian labels.

16













Q: Largo delle Poste, 26

\(: +39 0436 862284

RESTAURANTS AND PIZZERIAS

≅: cortina@prosciutterie.com

E: December - beginning of March
June - end of September

★: catering, disabled access, pet friendly, WiFi, car park

Located in the historic centre of Cortina d'Ampezzo, Prosciutteria LP 26 is one of the most popular venues in the Ampezzo valley. The setting meets the tastes of all types of customers, always ensuring quality. The menu highlight is without doubt cured ham (branded Dall'Ava), available in many versions: from the classic San Daniele to game hams, from the refined Pata Negra of Extremadura to the black pork of the Nebrodi Mountains.

There are also heartier dishes such as the filled tortellini, or soft drinks and aperitifs accompanied by appetisers, and evenings with live music and DJ sets. The venue's "simply luxury food", as it is defined by its creators, is accompanied by the "simply luxury music" of radio Dok Dall'Ava.

MASI WINE BAR AL DRUSCIÉ

Q: Via Stadio, 12

\(: +39 0436 862372 | +39 340 7967039

+39 333 9172058

≅: gastronomia@freccianelcielo.com

: www.freccianelcielo.com

E: December - April

18

June - September (on the dates and times at which the Tofana - Freccia nel Cielo cable car is runnina)

★: car park at the lower station of the new cable car behind the Ice Stadium, disabled access, external ski storage, WiFi, possibility of organising dinners and events with prior booking

Masi Wine Bar "Al Drusciè" is an elegant venue that combines traditional Alpine style with contemporary design. Located at the start of the Col Drusciè ski slope, it can be reached on skis in winter and on foot in summer, but also by the Tofana-Freccia nel Cielo cable car. Traditional Veneto region dishes are paired with a selection of Masi wines, which can also feature as ingredients, as in the risotto with Amarone Costasera and flakes of Monte Veronese cheese. Both in summer and in winter, from the outdoor terrace you can enjoy the unique views, from the Tofane to the Cristallo mountain and across the Ampezzo vallev.









OSPITALE

Q: Loc. Ospitale, 2

\(: +39 0436 4585

≅: info@ristoranteospitale.com

③: www.ristoranteospitale.com

E: December - April
Iune - October

★: disabled access, pet friendly, WiFi, bike and ski storage, car park, e-bike charging station

The Rifugio Ospitale restaurant is a historic venue whose roots run back to the 11th century. Originally a mountain hut, and then an inn for pilgrims and travellers, it became a field hospital when it was captured by the Italian army during the Great War, before becoming the sophisticated and welcoming venue that it is today.

Its traditional cuisine presents appetising home-made pasta dishes, such as paccheri with pistachio sauce and diced fresh cherry tomatoes. The speck canederli salad and beef cheek braised in Lagrein with vegetable polenta are also delicious.

PONTEJEL BIER STUBE

Q: Largo delle Poste, 11

\(: +39 0436 2525

19

≅: info@pontejelbierstube.it

②: www.pontejelbierstube.it ■: December - end of April

mid June – end of April

: disabled access, pet friendly, WiFi

The restaurant and beer house located in the centre of Cortina offers traditional local cuisine and Forst beers.

Its style is created by the original character of the building, which began life as an Austrian gendarmerie, while the name recalls the small bridge over the stream running across the likenamed square (Pontejel).

The venue is the perfect location if you would like to try traditional recipes from the Tyrolean, Veneto and Ladin valleys. Unmissable highlights include the "Birramisù", Ampezzostyle beetroot casunziei, Venetian-style veal liver, and of course, the wide range of Forst beers.













RA STUA

- Q: Via P. Grohman, 2
- **\(:** +39 0436 868341

RESTAURANTS AND PIZZERIAS

- ≅: info@ristoranterastuacortina.it
- **③**: www.ristoranterastuacortina.it
- **★**: gluten-free, vegetarian, pet friendly, car park

The Ra Stua restaurant opened in the 1930s as an inn, and today it is Cortina's oldest restaurant. It is an intimate, exclusive setting where tradition and innovation are combined. The cuisine evokes memories of ancient recipebooks, adding creativity and curiosity for all that is new. Points of excellence include the mixed grilled dishes, T-bone steak, and chargrilled rib steak cooked on the fireplace open to view. Without doubt, an important feature is the quality of the meats and vegetables, which are directly from the family farm.

The wine cellar stocks many labels from all over Italy.

RIO GERE

- Q: Via Rio Gere, 1
- **\(:** +39 0436 3434

20

- **≅**: ristorante.riogere@dolomiti.org
- : www.riogere.it
- **⊞**: December April
- June October
- ★: disabled access, pet friendly, WiFi, car park, play area

The Rio Gere restaurant, founded in 1957 after the Cortina Olympics, has been managed by the Bellodis family for three generations. Starting from a simple barn, they have created a spacious, welcoming restaurant. Sited on the road Strada delle Dolomiti, two kilometres from the Tre Croci Pass, it is in a strategic location because it can be reached both by means of road transport, and directly from the Monte Cristallo and Monte Faloria skiing slopes. The traditional Ampezzo and Italian cuisine

The traditional Ampezzo and Italian cuisine presents recipes ranging from giant ravioli with game aromatised with juniper to mixed grilled meats, right through to apple strudel, the traditional Ampezzo valley dessert.







SANBRITE

- Q: Via Alverà, 200/A
- **\(:** +39 0436 863882
- **≅**: info@sanbrite.it
- : www.sanbrite.it
- ∰: mid June end of October
- December end of April
- ★: disabled access, pets welcome, WiFi, car park, vegetarian and vegan cuisine

The first "rural tourist cuisine" venue in Cortina d'Ampezzo, SanBrite (from the Ampezzo word "San", which means healthy) is set inside a refurbished haybarn, in the Alverà district. It offers culinary experiences hallmarked by a direct contact with nature, with the intention of presenting the true essence of Cortina. The second restaurant in Cortina to have been awarded a Michelin Star, SanBrite presents an innovative interpretation of the finest local products, and in order to do so, it uses the products of its own farm, such as milk, cheeses, meats and vegetables.

SELF-SERVICE MAGRO

- Q: Via G. Marconi, 9
- **\(:** +39 0436 867277

21

- **■**: info@selfservicemagro.it
- **©**: www.selfservicemagro.it
- E: December beginning of March end of April December
- : take away, disabled access, pet friendly

Opened in 1970 by Agostino Magro and his wife Armida, and now run by their children, over the years it has become a true institution, as a result of its quick, convenient service.

At the self-service restaurant, located alongside the bus station, you can enjoy family cooking in which everything is prepared fresh every day. The menu includes traditional dishes such as goulash, roast turkey, polenta and mushrooms, pan-tossed sausage and much more. Without doubt, a highlight is the roast chicken prepared according to the chef's traditional recipe.









SON ZUOGO

Q: Loc. Tre Croci, 1/2

\(: +39 0436 867571

■: rifugiosonzuogo@gmail.com

E: December - beginning of April
July - September

: events on prior booking, car park, terrace, children's play area, disabled access, pet friendly

Son Zuogo is a bar-restaurant located on the Tre Croci Pass: this is the origin of its name, which in the Ampezzo dialect means "at the top of the pass".

The menu comprises a wide variety of traditional recipes from the Ampezzo valley, all absolutely genuine and home-made. For diners with a sweet tooth, the restaurant offers a wide range of pastries and desserts made using recipes handed down for generations. After lunch you can relax on the spacious terrace with views of the Tofane mountains.

TIVOLI

Q: Via Lacedel, 34

\C: +39 0436 866400

■: info@ristorantetivoli.it

③: www.ristorantetivolicortina.it

end of November - beginning of April mid June - end of September

★: catering services, car park

The first restaurant in Cortina to have been awarded a Michelin Star is that by Graziano Prest. At Ristorante Tivoli, set at the foot of the Tofane mountains, in addition to recipes based on game and Alpago lamb, seafood has pride of place, with fish from the nearby markets of Venice and Chioggia. Crustacean recipes are particularly appreciated, such as the lobster tartare with marinated fennel and potato mayonnaise, which can be followed by the ravioli with liquid pumpkin, scallops and red prawns. The restaurant's classic recipe is unmissable: fried prawns in polenta crust. And for a triumphant ending, the chef proposes the five—chocolate carousel.



PIZZERIAS

Pizza is undoubtedly, along with pasta, the quintessentially Italian food. And pizzerias are part of the Italian way of life, not just as a place to eat, but also to see friends or enjoy family time. In Cortina's pizzerias, you will often find the most classic pizza flavours as well as others, more unique, with the addition of local ingredients.

Most of Cortina's pizzerias are also restaurants, which means that you will be spoilt for choice.







5 TORRI

- **Q**: Largo delle Poste, 13 **L**: +39 0436 866301
- info@ristorante5torri.it
- **©**: www.ristorante5torri.it
- end of November April June - mid October
- no bookings

"For all, accessible to all" is the motto inspiring the Ghedina family that has enthusiastically run the Restaurant and Pizzeria 5 Torri, located in the centre of Cortina, for over twenty years. Comprising two large dining rooms and an external terrace, the venue is also ideal for family or group lunches and dinners. The culinary specialities range from traditional Ampezzo valley recipes, home-made according to ancient recipes, to favourites of Italian cuisine. The menu comprises over 50 types of pizza, from classics to original variants. End your meal by choosing from delectable local desserts and home-made pastries.

AL PASSETTO

- Q: Via G. Marconi, 8
- **\(:** +39 0436 2254
- **■**: info@alpassettoghedina.it
- **©**: www.alpassettoghedina.it
- mid December Easter
- beginning of May end of November
- ★: gluten-free and vegetarian recipes, disabled access, pet friendly, WiFi

The Restaurant and Pizzeria Al Passetto is located on the ring road that runs around the centre, opposite the bus station. It is a meeting place in rustic style, where you will receive a friendly welcome in a warm, relaxed atmosphere. Recipes are prepared with meticulous attention to even the smallest details, and they are all home-made according to local recipes. The simple, traditional dishes, such as the Ampezzo-style casunziei, are made using genuine, seasonal products. The pizza menu includes many appetising specialities, with over 70 types. In addition, you can pair the right wine to your chosen recipes.









ARISTON

Q: Via G. Marconi, 10

\(: +39 0436 866705

■: bix_1975@libero.it

©: www.ristorantearistoncortina.it

E: December - May

July - October

★: take-away pizzas

The Ariston Restaurant and Pizzeria is on the ring road that runs around the centre of Cortina. The Piccolin family, that has been running it for over thirty years, has created a relaxing atmosphere. The restaurant, which has been recently refurbished, offers a range of dishes from traditional Ampezzo cuisine, prepared according to old recipes and using exclusively premium—choice ingredients, in addition to appetising pizzas for all tastes.

appetising pizzas for all tastes.

The Piccolin family also run their own farm in Umbria, making two red wines of excellent quality that you can taste at the Ariston.

CAMPING CORTINA

Q: Via Campo, 2

\(: +39 0436 867575

■: campcortina@tin.it

: www.campingcortina.it

E: December - March

. December - Marci

July - September

The Camping Cortina pizzeria, located inside the like-named campsite at the hamlet Campo, offers excellent pizzas for all tastes.

When God created the earth, he decided to cover it with flowers and plants. Pastures and hills became colourful carpets and forests full of life. Only the steep rocky Alpine peaks were still silent and bare. On a night of full moon, the angels gathered some stars and sprinkled them on the rocks. The mountains wrapped them in soft fuzz to protect them from the cold, and the Moon, enchanted by that starry blanket, sent its light and gave it to the flowers. When the sun rose, at last the mountains had blossomed: the first edelweiss had grown.







CAPANNA RA VALLES

Q: Via Stadio, 12

\C: +39 342 7967039 | +39 0436 862372

≅: gastronomia@freccianelcielo.com

: www.freccianelcielo.com

E: December - April

June - September (at the times at which the Tofana - Freccia nel Cielo is running)

★: car park of the new cable car behind the Ice Stadium, external ski storage, dinners and events on prior booking

The Capanna Ra Valles mountain lodge and pizzeria is one of the highest-altitude pizzerias in the Dolomites (at 2,475 metres), and it has a wonderful panoramic terrace that offers a view of Cortina from above.

The menu presents traditional and Italian recipes, in addition to hamburgers and many pizzas. Particularly good is the "Pizza Cortina" (mozzarella, tomato, Cortina sausage and mountain hut cheese), and likewise the "Ra Valles Hamburger". You can accompany your meal by choosing from a wide selection of tasty beers.

CRODA CAFÉ

♀: P.tta F.lli Ghedina, 28

\: +39 0436866589

■: info@crodacortina.it

E: December - May

mid June - October

The Croda Café restaurant-pizzeria is in the centre of Cortina, and it has four dining rooms and a splendid terrace facing the pedestrian street. The menu comprises a wide range of dishes, including hors d'oeuvres, first course dishes, main courses, salad recipes, and excellent pizzas cooked in the wood-burning oven.

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EL BRONSIN

Q: Via Roma, 47

\C: +39 0436 867051

■: elbronsin@gmail.com

: all year round (closed for short periods in April and October)

The El Bronsin restaurant-pizzeria, located a short walk from the pedestrian area in central Cortina, offers excellent home-made hors d'oeuvres, followed by appetising first course dishes such as pasta with courgettes and cherry tomatoes aromatised with basil. Don't miss the pizza, and the roast shank with potatoes.

IL PONTE

Q: Via B. Franchetti, 8

\: +39 0436 867624

■: info@ilpontecortina.it

③: www.ilpontecortina.it

Il Ponte restaurant-pizzeria, located near the centre of Cortina, has a warm and pleasant atmosphere. In a strategic position near Corso Italia, it offers various dishes, and pizzas cooked in a wood-fired oven.

UNESCO

The mountains of the Queen of the Dolomites have won recognition as amongst the most beautiful in the world. In fact, on 26 June 2009, UNESCO added the limestone mountains in north-east Italy to the prestigious list of the Natural World Heritage, for their monumental beauty. With this measure, the United Nations officially recognised the Dolomites' uniqueness. Cortina d'Ampezzo is the ideal location from which to explore them, enabling the discovery of an enchanting world of vertical faces, spires and pinnacles, green valleys, high-altitude pastures, forests, streams, lakes, canyons and waterfalls.







LA PERLA CORTINA

Q: P.zza San Francesco, 3

\: +39 0436 4681

■: laperlacortina@gmail.com

3: laperlacortina.wordpress.com

A historic venue in Cortina d'Ampezzo, the restaurant-pizzeria La Perla welcomes its guests in a warm, family atmosphere, in which you can savour the very best of Belluno cuisine. Pizzas are cooked in a wood-fired oven, and only fresh, genuine ingredients are used in their preparation.

LA TAVERNETTA

Q: Via del Castello, 53

\: +39 0436 868102

■: massimo.belliero@virgilio.it

: all year round (closed on Tuesday out of season)

★: also take-away pizzas

La Tavernetta is a rustic mountain venue with a welcoming and friendly atmosphere, presenting cuisine based on Ampezzo traditions with a number of classic specialities: homemade pasta recipes such as casunziei, tagliolini with white ragout sauce aromatised with truffle, and the famous house pennette pasta. Desserts include crêpes with jam or chocolate. Don't miss the tasty pizzas, with varieties to meet all palates.







Q: P.zza Venezia, 2

RESTAURANTS AND PIZZERIAS

\C: +39 0436 867777

≅: info@pizzeriaportorotondo.it

: www.pizzeriaportorotondo.it

E: December - March

July - September

The restaurant-pizzeria Porto Rotondo is located alongside the belltower of the parish church. When you go inside, you will see the walls covered with photos of the Costa Smeralda and Porto Rotondo in Sardinia, taken during the "golden years", recalling the owner's previous experiences. There are many recipes on the menu, amongst which pizzas are without doubt the highlights, along with tasty salad dishes, and appetising first and main course dishes.

VIENNA

Q: Via Roma, 66

30

\(: +39 0436 866944

≅: rezstef@sunrise.it

E: December - May

June - October

: disabled access, pet friendly, car park

A couple of minutes from Corso Italia, the Beerhouse and Pizzeria Vienna is easily and quickly reached on foot from the centre of Cortina. The atmosphere is welcoming and friendly, reflecting the enthusiasm and professional skills of the staff and the owner. The menu presents hors d'oeuvres, pappardelle pasta with porcini mushrooms, Angus rib steak and much more. Naturally, the pizzas cooked in a wood-fired oven are absolutely unmissable.





AI DUE FORNI

Q: Via Cesare Battisti, 18

\(: +39 0436 866944

■: aidueforni@gmail.com

©: pizzeria-al-taglio-ai-due-forni.business.site

: all year round (closed on Mondays)

★: take away and delivery

Located opposite Cinema Eden, Ai Due Forni offers crunchy, tasty pizza slices, made using ingredients of premium quality, in line with tradition, ideal for a snack or a nourishing meal. The proposals range from the classic pizza recipes to more imaginative versions such as Ampezzo-style white pizza with potatoes.

AMPEZZO PIZZA

Q: Via Ventinove May, 11

\: +39 0436 861308

31

: all year round (closed on Tuesdays)

For a snack or a quick meal, don't miss the pizza slices at Ampezzo Pizza: thin, fragrant dough, generously covered with tasty ingredients. Located in central Cortina, it enables you to enjoy your pizza at the open-air tables while you relax in the sunshine.

HOTEL RESTAURAN

HOTEL RESTAURANTS

After a day of sport or a little shopping, there can be nothing more relaxing than spoiling yourself and savouring a tasty recipe in the restaurants of Cortina's hotels, discovering the culinary excellence of the accommodation structures in the Ampezzo Valley. It's a great way of feeling at home, with the addition of the unique style and flavour of the Queen of the Dolomites.









ALASKA

Q: Largo delle Poste, 39

८: +39 0436 868539 **≅**: alaska@hithotel.it

: www.hotelalaskacortina.it

December – April
June – September

In the beautifully-designed, evocative and sophisticated interiors, you will find an à la carte menu compiled by the chef every day in order to satisfy the most demanding palates. The recipes comprise traditional cuisine from the Ampezzo valley, with a wealth of flavours, and Italian and international favourites.

There is also an extensive wine list featuring wines from prestigious, carefully-selected wineries. The maître will be able to suggest the finest wines to accompany the selected dishes in order to enhance flavours to the full and guarantee a superb culinary experience.

ALLA RUOTA
(HOTEL MENARDI)

Q: Loc. Majon, 10

\(: +39 0436 2400

33

≌: info@hotelmenardi.it

December – March July – September

: disabled access, WiFi, pet friendly

Ristorante Alla Ruota at Hotel Menardi offers cuisine – local, Italian and international – that reflects careful attention to detail, and it is accompanied by a wide selection of the finest Italian wines.











AMADEUS BY NERO DI SEPPIA (BOUTIQUE HOTEL VILLA BLU)

Q: Loc. Vervei, 73

\(: +39 0436 867541

- ■: info@ristoranteamadeuscortina.it
- **3**: www.ristoranteamadeuscortina.it
- end of December March
- May October
- : gluten-free, vegetarian and vegan recipes, disabled access, pet friendly, covered and exterior car park, coach parking

Amadeus restaurant, a short walk from the centre of Cortina, features Venetian cuisine (this is the reason for the "Nero di Seppia" in its name, referring to squid ink that is part of a famous Venetian recipe) in the heart of the Dolomites. From the panoramic terrace you can look over the lovely 12.000-square-metre park with mature pines.

The traditional Venetian recipes are prepared with meticulous attention to quality ingredients. Highlights include squid in black ink sauce with polenta, spider crab, and gnocchetti pasta with crab; wines are also excellent, with an extensive selection from the finest wineries.

BELLARIA (HOTEL BELLARIA)

Q: Corso Italia, 266

- **\:** +39 0436 2491
- ■: info@hbellaria.it
- : www.hbellaria.it
- 🚟: December April
- June September
- : gluten-free, vegetarian and vegan recipes, car park

The hotel is strategically located: the pedestrian and cycle track runs alongside the private garden, and the bus station and Corso Italia are 300 metres away.

The comfortable dining room, with timber furnishings, provides the perfect setting in which to sayour Mediterranean flavours and traditional Dolomite recipes. The cuisine is based on genuine ingredients, a value that is handed down from one generation to the next. At lunch and dinner, a four-course menu is offered, different every day, always fresh, with carefully selected products.

The culinary experience is completed by a end of selection of wines, amongst which the classic south-Tyrolean and Italian labels.









DA BEPPE SELLO (HOTEL DA BEPPE SELLO)

Q: Via Ronco, 68

\: +39 0436 3236

≅: info@beppesello.it

©: www.beppesello.it

E: December - March

June - September

: take away

Located 700 metres from the centre of Cortina, at the foot of the Tofane mountains, the restaurant "Da Beppe Sello" comprises a large interior dining room with a more intimate room and a garden with some tables.

Before lunch you can enjoy fantastic aperitifs in the hotel garden, accompanied by recipes from the restaurant by asking for the "bar menu". The restaurant, famous for its unique dishes and the sophisticated menu, satisfies even the most demanding palates with its variety of recipes, accompanied by an excellent wine list with labels from the various Italian regions and further afield. The restaurant has won many awards and it is included in Italian guidebooks. It is part of the Unione Ristoranti del Buon Ricordo, which protects and promotes Italy's vast heritage of local cuisine.

CIASA LORENZI (HOTEL CIASA LORENZI)

Q: Via Cantore, 1

****: +39 0436 2232

■: hotel@ciasalorenzi.it

: www.ciasalorenzi.it

★: gluten-free, vegetarian and vegan cuisine

The kitchen annexed to the hotel and the bar are very convenient for guests searching for a restaurant that can be reached on foot or by bicycle both from the centre of Cortina and from the state road Strada Statale 48 from the Tre Croci Pass. Recently renovated, the restaurant-snack bar has a dual existence: from 10am until the evening it presents an à la carte menu from which vou can choose flavoursome Italian and international recipes. with special attention to traditional Ampezzo and Dolomites cuisine: for quick meals and snacks, the kitchen offers filled rolls and hot and cold dishes that can be enjoyed also on the open-air tables.

The restaurant also features a display of over 300 labels in full view.











- Q: Corso Italia, 92
- **\:** +39 0436 4221
- **≌**: booking@hotelcortina.com
- **③**: www.hotelcortina.com
- **⊞**: June − September December - April
- : vegetarian and gluten-free cuisine, pet friendly, WiFi

The restaurant of Hotel Cortina is on Corso Italia. Cortina's fashionable heart.

Its cuisine is traditional, Italian and international, and it includes game, fish and en croûte specialities. It also offers a wide selection of Italian wines and desserts.

In summer you can enjoy aperitifs on the bar's terrace, and after a cocktail, at the Ristorantino - part of the bar area in rustic Ampezzo style - you can taste some appetising flame-grilled recipes and other culinary delights.



DES ALPES (HOTEL DES ALPES)

- Q: Loc. La Vera. 2
- **\(:** +39 0436 862021
- **≅**: info@desalpescortina.it
- **③**: www.hoteldesalpescortina.it
- E: December April
 - May September
- : gluten-free cuisine, disabled access, WiFi

A short distance from the centre of Cortina. Hotel Des Alpes is right on the pedestrian and cycle path.

Inside, it offers an à la carte restaurant service, with recipes featuring the characteristic local flavours but with a touch of innovation. The dishes are accompanied by a curated selection of wines.











DOLOM'EATS (HOTEL AQUILA)

- Q: P.tta Pittori Fratelli Ghedina, 1
- **\(:** +39 331 9601116 | +39 338 8694531
- **■**: dolomeatsaquila@gmail.com
- **©**: www.dolomeatsaguila.com
- all vear round
- **★**: gluten-free and vegetarian cuisine, pet friendly, disabled access, WiFi, traditional Ampezzo stube events hall for 15/30 guests

The Dolom'Eats restaurant is in the centre of Cortina inside Hotel Aquila, one of the town's oldest hotels. The menu's point of strength without doubt comprises the Ladin recipes representing a tribute to Cortina, one of the five historic Ladin valleys. Cuisine is simple and homely, but with constant attention to ingredients according to the seasons. The menu is developed around Dolomite traditions, but in addition to Ladin cuisine there are also many Italian favourites including classics such as carbonara and T-bone steak. Recommended dishes include the "unexpected" risottos, the "Ladin dinner" and spagnetti with Cabras bottarga.

DOLOMITI LODGE ALVERÀ

- Q: Loc. La Vera, 9
- **\:** +39 0436 4335 | +39 335 8247935
- **≅**: info@dolomitilodge.eu
- : www.dolomitilodge.eu
- **:** mid June October
 - end of November April

At the Restaurant of Dolomiti Lodge Alverà, the chefs Renzo and Claudio Alverà, assisted by the staff, will be happy to guide you in a culinary voyage of discovery exploring the flavours of traditional Ampezzo cuisine, revisited using the most sophisticated cooking techniques and enhanced by a selection of premium regional and Italian ingredients. The recipes are accompanied by over 200 labels of wine and grappa. The atmosphere is magnificent, because the dining room has extensive glazed walls that frame the majestic Tofane mountains and the spectacular ancient larch forests.















Q: Loc. Zuel di Sopra, 46

\: +39 0436 2959

HOTEL RESTAURANTS

- **■**: restaurant@faloriasparesort.com
- **©**: www.faloriasparesort.com
- E: December October
- ★: gluten-free and vegetarian cuisine, disabled access, WiFi, car park

The Faloria restaurant is located in a glazed veranda from which you can admire Mount Croda da Lago on one side and the 1956 Olympic ski jump on the other.

The kitchen prepares regional and Ampezzo valley specialities, and also recipes of Mediterranean cuisine. Without doubt, the smoked violet potato gnocchi are well worth trying. The locally-sourced, genuine, seasonal products can be accompanied by tasty wines, predominantly regional but also Italian and international.

FIAMES (HOTEL FIAMES)

- Q: Loc. Fiames, 13/B
- **\:** +39 0436 2366
- ≅: hotelfiames@gmail.com
- : www.hotelfiames.com
- E: December March
 - mid June September
- ★: vegetarian and vegan cuisine, pet friendly, WiFi, car park

Welcoming, informal, warm: a small restaurant offering tasty, traditional dishes.

The Siorpaes family looks forward to seeing you for a snack, which can also be enjoyed on the outside tables, or for a complete meal. Don't miss the famous toasted sandwiches and the desserts.











IL CIRMOLO
(PARK HOTEL VICTORIA)

Q: Corso Italia, 1

- ****: +39 0436 3246
- ≅: info@hotelvictoriacortina.eu
- **©**: www.hotelvictoriacortina.eu
- November beginning of March
 July September
- : vegetarian cuisine, pet friendly, car park

The restaurant has a double identity: in the evening you will find candles on the tables for a romantic atmosphere, with an à la carte menu from which you can choose delicious recipes of international and Italian cuisine, with special attention dedicated to Ampezzo and Dolomite culinary traditions. During the day, the restaurant becomes a more informal snack bar and bistrot. Excellent cocktails, alcoholic concoctions and soft drinks, are served, both inside and on the panoramic terrace, in addition to 36 international beers and a wide selection of leaf teas and tisanes.

IL GAZEBO (HOTEL CRISTALLO)

- Q: Via R. Menardi, 42
- **\(:** +39 0436 881111
- **≅**: restaurant@cristallo.it
- **©**: bit.ly/ristoranteilgazebo
- E: December March
 - June September
- ★: organic, gluten-free, vegetarian and vegan cuisine, disabled access, WiFi, car park

Il Gazebo is the restaurant at Hotel Cristallo, in an elegant area with breath-taking views. The kitchen combines traditional Italian flavours and local Ampezzo valley ingredients. Don't miss the recipe "La Pantera Rosa" (The Pink Panther, a vialone nano risotto, with crème fraîche and Arctic char roe), accompanied by a glass of end of wine chosen from the extensive selection of Italian and international labels.















IL POSTICINO (HOTEL DE LA POSTE)

Q: Piazza Roma, 14

- **\(:** +39 0436 4271
- ≅: info@delaposte.it
- : www.delaposte.it
- December March July – September

Warm and sophisticated interiors, a refined à la carte menu and a large, sun-drenched panoramic terrace on which to relax at any time of day. The restaurant at Hotel de la Poste has the friendly atmosphere typical of a mountain chalet, with the exquisite elegance of yesteryear and an exclusive culinary formula: traditional dishes of Dolomite cuisine, reinterpreted with creative élan and an international touch. Fish, arriving fresh from the Adriatic, is also a constant feature of the menu.

LA CORTE DEL LAMPONE (ROSAPETRA SPA RESORT)

- Q: Loc. Zuel di Sopra. 1
- **\(:** +39 0436 869062
- **■**: info@rosapetracortina.it
- **③**: www.rosapetracortina.it
- all vear round
- ★: pet friendly, disabled access, WiFi, car park, covered garage

Corte del Lampone, the restaurant within Rosapetra Spa Resort, offers traditional but innovative cuisine, in which love for the earth plays a central role. Its flavours and the seasons are dedicated constant attention: every recipe is enhanced by Alpine herbs from the Rosapetra's garden. Flavours bring to mind the ancient Ampezzo valley habits and evoke the genuine life of the mountain huts. All this can be enjoyed in the sophisticated interior dining room or the outdoor spaces that provide views over a marvellous panorama.













LA LOCANDA DEL CANTONIERE

Q: Loc. Vervei, 1

- **\:** +39 0436 866476
- ➡: ciasa@locandadelcantoniere.it
- : www.locandadelcantoniere.it
- ■: December March June – October
- ★: vegetarian and vegan cuisine, events on prior booking, disabled access, WiFi, car park

A fair distance from the town centre, the Locanda can be reached directly on skis from the Tofane skiing area. The restaurant offers a cuisine based on local culinary traditions and Italy's food classics. Ampezzo valley dishes are revisited with a touch of imagination and special care is dedicated to presentation. In addition, all first-course dishes are home-made. In addition to the menu, there are always some daily specials that are inspired by the seasonal ingredients available. From the timber-lined dining room, warm and welcoming, you can see portions of the view, while from the sun terrace you can appreciate the magnificent panorama over the Cortina valley, framed by Mount Cristallo and the Tofane peaks, and looking across to Cinque Torri.

LA PASSEGGIATA DI CORTINA (HOTEL SERENA)

- Q: Via Faloria, 8
- **\C**: +39 0436 2604 | WhatsApp: +39 371 4937583
- **≅**: info@passeggiatacortina.it
- **©**: www.passeggiatacortina.it
- E: December Easter
 - Iune September
- ★: food intolerances, vegan recipes, car park, WiFi, take away, disabled access, pet friendly

The restaurant is at Hotel Serena, a historic hotel that has been open in Cortina since 1906. Located in a strategic position on the promenade, it is surrounded by majestic peaks. The restaurant, which comprises both an internal dining room and another space outdoors, presents a menu that changes every month, because it is based on the seasonal availability of the ingredients. The cuisine is simple but with a world of genuine flavours. On request the restaurant can also prepare a dietetic but delicious menu.





LA TERRAZZA
(HOTEL CRISTALLINO)

Q: Via Roma, 89

\: +39 0436 4690

■: info@hotelcristallino.com

: www.hotelcristallino.com

E: December - April

July - September

The guests at La Terrazza restaurant, part of Hotel Cristallino, can choose between two dining rooms: an elegant interior in classical style, and another reflecting chic country taste. The extensive menu, which changes according to the seasons, comprises traditional Ampezzo recipes, international cuisine, and a selected wine list with Veneto and Italian labels.



MAJONI (HOTEL MAJONI)

Q: Via Roma, 53

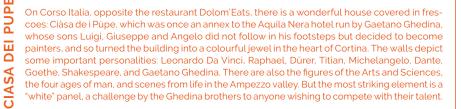
\: +39 0436 866945

■: majoni@geturhotels.com

©: www.hotelmajoni.it

The Majoni restaurant, located in the likenamed hotel, has a strategic, central position close to Corso Italia, a few hundred metres from the Faloria cable car.

For dinner, it offers traditional Italian and international recipes prepared by the skilful team of chefs who, every day, will delight your palate with tasty and innovative culinary ideas.













PIGA'L CORTINA
(HOTEL MIRAGE)

Q: Loc. Peziè, 118

\(: +39 0436 868510

≅: info@miragecortina.com

©: www.miragecortina.com

E: December - March

end of June – mid September

In a splendid natural setting, surrounded by the mountains and just four minutes from the town centre, the restaurant Piga'l Cortina, at Hotel Mirage, has meticulously-curated interiors recalling the local traditions of the Ampezzo valley. The high-class cuisine expresses a calibrated combination of flavours and ideas, developing regional traditions and achieving a perfect fusion of ancient flavours and new experiences.

PONTECHIESA (HOTEL PONTECHIESA)

♥: Via Marangoni, 3

\: +39 0436 2523

■: info@hotelpontechiesa.it

©: www.hotelpontechiesa.it

imid December – mid March end of June – mid September

Just five minutes' walk from the town centre and from the Tofana cable car, Hotel Pontechiesa dedicates special attention to its courteous and attentive service, to the quality of its typical, traditional cuisine, and the variety of its menus, accompanied by a wide selection of wines. This is what makes its cooking so genuine, appetising and simple, while also refined in tastes and highly varied.















Q: Loc. Peziè, 103 **C**: +39 0436 4201

■: miramontimajestic@geturhotels.com

©: www.miramontimajestic.it

The restaurant, part of Hotel Miramonti, has a fantastic view of the Cinque Torri peaks. At the Salone delle Feste you can enjoy local and international specialities, menus based on fish or vegetarian foods, and an extensive wine list with labels from Italy's most prestigious winemaking regions along with a selection of excellent wines from abroad. Lastly, for a sweet finale for even the most refined palates, there is the well–stocked desserts trolley with delicacies prepared by the master pastry-chef.

SAVOY (GRAND HOTEL SAVOIA)

Q: Via Roma, 62

\(: +39 0436 3201

■: info.grandhotelsavoiacortina@radisson-collection.com

©: www.grandhotelsavoiacortina.it

imid December – beginning of April mid June – mid September

The delicious traditional cuisine at the Savoy restaurant will delight your palate and enable you to savour the tastes of the forests by means of the herbs that are gathered in the high-altitude pastures. Cuisine, wine, service and atmosphere are of high class. Excellent ingredients, carefully combined and accompanied by the excellent wine list, will ensure a fine culinary experience.













SPORT HOTEL CORTINA

Q: Via dello Stadio, 28

\: +39 0436 2491

■: info@hotelbarisetti.it

December – March May – September

: gluten-free and vegetarian cuisine, pet friendly, WiFi, car park

The hotel is in a panoramic, quiet location near the centre of Cortina, set in the verdant green of the forests in summer, and surrounded by the majestic white peaks of the Dolomites during the winter.

The sophisticated restaurant, furnished in Ampezzo valley style with great attention to even the smallest details, serves a range of international, Italian and local specialities, and organises a candle-lit dinner every week.

STELLA POLARE (HOTEL BELLEVUE SUITES & SPA)

Q: Corso Italia, 197

\(: +39 0436 883401

≅: hotel@bellevuecortina.com

: www.bellevuecortina.com

: December – March
June – September

Built in 1894, Hotel Bellevue has seen the presence of many famous guests, including Ernest Hemingway (who wrote his autobiographical tale "Out of Season" here in 1923), Rita Levi Montalcini, Margherita Hack, Frank Sinatra, and many others.

The Stella Polare restaurant, a sophisticated and elegant venue, presents recipes from local culinary traditions, along with Italian and international dishes. The executive chef creates tasty and attractive recipes such as venison tartare with gelée of puccia bread, pine honey and raspberry sour, or croisé of glazed roast duck in spicy sweet and sour sauce cooked in hay. Don't miss the desserts and bread, all home-made.





Q: Via Majon, 28

\: +39 0436 2245

■: info@hoteltriestecortina.it

: www.hoteltriestecortina.it

E: December - April June - September

★: vegan recipes, disabled access

At Hotel Trieste there is a large, welcoming dining room where you can taste dishes inspired by the greatest Italian and local cuisine. The chef will meet everyone's tastes with enthusiasm and expertise.







VILLA ARGENTINA (HOTEL VILLA ARGENTINA)

Q: Loc. Pocol, 43/44

\: +39 0436 5641

■: info@hotelargentinacortina.it

©: www.hotelargentinacortina.it

end of May – September December - March

★: gluten-free and vegetarian cuisine, events on prior booking, car park, WiFi, ski hire, pet friendly

Midway between the centre of Cortina and the Falzarego and Giau passes, directly on the Tofana and Ra Valles pistes, Hotel Villa Argentina is linked by a shuttle service to the pistes of the Lagazuoi - Cinque Torri - Giau area. The starting-point for many hikes in the Ampezzo Dolomites Park, it represents an excellent base for visiting the military memorial at Pocol and the open-air museums of the Great War, as well as for the Cinque Torri sport climbing walls. The Hotel has two restaurants, one reserved for staying guests with traditional menu, and the other open to all with a la carte menu and excellent pizzas. The traditional cuisine is based on both Mediterranean and traditional recipes.











VILLA ORETTA

Q: Via Ronco, 115

\(: +39 0436 866741

➡: info@villaoretta.com : www.villaoretta.com

E: December - mid April

beginning of July – end of September

: gluten-free and vegetarian dishes, pet friendly, car park, WiFi

Villa Oretta restaurant is a few minutes from the centre of Cortina, on the state road that leads from the town centre towards the Tofane pistes. The kitchen prepares primarily Italian recipes, including some that reflect the owners' Venetian origins. You can start with hors d'oeuvres comprising "cicchetti", appetisers that are a favourite at the "bacaro" hostelries in Venice, and then move on to the famous creamed salted cod with grilled polenta, local veal ravioli pan-fried in a carbonara sauce. risottos for all tastes, and Venice-style liver. Fish is always present on the menu, and recipes include curried scampi and many other special dishes. The desserts also have a powerful personality.



Q: Corso Italia, 207

****: +39 0436 3221

■: info@hoteleuropacortina.it

: www.hoteleuropacortina.it

E: December - March

mid June – mid September

★: organic, gluten-free, vegetarian and vegan cuisine, disabled access, WiFi, car park

This smart, sophisticated restaurant and piano bar offers dishes that demonstrate exceptional attention to detail, and that are based on the most refined flavours and combinations. The selection of wines and champagnes will satisfy even the most demanding connoisseurs. The mellow lighting and the piano music help create an atmosphere from times past, and recall the crazy nights depicted in the Italian film "Vacanze di Natale" by Carlo Vanzina.

RURAL HOSPITALITY: MOUNTAIN LODGES, **ALPINE FARMS AND AGRITURISMI**

will delight you with their warm atmosphere, genuine flavours and home-grown and local ingredients, as well as with their setting hallmarked by the breath-taking views over the Dolomites and the Ampezzo valley, making your culinary experience magical and evocative. High-altitude cuisine has a different flavour, especially after a hike, climb or a day skiing.

Agriturismi and alpine farms are the quintessential places to taste the Dolomites and discover Cortina d'Ampezzo through their hearty regional meals. This is where tradition, local products and cuisine intertwine to deliver an authentic food food: through their work, the local tradition and environment are preserved.





AGRITURISMO EL BRITE DE LARIETO

Q: Loc. Larieto

\(: +39 368 7008083

■: info@elbritedelarieto.it

: www.elbritedelarieto.com

₩: December – end of October (closed on Thursdays, except in August when it is always open)

On the road leading to the Tre Croci Pass, not far from Cortina, you will find El Brite de Larieto, a rural hospitality venue set in the largest larch forest of Europe.

All the recipes are home-made, from cold cuts to dessert, including the ice-cream and panna cotta. Menu highlights include the gnocchi with a cheese or artichoke filling, the beetroot canederli on a bed of horseradish cream sauce, the grilled platters and the cuts of meat originating exclusively from the farm itself.

AGRITURISMO GIORGIO DEGASPER

Q: Loc. Fraina, 6

49

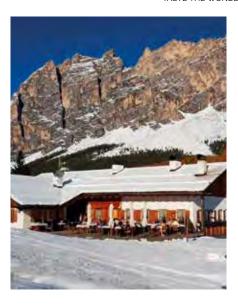
\(: +39 0436 860441

➡: info@agriturismodegaspergiorgio.it **3**: www.agriturismodegaspergiorgio.it

: all year round (closed on Tuesdays in low season)

★: car park, WiFi, disabled access

Giorgio Degasper's farm is located at the foot of Mount Faloria, below the gate of the god Sylvanus, an enormous niche in the rock dedicated to this pagan god. Set in natural surroundings, it is less than three kilometres from the centre of Cortina. The restaurant, welcoming and distinctive, recalling ancient mountain traditions, offers a unique cuisine with local specialities and Ladin favourites. In summer, barbecues are organised using excellent cuts of meat from carefully-supervised farms in the area, along with home-grown vegetables. Everything is accompanied by excellent DOC (controlled designation of origin) wines. Menu highlights include the home-made tagliatelle, the spätzle, and the fuso meneguto (melted cheese inside envelopes of speck cured ham, garnished with a fried egg).





AGRITURISMO JÄGERHAUS

Q: Via Cadin di Sotto, 24/25

\(: +39 0436 860155

MOUNTAIN LODGES, HUTS AND AGRITURISMI

➡: jagerhaus.cortina@gmail.com

©: www.agriturismojagerhaus.it

: all year round

★: WiFi, car park

Located a few minutes from the skiing pistes. two kilometres from the centre of Cortina and a few metres from the bus stop, the Jägerhaus rural tourism venue is set in a unique landscape, and it has a terrace that provides a superb view of the beautiful mountain surroundings, including the Tre Cime Natural Park.

At the Jägerhaus, you can savour the best of traditional cuisine prepared using the finest local products, genuine, natural and tasty. The restaurant looks forward to seeing you for tastings of milk and the farm's own meat products.

AGRITURISMO MALGA FEDERA

Q: Loc. Federa

50

\(: +39 324 9249678

≌: info@malgafedera.eu

©: www.malgafedera.eu

E: December - March Iune - October

Set in the Dolomites, under the peaks of Becco di Mezzodì and Croda da Lago, the Malga Federa rural tourism venue guarantees a variety of sensations and a warm, family hospitality. At this mountain hut restaurant, you can admire the marvellous views and savour the delicious Alpine foods, fragrant and delicate on the palate and enticing for the eyes.

On booking you can organise a dinner with a fixed menu, going up on snowmobiles and returning down on sledges: an unmissable experience.





MALGA RA STUA

Q: Loc. Ra Stua

\(: +39 0436 5753

≅: info@malgarastua.com

©: www.malgarastua.com

E: December - March Iune - October

access, WiFi

On the state road running from Cortina to Dobbiaco, three kilometres after Fiames you will find Malga Ra Stua, set in the Natural Park of the Ampezzo Dolomites.

The owners' objective is to serve fresh, genuine foods, and for this reason all recipes are homemade, from hors d'oeuvres to desserts. The menu offers traditional recipes, but the "dishes of the day" offer more original preparations. Meat comes from local herds, and cattle are fed with hay and grass. In summer you can watch them grazing.

MALGA PEZIÉ DE PARÙ

Q: Loc. Pocol

51

\: +39 0436 862068 | +39 339 4798591

≅: info@peziedeparu.it

©: www.peziedeparu.it

: Iune - September - All Saints holiday weekend December - Easter

★: dinners on prior booking, car park, disabled ★: events on prior booking, car park, WiFi, children's area, vegetarian recipes, disabled access, pet friendly

> The mountain lodge, situated on the likenamed mountain pastures towards the Giau Pass and just 5 km from the centre of Cortina, is surrounded by forests and mountains - such as Tofana di Rozes and the Cinque Torri - and it is sited at the centre of an intricate network of paths leading to mountain lodges, Alpine lakes and Ampezzo peaks.

> Traditional dishes worth trying include the casunziei, canederli and the roast shank. Grappas aromatised with ginger, black caraway. blueberries and wild mountain herbs are particularly appreciated. The customers can use the outdoor sun area with recliners on the lovely high-altitude pasture.





Q: Loc. Bai de Dones

\(: +39 0436 860688

■: baidedones@5torri.it

: www.5torri.it

MOUNTAIN LODGES, HUTS AND AGRITURISMI

E: July – September December – Easter

★: disabled access, WiFi

Baita Bai de Dones is near the lower station of the Cinque Torri chair-lift, and a few minutes from a romantic lake of the same name. According to legend, in the lake lived the "anguane", goat-hooved creatures who served the god Sylvanus. This is the origin of the name "Bai de Dones", "women's bathing". In summer, this is the starting-point and destination of many hikes, as it is on the Great War Circuit that can be performed on skis, and it is also near the open-air Great War museum.

The Ampezzo and Italian cuisine is prepared with meticulous care. Unmissable specialities include game, such as boar and hare served with home-made pasta or with polenta and forest mushrooms, the casunziei with beetroot or with spinach and ricotta cheese, and desserts such as sacher and linzer.

Inside the venue there is a well-stocked bookshop with details on the many routes that can be followed, in addition to unusual souvenirs depicting the legendary creatures linked to the location.

RIFUGIO AVERAU

Q: Loc. Passo Giau. 9

\(: +39 0436 4660

■: rifugioaverau@gmail.com

③: www.rifugioaverau.it

: Immaculate Conception - Easter

beginning of June – beginning of October

: gluten-free, vegan and vegetarian recipes, WiFi

The Averau mountain lodge is on the Cinque Torri skiing pistes and it can be reached on foot, on skis or taking the Fedare chair-lift on the Giau Pass road: it is also on the Super8 Ski Tour circuit. Cuisine here is at a very high level, with recipes that combine Ampezzo vallev traditions with Friuli regional specialities. Highlights include the "Cappelli dell'Alpino", the "Cialsons" and the fragrant timbale of beans and broccoli. The well-stocked wine cellar provides a choice from 170 prestigious labels from Italy and Europe. The wine list has two special sections: the first is dedicated to the great oenologist Giacomo Tachis, and the second to the IGP (protected geographical indication) Dolomite vinevards. There are also delicious desserts, all home-made, ideal for fantastic snacks or for a blissful ending to a memorable meal.







RIFUGIO BIELLA

Q: Loc. Piani di Fòsses. Croda del Becco

\(: +39 0436 866991

■: rifugiobiella@libero.it

©: www.rifugiobiella.it

: June – September

: vegetarian dishes

The Rifugio Biella mountain lodge is sited at the base of Croda del Becco: the first stage of the path Alta Via 1 and on the intersection with many routes in the Dolomiti d'Ampezzo Natural Park and the neighbouring parks of Sennes, Fannes and Braies. The cuisine is excellent. serving local dishes prepared traditionally. Don't miss the sacher and the strudel.

The Ampezzo valley, with its imposing peaks and breath-taking views, and the centre of Cortina d'Ampezzo, with its high-fashion boutiques and the glamorous atmosphere that can be felt on all sides, have been chosen as a set for many film productions, both Italian and international, such as "Cliffhanger", "007 - For Your Eyes Only" and "Vacanze di Natale". If you would like to experience Cortina following the film stars, the itineraries available include the Romantic and Olympic ones, as well as "Cortina in Action", "Cortina's Glamourous side" and "Holiday Comedies".

RIFUGIO CAPANNA TONDI

Q: Tondi di Faloria – Cristallo, Faloria, Sorapis

\: +39 0436 5775 | +39 338 3333585

■: info@rifugiocapannatondi.it

: www.rifugiocapannatondi.it

iii: mid November – April

July - September

The mountain lodge Capanna Tondi is on the peak of Mount Faloria, ideal for a break while skiing, for lunch after a good hike, but also for an alternative evening, because the mountain lodge also organises dinners in which you can taste the typical recipes of local traditions, and, on booking, excellent fish.

For some adrenaline thrills, you can go back down from the mountain lodge on snowmobiles or skis, accompanied by someone from the staff.

The mountain lodge has a spacious sun terrace for open-air dining, and a "grappoteca", the largest and most varied collection of grappas in the Belluno Dolomites.



RIFUGIO CINQUE TORRI

Q: Loc. 5 Torri

\: +39 0436 2902

HUTS AND AGRITURISMI

≅: info@rifugio5torri.it

iii mid June – end of September

: dinners on prior booking, car park, WiFi

The mountain lodge is on the slopes of Cinque Torri, on the south side. It is one of the most historic venues in the area: it opened in 1904, and it has always hosted climbers from all over the world, along with other personalities including princes and rulers from across Europe, including King Vittorio Emanuele III who stopped at the lodge in 1916 to watch the explosion of the Castelletto mine The mountain lodge is in a superb position, because from here, the sport climbing walls of the Cinque Torri are easily accessible, and likewise the open-air Great War Museum. The chef prepares appetising traditional and local recipes to recall the atmosphere of the lodge's early years of history. Don't miss the casunziei filled with seasonal vegetables - beetroot, peppers, potatoes, pumpkin and more – and the ricotta strudel, but also the home-made bread.



RIFUGIO COL GALLINA

Q: Passo Falzarego, 2

\: +39 0436 2939 | +39 339 4425105

➡: info@rifugiocolgallina.com

3: www.rifugiocolgallina.com

: Iuly – September December - Easter

★: car park, WiFi

Not far from the Falzarego Pass, towards Cortina, Rifugio Col Gallina has a superb view of some of the most beautiful mountains: Lagazuoi, the Tofane group, Sasso di Stria, Cima Gallina, Croda Negra, Averau, Nuvolau and Cinque Torri. The lodge is the starting-point for many panoramic paths that can be taken both in summer and in winter, on foot, mountain bikes, snowshoes or fat bikes. It is located directly on the Col Gallina pistes. Its cuisine offers typical Ampezzo recipes that can also be enjoyed on the sun terrace.

For guests staying the night, there is a half board service with buffet breakfast, and dinner with a menu offering a choice of three first courses, three mains, side dish and dessert.

Opposite the Rifugio Croda da Lago mountain lodge is the lovely Lake Federa, which is like a mirror. A legend tells of an evil dragon which, jealous of the flourishing city of Miliera founded at Fraina by the adventurer Zan de Rame and his woman Donna Dindia, destroyed it and rea hollow at the foot of the wall and lay there to soak up the sunshine. With the passing years, the water descending from the snowfields filled the hollow, forming the lake in which Croda da



RIFUGIO COL TARON

Q: Loc. Col Taron **\(:** +39 0436 868330

Located on the Tofane skiing pistes, the lodge provides evocative views of Cortina. The venue comprises an indoor dining room and an openair sun terrace.

The lodge offers a simple, traditional mountain menu: from platters of cured meats and cheeses to canederli, right through to melted cheese with Ampezzo-style potatoes.

RIFUGIO CRODA DA LAGO

Q: Loc. Croda da Lago

\(: +39 0436 862085 | +39 389 1862277

■: crodadalago@dolomiti.org

3: www.crodadalago.it

iii mid June – November

: WiFi

Indisputably a natural paradise, the Rifugio Croda da Lago mountain lodge is on the slopes of the like-named mountain, and on the banks of the majestic Lake Federa in which the peak Becco di Mezzodì is reflected. It is a convenient destination for hikers arriving from different directions, both on foot and on mountain bike. In fact it is a stage of the path Alta Via n. 1, the most famous trekking itinerary in the Dolomites.

Built in 1901 by the mountain guide Giovanni Barbaria, it survived two world wars. Today it is managed by mountain guide Modesto Alverà and his family. A tip: try the Finnish hot tub sauna sited right alongside the lake, for a moment of totally ecological relaxation.

The recipes offered are from Ampezzo valley and Ladin traditions. The trio of canederli on a bed of cabbage is unmissable, and likewise the superb home-made pastries, such as the ricotta cake and the strudel. As a digestive, you can choose from a wide selection - 56 types! - of aromatised grappas.

tain lodge.

54

The Cinque Torri mountain lodge was used as headquarters of the Italian military Command for

The second Italian line of defence continued along the Col Gallina ridge, where heavy artillery

was positioned to shell the Austrian front between Col di Lana, the Austrian ledge on Mounts

Lagazuoi and Castelletto. The searchlights that lit the wall of Mount Lagazuoi on which the two

Today you can see and visit the Cinque Torri trenches, setting out from the Cinque Torri moun-

armies were engaged in fierce combat using mines, were positioned on Mount Averau.

the Costeàna sector from 1915 to 1917, until the defeat at Caporetto.





RIFUGIO DIBONA

Q: Loc. Valòn de Tofana

MOUNTAIN LODGES, HUTS AND AGRITURISMI

- **\:** +39 0436 860294 | +39 3331434408
- **≅**: rifugiodibona@gmail.com
- : www.cortinadelicious.it
- **E**: Iune September
- weekend of the Immaculate Conception / Christmas - Epiphany
- **★**: disabled access, external charging station for e-bikes, pump for bicycle tyres

The Dibona mountain lodge, at the base of Tofana di Rozes, is just a few kilometres from Cortina, and it has fine views of the Ampezzo valley. Rebuilt on several occasions, in 1953 it was dedicated to Angelo Dibona, one of the most talented Italian mountain guides who opened many routes both in the Dolomites and in the Austrian mountains. Highly appreciated by the sports community as a base for hiking, mountain biking, ski mountaineering or climbing, it can also be reached by car or shuttle transport, or by snowmobile (with prior booking) in winter.

The menu comprises appetising dishes prepared using local ingredients and traditional recipes. Delicious highlights include the casunziei, tagliolini with blueberries, mascarpone cream cheese with speck, and venison tagliata. The garganelli pasta sautéed with radicchio and sausage is also very tasty.

RIFUGIO DUCA D'AOSTA

Q: Loc. Tofane

- **\:** +39 0436 2780
- ➡: info@rifugioducadaosta.com
- **③**: www.rifugioducadaosta.com
- E: December March

beginning of July - beginning of September

The mountain lodge is in a wonderfully panoramic position on the south-east slopes of the Tofane mountains.

In summer you can relax on the terrace in the sunshine, and on winter evenings, as well as relaxing after a day on the ski-slopes, you can eniov a sledge ride in the moonlight.

The cuisine is attentively prepared and of excellent quality, with the simplicity of traditional Ampezzo valley recipes and the wealth of an extensive and innovative menu. Highly recommended are the recipes made with meat, mushrooms and cheese accompanying polenta and potato gnocchi. There is also a wide selection of wines, and of home-made grappas using herbs and berries gathered on the pastures and in the forests of Cortina.





RIFUGIO EL SOREI

Q: Loc. Pocrepa, 1 **\(:** +39 0436 877017

E: December – mid April July – mid September

The Rifugio "El Sorei" mountain lodge is named after an expression in the Ampezzo language meaning "in front of the main door of the house", and this is a feature of the lodge, which has a fine, welcoming terrace.

Located at the lower station of the Olimpia chair-lift at Pocol, the mountain lodge looks over the evocative Tofane mountains. It can be reached easily on skis or by following the Baby piste on foot.

The large dining room and bar are furnished in rustic style, a perfect setting for the fine dishes of Ampezzo cuisine. The unmissable recipes include home-made first course dishes such as canederli, casunziei and tagliatelle, in addition to an unexpected high-altitude alternative: pizza. To end, there is the exceptional home-made Bombardino cocktail, patiently crafted by Giulia.

In the evening, on booking you can dine in the characteristic restaurant and enjoy the trip on a snowmobile.

RIFUGIO FALORIA

♀: Via Ria de Zeto. 10

\(: +39 0436 2517

➡: rifugiofaloria@faloriacristallo.it; faloria@ dolomiti.org

: www.faloriacristallo.it

₩: November – April

June – September

: events on prior booking

The Rifugio Faloria mountain lodge is sited on the like-named mountain and offers spectacular views from the sun terrace. It can easily be reached from the centre of Cortina by cable car, and it offers a cuisine specialising in local recipes with a touch of sophistication. It has a grill enabling you to enjoy meats and vegetables grilled specially to order. In winter there is a self-service restaurant with an extensive choice of traditional recipes, while in summer there is an à la carte menu.





RIFUGIO FEDARE

Q: Passo Giau, 5 **L**: +39 0436 720182

MOUNTAIN LODGES, HUTS AND AGRITURISM

■: rifugio.fedare@dolomiti.org

②: www.iski.it/it/Rifugio-Fedare-Passo-Giau/ ■: all year round

: WiFi, car park

The Rifugio Fedare mountain lodge is always open and so it is ideal for visitors coming up to the Giau Pass wishing to experience the mountains in all seasons of the year. Located in a privileged position as starting-point and destination of many routes – on skis, on foot or on mountain bike – it offers traditional Dolomite mountain cooking with attentively curated service. The pork shank with potatoes is excellent. For connoisseurs, the wine cellar offers a wide choice: wines from the Alto Adige region, from other parts of Italy, and right through to Chile.

RIFUGIO GIUSSANI

Q: Forcella Fontananegra

\(: +39 0436 5740

≅: info@rifugiogiussani.com

: www.rifugiogiussani.com

20 June – 20 September

The first mountain lodge on the Tofane group, and the second in the Ampezzo valley, Rifugio Giussani was opened in 1886. Located at Forcella Fontananegra gully, at the heart of the Tofane mountains, it is an excellent base for hikers and climbers.

It has a bar and an excellent restaurant where you can taste the delicious dishes typical of the area.

Near the Rifugio Lagazuoi mountain lodge is the Martini Ledge (halfway up the face of Piccolo Lagazuoi), occupied by the Italians who were fighting against the Austrians (whose position was on the peak of Mount Lagazuoi) during the First World War. In order to take the enemy positions, the Italian soldiers designed and excavated a tunnel in order to blow up the peak. On 20 June 1917, thirty-three tonnes of gelignite were detonated, but the Austrians had retreated to a position further back, and so the Italian soldiers were able to occupy the crater created by the mine, but they could not continue any further. Today you can visit the tunnel using torches. The itinerary begins near the top cable car station, less than 10 minutes' walk away.





RIFUGIO LAGAZUOI

9: Monte Lagazuoi

\: +39 0436 867303 | +39 340 7195306

■: info@rifugiolagazuoi.com

: www.rifugiolagazuoi.com

: June - October Christmas - April

: disabled access, WiFi

Located on the peak of Mount Lagazuoi at a height of 2,752 m above the Falzarego Pass, this is Cortina's highest mountain lodge. It is famous for its breath-taking panoramic terrace, with views over the surrounding peaks, and the Dolomite "enrosadira" effect of colour at sunset. It can be easily reached both on foot and by means of the Lagazuoi cable car: positioned directly on the skiing pistes, it is an excellent base from which to visit the open-air Great War Museum and for skiing. After an invigorating hike or a day's skiing, you can relax in the larch wood Finnish sauna, the highest in the Dolomites. The kitchen offers traditional Ladin cooking with Veneto and south Tyrolean influences; the polenta with roe deer meat is delicious, and also the strudel. While you are enjoying your meal, you can admire the view through the large windows, perhaps sipping a glass of wine chosen from the well-stocked wine list.

RIFUGIO MIETRES

Q: Loc. Mietres

\(: +39 334 7203154

➡: rifugio@mietres.it

: www.mietres.it

E: June – October December – April

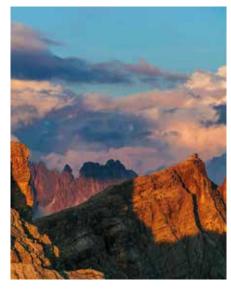
★: gluten-free, vegetarian and vegan recipes, pet friendly. WiFi

The Rifugio Mietres mountain lodge, which can be reached on foot both from Col Tondo and from Brite de Larieto, offers a 360° view over the Ampezzo Dolomites.

The menu comprises simple recipes from local tradition, such as canederli, casunziei and the cold cuts and cheese platter, with particular attention to the seasonal ingredients.

There is also a hot tub outside, available on booking, where you can savour an unusual aperitif with the backdrop of the sun setting on the Tofane mountains.

After climbing uphill on foot or by ski mountaineering, you will also appreciate the Finnish sauna for a moment of relaxation, on prior booking.





RIFUGIO NUVOLAU

Q: Monte Nuvolau

\(: +39 0436 867938

≌: siorpaes@yahoo.com

: www.nuvolau.com

end of June – end of September

★: WiFi

MOUNTAIN LODGES, HUTS AND AGRITURISMI

Located on the like-named mountain, accessible exclusively on foot, this is Cortina's oldest mountain lodge. A veritable eagle's nest built on the summit of Mount Nuvolau (2,575m), it has been famous from the dawn of Alpine climbing, for the breath-taking view described thus in Paul Grohman's 1877 book: "...a sea of mountains is before us, and it would be useless to try to list or describe them. Only a camera could fix our impressions". Built in 1883, it was destroyed during the First World War and rebuilt in 1930. Today, to enjoy the legendary sunsets and the pink dawns, you can benefit from the hospitality of the Siorpes family who have been running the lodge for over thirty years.

The kitchen prepares typical mountain recipes such as canederli in broth or with goulash, vegetable soup, würstel sausages with sauerkraut, and bread and grilled sausage on the terrace.

RIFUGIO POMEDES

Q: Loc. Torrioni di Pomedes, 1

\(: +39 0436 867938

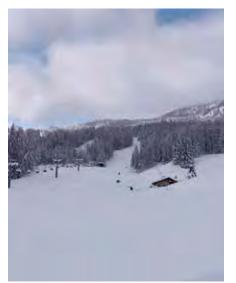
■: info@rifugiopomedescortina.com

②: www.rifugiopomedescortina.com

B: December - Easter
June - September

At the heart of the Tofane mountains, at the foot of Punta Anna and above Cortina, the Rifugio Pomedes mountain lodge has a large terrace with views onto some of the most beautiful peaks in the Dolomites.

In winter it is the starting-point for some of the most important and famous pistes in the Tofane, and the Women's Alpine Ski World Cup also starts from here. In summer, it is an excellent base for five equipped climbing routes. The kitchen prepares simple dishes typical of Ampezzo cuisine in modern reinterpretations, such as the "Bis di Pomedes" – gnocchetti with beetroot and spinach canederli – or the "Punta Anna" platter – comprising casunziei with beetroot and pasta envelopes with nettles and ricotta cheese. The desserts are homemade according to traditional recipes, such as the apple flan.





RIFUGIO RIA DE SACO

Q: Loc. Ria de Saco

\(: +39 0436 860907

≅: riadesaco@gmail.com

E: December – beginning of March August – September

: vegetarian dishes, pet friendly, WiFi

Rifugio Ria de Saco is a mountain lodge at the foot of the Tofane mountains. It can easily be reached from the Socrepes car park, and it is ideal for children, with a summer and winter play area. The restaurant is superbly managed, and it offers Ampezzo specialities such as goulash soup with gnocchetti and cheese. There is also a terrace for dining outdoors.

The word "malga" describes a building in which Alpine shepherds and herdsmen used to live in summer, when they brought up their cattle and other animals to graze. Many Ampezzo alpine farms are still used for the traditional role, but have also been converted into catering establishments for hikers. They are the perfect location to experience the close links between tradition, territory and cuisine, whose combination generates traditional Ampezzo cooking.

RIFUGIO SCOIATTOLI

Q: Loc. 5 Torri

\: +39 0436 867939 | +39 333 8146960

■: rifugio.scoiattoli@dolomiti.org

©: www.rifugioscoiattoli.it

E: July – September December – Easter

: disabled access, dinners with transport by jeep or snowmobile, events on prior booking

This mountain lodge is located on the pistes, near the open-air Great War Museum, and it can be reached by means of the Cinque Torri chair-lift or on foot. Famous for its breath-taking panorama and its excellent cuisine, it offers traditional Ampezzo and local recipes, tastefully reinterpreted. Points of strength are the freshness and quality of the ingredients. The "violette with forest flavours" - home-made pasta aromatised with blueberries - is excellent. The recipes can be accompanied by excellent Italian and European wines, served even by the glass. The home-made desserts are a true high point: many are made using fresh ricotta cheese made in the mountain hut. We particularly recommend the chocolate salame with vanilla cream, and the Scoiattoli Meringue. For a touch of indulgence, the mountain hut has a "wooden hot tub" available on prior booking. constantly heated by a wood-fired stove, from which you can admire the surrounding landscape while you are immersed in warm water.

heese. The desserts are homeing to traditional recipes, such lan.





RIFUGIO SOCREPES

Q: Loc. Socrepes, 1 **\(:** +39 376 0373077

MOUNTAIN LODGES, HUTS AND AGRITURISMI

③: www.instagram.com/rifugiosocrepes

December – mid April
July – mid September

Located on the skiing pistes, at the top station of the Roncato chair-lift, the Rifugio Socrepes mountain lodge is at the foot of the Tofane mountains.

Managed by the Zardini Lacedelli family, guests are welcomed with a perfect blend of traditional cuisine and natural hospitality.

Easy to reach by means of the chair-lift – with or without skis – it is ideal for a break from the pistes, on the outdoor sun terrace with 360° views over the Ampezzo valley.

Unmissable highlights are the typical home-made Ampezzo recipes, Andrea's famous grilled filled rolls served at the grilled sausage kiosk, and the popular home-made grappas, reflecting Germana's patient work.

In the evening, on prior booking, you can dine in the dining room with its characteristic rustic furnishings, and enjoy an unusual snowmobile trip, a service made available by the restaurant.

RIFUGIO SON FORCA

Q: Loc. Son Forca

\(: +39 0436 861822

■: info@rifugiosonforca.it

③: www.rifugiosonforca.it

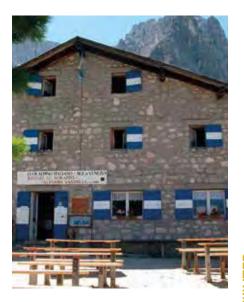
: mid December - March

end of June – beginning of September

The mountain lodge is sited at the top station of the Rio Gere-Son Forca chair-lift, on Mount Cristallo.

In winter the kitchen runs a self-service restaurant with various recipes from Italian and traditional cuisine, such as the pork shank which is very popular.

In summer you can choose from various dishes on the à la carte menu, such as tagliatelle with sausage and mushrooms, speck or cheese canederli, and the ever-present red casunziei.



RIFUGIO VANDELLI

Q: Loc. Sorapis

\(: +39 0435 39015

■: rifugiovandelli@libero.it

: www.rifugiovandelli.it

end of June – end of September

The Rifugio Vandelli mountain lodge is at an altitude of 1,926 metres, at the centre of the northern arena of Mount Sorapiss, almost at the edge of the slab where the Piss waterfall emerges and cascades down. The wonderful lake Sorapiss, with its unmistakable, unique turquoise colour, is just a few minutes away. The cuisine, curated by the managers, is simple, genuine and very tasty.

The Veneto egg liqueur, which can be savoured warm, cold or at ambient temperature!

Ingredients (for two 1.5-litre bottles):

- 1 litre fresh milk
- 800 g sugar
- 1 vanilla pod
- 10 egg yolk:
- 200 ml of dry fortified wine, such as Marsala
- · 200 ml pure alcoho

Preparation

In a tall saucepan, warm the milk with the sugar and the opened vanilla pod. Boil gently until the sugar has completely dissolved, and then leave to cool. Whisk the egg yolks lightly in a bowl, add the dry fortified wine and the alcohol, and continue beating with the whisk. Bring the two mixes together, remove the vanilla and whisk with an immersion blender to prevent the formation of lumps. Keep the bottles in cool and dark surroundings, shaking them vigorously once a day. It can be drunk after about 10 days, and it should be stored in the fridge once opened.



BAR ARNIKA

 ♥: Corso Italia, 102

 ■: all year round

: disabled access

Located on Corso Italia, Bar Arnika offers excellent aperitifs and a snack bar service, crafting sandwiches, filled rolls, mini-pizzas and excellent croissants for breakfast.

In summer you can enjoy aperitifs on the outdoor tables, located in the pedestrian precinct, soaking up the sunshine.



FOR A GOURMET BREAK

With its wine bars (enoteca), snack bars, cafés, bars, ice-cream parlours and nightclubs, Cortina offers an extensive choice for whatever preferences. What could be better than starting the day with a tasty breakfast in the town centre, or while admiring the enchanting landscape?

And for pure enjoyment, there are bars, après-ski venues and discotheques providing entertainment during your stay in the Ampezzo Valley. All you have to do is choose one of the many excellent locations at which you can enjoy a fine caffè or drink a traditional Italian aperitivo on the pedestrian street Corso Italia

BAR BUFFET STAZIONE

Q: Via G. Marconi, 9

\(: +39 0436 2529

≅: info@selfservicemagro.it **②**: www.selfservicemagro.it

: www.seriservicemagro.it :: all year round (closed on Saturdays in low season)

★: disabled access, pet friendly

Near the Cortina d'Ampezzo station, the Bar Buffet Stazione is very popular with travellers and passing visitors. The services offered range from breakfast to afternoon snacks, with ice-creams that can be enjoyed in summer on the open-air terrace, right through to evening aperitifs. The bar also sells tobacco products and is a lottery retailer.



BAR CENTRO FONDO FIAMES

Q: Loc. Fiames

Bar Centro Fondo Fiames, located in the hamlet Fiames on the state road Strada Statale 51 di Alemagna, has open-air tables where you can relax in the sun and enjoy an aperitif. A highlight is the children's area with inflatables and other games.



BAR CIMA TOFANA

Q: Cima Tofana 3.244 metri

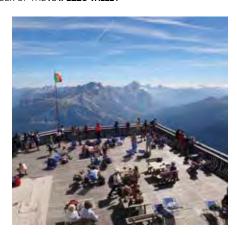
८: +39 0436 862372 | +39 340 7967039 **≅**: gastronomia@freccianelcielo.com

: www.freccianelcielo.com

⊞: June − September

★: WiFi, pet friendly

The third cableway of the Tofana-Freccia nel Cielo group (open only in summer) brings you to Cortina's highest peak: Tofana di Mezzo, at 3,244 metres. Bar Cima Tofana offers filled rolls, drinks, and the beauty of the mountains around it.



BAR DEL NANO

Q: Via del Castello, 10 **C**: +39 0436 4727

A small bar in traditional style, bright and welcoming, a short walk from the centre of Cortina. Here you can enjoy a quality cup of coffee, and much more, while relaxing in a calm and peaceful area.



BAR DOLOMITI

Q: Via Roma, 50

■: bardolomiticortina@gmail.com

: all year round (closed on Sundays in low season)

: disabled access, pet friendly, WiFi

Bar Dolomiti is one of the oldest inns in Cortina, with over a hundred years of history. Visited by famous personalities and much loved by the local residents, it is a short walk from the pedestrian precinct, and it is easily recognised for its splendid terrace and its Viennese style. It offers pastries, café and snack bar service, and in the old cellar that has been converted into a tavern, you can sip a glass of excellent wine next to a traditional warm Ampezzo stove.



BAR GELATERIA DA PO'

Q: Via Marconi, 12/A

 ↓: +39 347 5458454

 ⊞: December − March

 June − October

A family-run bar and ice-cream parlour, welcoming and informal.

Here you can enjoy savoury and sweet snacks, in addition to tasty home-made ice-creams.



BAR MINIGOLF HELVETIA

Q: Via del Castello, 55 **\(:** +39 0436 5869

iii mid June – mid September

The bar at Minigolf Helvetia is near the Ice Stadium. Here you can have a refreshing break after a minigolf match with your family or friends, admiring the fine views of the mountains around Cortina.



BAR SPORT

Q: Corso Italia, 132

\(: +39 0436 8684444

E: December - March

June – mid November

: pet friendly

Bar Sport, on Corso Italia, right in the centre of the town, is a classic venue for Cortina d'Ampezzo. It is the ideal location for enjoying a fine aperitif or a quality beer, and it is perfect for a peaceful breakfast.

In summer it has a spacious terrace, and in winter you can enjoy your drink on the traditional barrels placed outside.



BAR STADIO

Q: Via Bonacossa, 1

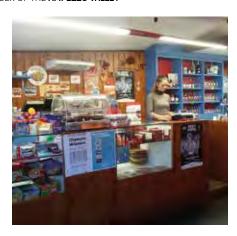
\(: +39 0436 8811840

■: seam@dolomiti.org

E: December - March June - September

★: room for events, WiFi, car park, pet friendly

Located inside the historic Olympic Ice Stadium, Bar Stadio is perfect for a snack and a drink while the children are playing in the Paradise play area, or after an ice-skating session. Outside, in addition to the tables, there is a lovely sun terrace where you can relax.



BAR TOTO

Q: Fraz. Cojana, 4 **\(:** +39 347 5815764

GOURMET

■: June – October (closed on Sundays)

: disabled access, car park, pet friendly

Bar Toto, ten minutes' walk from the centre of Cortina and reached by taking the cycle path, is a mainly outdoor venue: ideal for a snack, a coffee or an ice-cream.



BAR TRAMPOLINO

Q: Loc. Zuel di Sopra, 40

\(: +39 0436 863771 **:** all year round (closed on Tuesdays in low season)

: car park

Bar Trampolino, ideal for a coffee or an aperitif, is on the road from Cortina d'Ampezzo towards San Vito di Cadore. As well as its bar service, it also offers tobacco products and has a mini-market.



BILBÒ CLUB

Q: Galleria Nuovo Centro, 7

\(: +39 0436 5599

■: info@bilbocortina.it

: www.bilbocortina.it

: Immaculate Conception long weekend | all evenings during the Christmas holidays from January, every weekend up until Easter | every day in Carnival week | the week around 15 August

Bilbò Club is a historic Cortina venue, and it reached the age of 50 years, a prestigious achievement, in 2019. A favourite amongst the Italian and international jet set, its appearance has changed many times, but it always reflects the spirit of the age. It has a unique style, with a warm and exclusive atmosphere. More than just a club, it is also available for events, dinners and private parties.

BLU CLUB

Q: Galleria Nuovo Centro, 8

\(: +39 392 9354747

■: bluclubcortina@gmail.com

Opened in the early 1960s, this night club offers exceptional cocktails and a dance floor reserved exclusively for a selected adult clientele.



On the ground floor of the bank Cortina Banca, a short walk from Hotel Cortina, you can see the fresco of the Sibyls. It dates back to the first half of the 15th century, and it was rediscovered by chance in the late 19th century during restoration work. It depicts five female figures, with a mystery: the first is the Valuensis Sibyl (justice), the second is the Nicaulia or Tiburtine Sybil, the third is the Portuensis or Libyan Sibyl, and the fourth is the Erythraean Sibyl. But the identity of the fifth, who is wearing an unusual crown and, unlike her companions, is looking outwards, remains an enigma.

BOB BAR

Q: Loc. Ronco, 82/A

: all year round (closed on Sundays in low season)

: car park

A venue with traditional furnishings, located alongside the historic Eugenio Monti bobsleigh track.

Famous for its tasty and generously-filled rolls – we recommend the roast pork version – this is the ideal location for quality refreshments in a welcoming atmosphere.

In summer it offers a spacious terrace on which to relax and enjoy your snack or sip an aperitif.



CAFFÉ ROYAL

Q: P.zza Silvestro Franceschi, 12

: +39 0436 866771 : all year round

At Café Royal you can enjoy a good breakfast, a quick snack or aperitifs with friends. A highlight is the terrace, attractive and sunny, facing Corso Italia.



EL BECALEN

Q: Via Cesare Battisti, 22 **C**: +39 0436 868597

: all year round (closed on Sundays)

El Becalen offers many services: it is a café, snack-bar and wine bar. For breakfast, croissants and biscuits, while for aperitifs, you can enjoy a glass of fine wine chosen from a wine list that has labels from many regions of Italy. The sandwiches are also excellent.



ENOTECA BAITA FRAINA

Q: Largo delle Poste, 17

\(: +39 0436 862218

■: info@baitafraina.it

©: www.baitafraina.it

: all year round (closed on Tuesdays in low season)

★: pet friendly

Enoteca Baita Fraina offers fragrances and tastes from Italy and abroad, with a wine list presenting over 500 labels. The venue ensures sophisticated sensorial enjoyment, offering ever-new itineraries of taste for wine-lovers and connoisseurs. The excellent wines can be accompanied by delicious gourmet snacks: culinary delicacies prepared directly by the like-named restaurant, whose specialities are raw meat and fish.

ENOTECA CORTINA

Q: Via Mercato, 5

\(: +39 0436 862040

≅: info@enotecacortina.com

: www.enotecacortina.com

: all year round (closed on Sundays)

: WiFi

Enoteca Cortina is one of the town's historic venues: first opened in 1965, it is right in the centre, under the bell-tower. It is a meeting place for wine-lovers who can taste the finest wines from Italy and abroad, accompanied by delicious snacks.

GRILL BAR (HOTEL DE LA POSTE)

9: Piazza Roma, 14

\C: +39 0436 4271

≅: info@delaposte.it

: www.delaposte.it

E: December - March

July – September

Hotel de la Poste is an institution in Cortina, and its Bar Grill is an important part of its nightlife. It has been frequented by international artists, aristocrats, poets and writers, and still today it has a unique fascination. The interior is that of the typical antique Ampezzo-style stube: there are timber-panelled walls with antique objects and a traditional welcoming atmosphere. From 11am to 2 in the morning, you can enjoy lunch, dinner or aperitifs.







JANBO

Q: Via Stazione, 5

\(: +39 0436 78114

≅: info@janbo.it

: www.janbo.it : November - April

June – September

: events on prior booking, pet friendly

The Janbo Snack Disco Bar, located in the centre of Cortina d'Ampezzo, is a point of reference for aperitifs and evenings with DI sets and live music. In the summer period, it provides an outdoor terrace where even in the morning you can enjoy a good breakfast or have a snack. In the winter months, Janbo opens at 5pm for the usual après-ski enjoyment, offering a wide range of cocktails.

LA SUITE

Q: P.zza A. Dibona, 5

\(: +39 0436 3310

GOURMET

: all year round (closed on Tuesdays in low season)

La Suite is a characteristic wine bar in the centre of Cortina, furnished in Ampezzo style to create the atmosphere of a mountain chalet, even though it is right in the middle of the valley. The warm, welcoming setting and friendly staff enhance the excellent quality of wine and appetisers. The customary après-ski and aperitifs on the outdoor terrace are de rigueur, with views onto mount Tofana on one side and the street famous for its promenade on the other, often enhanced by DJ sets and live music. The ideal location for a break with a snack or a hot beverage, to be enjoyed in harmony with the setting.





Grappa is one of the traditional beverages made in Cortina, a strong spirit. This drink, traditionally home-made according to ancient recipes and using local, home-grown products, is ideal for every occasion.

RAPP/ INGREDIENTS:

- 1 litre of white grappa
 - · 20 grams of caraway
 - 4 tablespoons of sugar
 - ½ litre of water

PREPARATION:

Pour the grappa and caraway into a large bottle and leave for 30 days. Then add the sugar and water and leave for another 30 days, but shaking the bottle every day to dissolve the sugar. Then your after-dinner drink is ready!



MOLO PUB

Q: Via Majon, 4

\(: + 39 376 0339472

■: metalzack82@gmail.com

©: www.molocortina.com

all year round

★: WiFi, pet friendly

A historic bar in Cortina d'Ampezzo, open from the 1960s, this is the only pub in town. A five-minute walk from the centre, it has a welcoming, family atmosphere, friendly staff, and excellent drinks and snacks. You will find 5 perfectly-drawn draught beers (Konig Ludwig Hell, Konig Ludwig Weissbier, Fuller's London Pride, Murphy's Stout and St Benoit Blanche) and a wide range (about 40) of Italian and international bottled beers. These can be accompanied by filled rolls, piadina rolls and toasted sandwiches made using fresh, premium-quality Italian ingredients. The kitchen is open until 2.30am for a nocturnal snack.

OSTERIA ASINELLA

Q: Corso Italia, 137

\: +39 0436 863078 | +39 349 7507549

■: osteriasinellacortina@gmail.com

: all year round (closed on Mondays)

Osteria Asinella, in Cortina's pedestrian precinct, is perfect for aperitifs and birthday parties. There is lots to choose from: wine by the glass or bottle, artisanal beer, appetisers, toasted sandwiches, filled rolls, and cheese and cold cut platters.

PANINO TOP BAR

♀: Via C. Battisti, 11

\(: +39 0436 877033

■: gimami@hotmail.it

E: December - March

Iune - October

★: WiFi, pet friendly

Panino Top Bar, near the centre of Cortina d'Ampezzo, offers a café service, quality beers and innovative cocktails. The personalised filled rolls are highly recommended: they are made according to the customer's suggestions provided on a special form.







FOR A GOURMET BREAK

PISTA BAR PIAN DE RA BIGONTINA

♥: Loc. Pian de Ra BigontinaL: +39 338 5265725E: December - MarchJuly - September

A friendly venue for refreshments at the foot of Mount Faloria, it is ideal for those who don't want to miss even a minute of skiing and sunshine. The fragrant rolls filled with sausage and wurstel are a temptation difficult to resist.



PIEROSÀ

Q: Via Pierosà, 11 **L**: +39 329 7163425

: all year round (closed on Wednesdays in low season)

: disabled access. WiFi, car park

Bar Pierosà, located in a wide and sunny area, is excellent for aperitifs accompanied by snacks, while enjoying the fine views of the mountains. On sunny days you can relax in the sun, and choose from the excellent filled rolls, toasted sandwiches, cold cuts, or a healthy salad. It also has a play area for children, and recliners.



SNACK BAR AREA 51

Q: Loc. Acquabona, 51

\(: +39 3312282323

■: area51cortina@gmail.com

EXECUTE: all year round (closed on Mondays except in the Christmas period and August)

★: vegetarian recipes, car park, disabled access, pet friendly

Area 51, on the road from Cortina d'Ampezzo towards San Vito di Cadore, is a typical mountain chalet offering a non-stop bar and snack bar service. The house speciality is without doubt the tasty club sandwich, but there are also filled rolls, appetising salads and traditional recipes. There is a terrace with views of the Tofane mountains, and play facilities for children.



VILLA SANDI

Q: Largo Poste, 30

\(: +39 0436 863750

■: villasandi@prosciutterie.com

©: www.prosciutterie.com

E: December – March

June - October

Villa Sandi is a small pearl amongst Cortina's top players, and it is hallmarked by its selection - performed with meticulous attention - of still and sparkling wines, all exclusively Italian. In this miniature corner of luxury in Cortina, you will find the ideal setting for aperitifs, based on prestigious wines accompanied by ovsters, caviar, tartare and crudités, the unmissable Dall'Ava DOK cured ham platter, and other recipes such as the Creamed Potatoes with Truffle-Aromatised Burrata cheese, or the Foie Gras De Canard in addition to selected French cheeses and sophisticated salad recipes. Entertainment is always guaranteed in the evening with selected DJs and performers, ensuring that glasses are always held high, ready for the next toast.



X BAR

Q: Largo Poste, 65

\(: +39 0436 2615

: all year round (closed on Sundays)

★: pet friendly, disabled access, WiFi

X Bar is a tranquil, comfortable location, with an interior space and a summer outdoor terrace. It is the ideal location for breakfast, a snack or a quick lunch: there is always a good selection of croissants, sandwiches, filled rolls, and some hot or cold recipes.



BAKERIES AND PASTRY-SHOPS

If you are looking for a touch of sweetness, you will find comfort in the many tempting pastry-shops (pasticceria). From traditional cakes, such as the brazorà, to miniature artisanal pastries and home-made croissants, from biscuits to leavened products, filled rolls and toasted sandwiches.

Some bakeries (panificio) and pastry shops also sell culinary specialties such as canederli, casunziei and spätzle. And of course, Italian bread according to traditional recipes: fragrant, crisp, enhanced by spices or dried vegetables, with a chocolate coating and much more.









PANIFICIO COMUNALE BETTIO

Q: P.tta San Francesco, 12

\(: +39 0436 2244

■: panificiobettiocortina@yahoo.it

all year round

: disabled access

Fausto's bakery, with the shop alongside, has always dedicated meticulous attention to leavening, ingredients, flour and organic procedures: for this reason, no chemical improving agents or animal fats are used.

For Fausto, the owner, it is always a pleasure to work, every night, with simple ingredients such as water, flour and yeast, implementing their magic.

His bread takes pride of place on the table, sophisticated bakery products, ideal even for connoisseurs.

He tempts your palate with new proposals amongst the 80 types of bread baked every day, from traditional versions to the most unusual.

PANIFICIO GHEDINA

Q: Pian da Lago, 19 **\C**: +39 0436 866313

➡: info@ghedina.org

: www.ghedina.org

: all year round

Panificio Ghedina is a bakery that not only preserves ancient traditional recipes, but also conducts experiments and research on ingredients to create new flavours, while always respecting the environment and man's relationship with nature.

The quality of the products reflects the care dedicated to selecting ingredients, their preparation and baking, right through to packaging and distribution.

In addition to making fragrant breadsticks – both savoury and sweet, with a chocolate coating – bread and biscuits, the bakery also sells culinary specialities such as canederli, casunziei and spätzle: all foods linked to Ampezzo tradition, demonstrating the Ghedina family's desire to perpetuate historical flavours.





PANIFICIO SANTUZ

Q: Via Cesare Battisti, 26 **L**: +39 0436 2205 **E**: all year round

When you enter Panificio Santuz, you are immediately immersed in the irresistible fragrance of freshly-baked bread. Here, in addition to a wide choice of bakery products, you can also purchase desserts (the krapfen are highly recommended), mini-pastries, savoury snacks, and cured meats that are sliced to order.







Q: Corso Italia, 44

\: +39 0436 060333

≅: embassycortina@gmail.com

: all year round

: vegetarian and vegan recipes, pet friendly, disabled access

Pasticceria Embassy is in Cortina's pedestrian precinct. Comprising both an interior room and an outdoor space with tables, it will satisfy your desire for something good: in fact, its products include artisanal pastries, café service, ice-creams, right through to hot and cold dishes. Don't miss the delicious homemade croissants in the morning and the great hamburgers for lunch.



PASTICCERIA GHEDINA

Q: Via Grava di Sotto, 9/A

\(: +39 0436 860400

■: infi@pasticceriacortinadampezzo.eu

: www.pasticceriacortinadampezzo.eu

As soon as you enter the small Ghedina pastry-shop in Grava di Sotto, you are immediately conquered by the fragrance of freshly-made pastries, something that is almost impossible to resist. Since 1985 the Ghedina family have been making fresh sweet and savoury pastries, selling its tarts, krapfen and mini-pizzas direct to its customers in the retail space annexed to the bakery. To order, it can prepare fresh cream cakes, cakes garnished with fresh fruit, sachers, flans, and cakes for birthdays, weddings and parties.

BRAZORÀ, THE SWEET FOCACCIA OF CORTINA'S TRADITION

Brazorà literally means "to hug" in the local ladin language. This soft, sweet focaccia bread was given such a name because of its wreath shape and because of the occasion when it was prepared. Indeed, it used to be the cake of the wedding invitation: bride and groom personally went to invite their own guests, offering a brazorà with 5 *crostoli* and 5 sugared almonds in the middle.

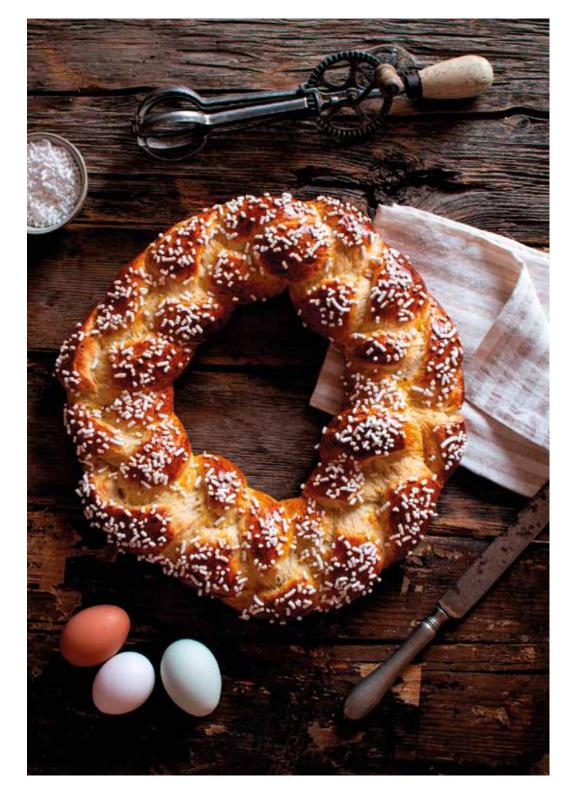
INGREDIENTS

210 ml milk
18 g brewer's yeast
1 tbsp honey
500 g all-purpose flour
1 egg
1 egg white
Grated zest of 1 lemon
1 tsp vanilla extract
1 yolk
1 tbsp milk
Sprinkles

METHOD

Melt the yeast and honey in warm milk. Pour into a bowl and add all the other ingredients but the yolk, the tablespoon of milk and the sprinkles. Knead in the bowl and then continue on a pastry board until you obtain a soft but firm dough. Put it back in the bowl, cover it with film and leave it to rest until its size doubles (roughly 2h30).

Divide the dough in three parts and roll them into three 2-cm-thick ropes and braid them into a wreath. Put it on a baking tray with baking paper. Cover it and let it double in size again. Warm the oven at 200°C (390°F). Mix the yolk with one tablespoon of milk, paint the surface of the braid with the mixture and pour the sprinkles. Put into the lower part of the oven to bake for 10 minutes. Move to the central part of the oven and lower the temperature to 180°C (360°F). Cook for another 20-25 minutes and leave to cool. (Tipo: if the brazorà becomes too dark while baking, cover it with aluminium foil).











PASTICCERIA LOVAT

Q: Corso Italia, 65

\(: +39 0436 3307

©: www.lovatcortina.it

: all year round (closed on Wednesdays in low season)

: catering service on booking, pet friendly

Pasticceria Lovat has been present in Cortina d'Ampezzo since 1928, constantly preserving Ampezzo traditions in the art and style of pastry-making.

An ideal location for any occasion: from a sweet breakfast with a croissant or a mono-portion cake, appetising snacks that can be chosen from pastries, filled rolls, mini-pizzas and toasted sandwiches, or a refreshing break with an ice-cream, right through to café service. There is yet more: at Pasticceria Lovat you can order your cake for whatever occasion, choosing from the classic versions or creating your own personalised cake.

PASTICCERIA PANIFICIO ALVERÀ

Q: P.zza Pittori F.lli Ghedina, 14

\(: +39 0436 862166

■: pasticceriaalvera@gmail.com

3: www.pasticceriaalvera.com

beginning of June – mid October beginning of November – mid May (closed on Mondays in low season)

★: catering service

Alverà, located in Piazza Pittori Fratelli Ghedina, offers a range of quality services: café service, breakfast, take-away cakes, miniature pastries, mono-portion specialities, flans, semifreddo ice-creams, savoury mini pastries and gourmet filled rolls.

Highlights include their home-made leavened products made exclusively with sourdough, objects made in chocolate, and pralines.

The pastry-shop also makes pastries for special occasions, including personalised cakes. Services are also designed and produced for events, weddings, private and corporate parties.



TOP GROCERY SHOPPING

Behind all good cooking and quality of life, daily shopping, namely the products that we use every day to prepare our recipes, is an essential factor. In Cortina's shops, you can purchase excellent local, traditional, zero-mile products.



GROCERY STORE COOPERATIVA DI CORTINA

 Q: Corso Italia, 40

 L: +39 0436 861245

 ■: info@coopcortina.com

6: www.coopcortina.com

The Cooperativa di Cortina d'Ampezzo food store offers food and wine products closely linked to local culinary culture. The products are carefully selected, and organically-grown produce is privileged.

Here you can purchase local pastries, crunchy traditional bread, mountain cured meats and cheeses, local culinary specialities such as casunziei, canederli, spätzle, etc., fruit and vegetables, alcoholic beverages, delicatessen and much more.

The Cooperative has also created the brand "Malga Cortina" that identifies Cortina's characteristic products, chosen from those meeting the highest standards of quality.

Eurospin, one of the six specialist points of sale run by Cooperativa di Cortina, is a discount outlet offering quality products at reduced prices, and it is located at Pian da Lago 47.



GROCERY STORE REZZADORE

Q: Loc. Majon, 21 **\C**: +39 0436 868353

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■: cortina@alimentarirezzadore.it

: www.alimentarirezzadore.it

Alimentari Rezzadore, located in the hamlet Majon near Cortina d'Ampezzo, is a small but great family concern which for half a century has been delighting the palates of residents and tourists with their exquisite products. You can taste traditional Veneto items and purchase all sorts of specialities, such as cured meats, quality cheeses and locally-made traditional fresh pasta. It is well worth tasting the speck cured ham made according to a traditional recipe, accompanied by one of the wines selected from the Alimentari Rezzadore cellar.







GROCERY STORE SOPPELSA

Q: Loc. Majon di Sopra, 31 **\:** +39 0436 868497

A small supermarket where courtesy and professional expertise are in abundance. There is a wide range of fresh fruit and vegetables, and filled rolls can be prepared to order. Well stocked with all sorts of delicacies, it also has a refrigerated display.

Autumn is not just a spectacular season, it is also the time at which Cortina returns to a more traditional everyday life, with fewer tourists on the streets and the preparations for the coming winter. It is when cattle, donkeys, horses and sheep return to town after having spent the summer on the Ampezzo Valley's mountain pastures: this is the cattle descent, or Desmonteà, as it is known locally. In Cortina, it is still celebrated in mid-October. On the day of Desmonteà, Cortina's bus station is filled with cattle, donkeys and other animals, for the joy of onlookers young and old alike.



CHEESE FACTORY CASEIFICIO **PICCOLO BRITE**

Q: Loc. Alverà. 200

\: +39 0436 868641 | +39 328 7288665

≅: info@sanbrite.it

@: www.sanbrite.it

This is Cortina's first "cheese boutique". A true dairy with annexed point of sale, called a "boutique" because it shows meticulous care in all details. Here you can find cheese, cured meats and much more, including other carefully chosen products. Specialties at this dairy include fruit yoghurts in glass jars, butter made from pure cream, mountain pasture cheese, ricotta made from cows' milk, and the dairy's own speck cured ham, aged for eight months. Piccolo Brite also offers a home delivery service for zero-mile traditional products.







GROCERY SHOPPING

WINE AND LIQUOR STORE **CORTINA BEVANDE**

9: Via Manaigo, 22

\(: +39 0436 862124 **■**: info@cortinabevande.com

: www.cortinabevande.com

At the Cortina Bevande showroom you can purchase excellent wines, high-quality spirits, beverages, liqueurs and much more besides.

GROCERY STORE MORONA

Q: Via Stazione, 5 **\(:** +39 0436 862160

For fresh, seasonal produce, Morona, a recommended food shop in Cortina's pedestrian precinct, is a point of reference.

The owner guides customers in the choice of the finest products for the table: fresh truffles, caviar, champagne, a wide range of selected wines, grappas and seasonal produce are just some of the specialities available.

SHEPHERD

According to legend, many years ago there was a splendid castle on Mount Cristallo, where an equally beautiful princess lived. Many suitors had asked her hand, but they were all refused because they were not able to pass the task given to them: telling an original and plausible story about her. One day, the princess heard a song that pleased her, and she asked the name of its author. She learnt that it was by Bertoldo, a shepherd who was deeply in love with her but never considered taking part in the courtly competition because of his humble origins. At this point, the princess decided to give him a chance.

The story he told was about the princess, and it was plausible. The princess smiled and gave her hand to the shepherd, a gesture that pledged herself and her kingdom to him.

From that day on, the name Bertoldo has been linked to Mount Cristallo; in fact, the locals still call it "Croda del Bertoldo". Bertoldo's Mountain.





\(: +39 360 321205 **≌**: bruste73@gmail.com

©: www.elrustego.com

The brand "El Rustego" was created from a passion for healthy eating. Originally based on horticulture for local consumption, its production has been expanded for a wider clientele interested in healthy foods.

Production is based on two lines: fresh seasonal produce, such as salad, beans, brassica, beetroot and other vegetables, with daily home delivery, and products with a long storage life, such as soups, preserves in olive oil, pickled vegetables and mostarda, whose recipes and ingredients change every season according to the limited local production, with home delivery and display in stores that are partners in the project. All products are zero-mile and totally natural, without preservatives or chemical treatment. In Cortina, the products can be found at Alimentari Rezzadore, a shop with a high awareness of healthy traditional foods, at a corner display.



DELI LA BOTTEGA DI GRAZIANO BY RISTORANTE TIVOLI

Q: Via C. Battisti, 19 **\(:** +39 0436 871251

La Bottega di Graziano by Ristorante Tivoli presents a selection of products, ranging from pasta to wines, selected by Michelin-starred chef Graziano Prest from Ristorante Tivoli Cortina. The food products, which comprise both traditional items and the tasty interpretations created by Graziano's kitchens, share an essential characteristic: an unmistakably gourmet attitude to Cortina's points of culinary excellence.







WINE SHOP LA CAVE CORTINA

Q: Loc. Pian da Lago, 13/F

\(: +39 0436 5655 **■**: shop@lacavecortina.com

3: lacavecortina.com

: All year round (closed on Sundays)

La Cave is a consolidated structure in the world of wine at Cortina d'Ampezzo. The service that it offers is the result of great passion and dedication to its work that combines extensive local knowledge with the skilful hands of the winemakers. In this large store at Pian da Lago you will find a lot of fine wine - over 90 wineries and 600 labels from Italy and Europe – in addition to craft beer, liqueurs, spirits, glasses, and Illy Iperespresso coffee.

DAIRY SHOP LATTERIA CORTINA

Q: Via Marangoi, 2/4 **\(:** +39 0436 3633

■: latteriacortina@alice.it

A few steps from the centre of Cortina, Latteria Cortina presents traditional products, local culinary specialities and high-quality food items. At the cured meats display there is local speck cured ham, other types of cured meat, cold cuts, and take-away culinary products such as fresh pasta, the characteristic Ampezzo casunziei, canederli, and first course dishes on order. The dairy products area presents a selection of over 140 types of local and other cheeses, with a wide range of mostarda and jams for pairing with cheeses. There are also fruit and vegetables, the frozen foods display, detergents and much more: a true mini-market.







Q: Corso Italia, 63 **L**: +39 0436 2360

Right in the town centre, the Caldara butchery and charcuterie offers a wide range of artisanal products, such as speck ham, pork and venison cured meats, excellent cuts of meat, quality poultry, local T-bone and rib steaks, fillet steaks, speck bresaola, pork shanks, carré and smoked loins. All the charcuterie is home-made, and the butchery's own meats and the natural cooked ham – also made directly by the butchery – do not contain preservatives or polyphosphates.

AND CALDARA CATERING



SUPERMARKET KANGURO

Q: Via Franchetti, 1

\(: +39 0436 4836

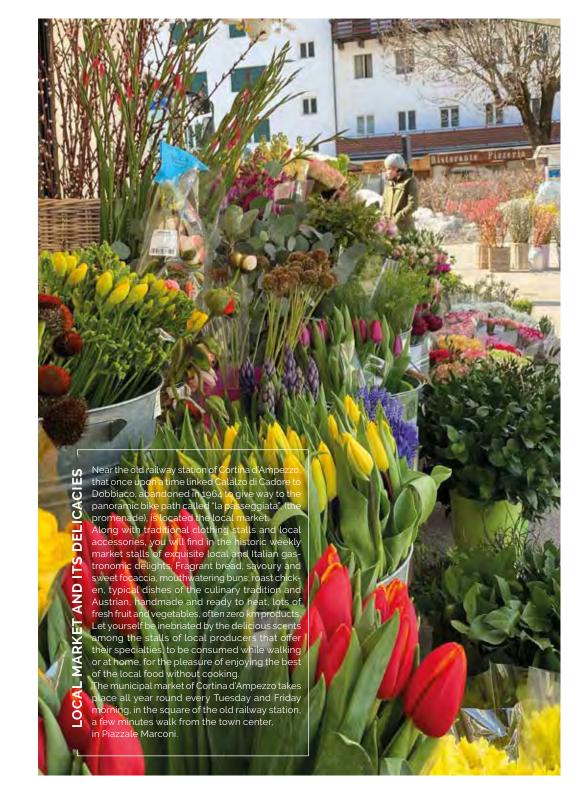
■: cortina@acil.it

©: www.kangurosupermercati.it

The Kanguro supermarket, at the end of Cortina's pedestrian precinct, offers a wide range of products, including bread, beverages, fresh fish, cured meats, fresh fruit, pastries and more. In addition to foods, there are also toiletries, homecare products, stationery and much more.

THE REGOLE D'AMPEZZO

The "Regole d'Ampezzo" are an institution in Cortina d'Ampezzo, still at the centre of the community's social life. This ancient order brings together the descendants of the families – the "Regolieri" – who first lived in the Ampezzo valley, and it was founded in order to regulate the relationship between man and nature, to ensure a respectful, collective and long-sighted use of the land, permitting the population's survival and well-being. Here, for centuries, forests and pastures have been collectively owned by the community of origin. The Regole have enabled the local population to thrive for centuries, passing down traditions and customs that still today underpin collective life. At present, the Regole manage about 16,000 hectares of forest, cutting and selling timber and managing the silviculture of the forestry heritage. Some mountain huts are still used for grazing livestock. Since 1990, the Regole manage the Natural Park of the Ampezzo Dolomites.



GASTRONOMIC

EXPERIENCES

Don't miss the exceptional proposals offered by the Ampezzo Valley, because we can say without a shadow of doubt that there is nothing finer and more rewarding than living an experience hallmarked by fine cuisine. Not only a food holiday, but an outstanding experience involving all your senses.

WINTER DAWN AT 2,475 METRES

Leaving your own footsteps on the pristine snow, watching the arrival of the first rays of light, after a high-altitude breakfast while the Dolomites and the snow take on a pink hue: an event that evokes the magnificence of winter in Cortina, made possible by the opening of the Tofana-Freccia nel Cielo cable car at dawn on some dates. After taking the cable car up to Capanna Ra Valles, still cloaked by darkness and stars, you wait for the arrival of the sun enjoying the care provided by the restaurant's chef, before an unforgettable ski trip down with views onto the monumental Dolomite peaks.

For information and bookings: www.freccianelcielo.com | +39 0436 5052)



ASTRODINNER AT COL DRUSCIÈ

The wonders of the night sky are combined with the pleasures of the palate at Ristorante Col Drusciè 1778: special moments dedicated to the moon, stars, constellations and planets, to be viewed with your own eyes, and recipes specially prepared for the evening, paired with wines by famous wineries. After dinner, you can visit the Astronomical Observatory together with an expert guide, who will reveal the mysteries of the firmament.

For information and bookings: gastronomia@freccianelcielo.com | +39 340 7967039)



BRITE MOBILE (SANBRITE)

An unforgettable experience. The first mobile kitchen that can move to wherever you wish: a river bank, the heart of a forest, a pasture, or on the rocks at a height of 2,000 metres. Alongside the kitchen, a table is set on which a fixed-menu lunch is served. A chef cooking for you only, with a breath-taking view of the Dolomites providing a memorable setting.

For information and bookings: www.sanbrite.it | +30 0436 863882 | info@sanbrite.it



GASTRONOMIC EXPERIENCES

CALICI DI STELLE

An event organised in the external area of the historic Hotel de la Poste, which combines the pleasure of a fine glass of wine with the flavour of a traditional Ampezzo valley recipe.

For information and bookings: www.veneziaeventi.com | mariabotter@veneziaeventi.com



MOONLIT DINNER (SCOIATTOLI AND AVERAU MOUNTAIN LODGES)

Fine cuisine, a romantic setting, but also high-altitude sport and emotions under a starry sky. This is the proposal of the Averau and Scoiattoli mountain lodges which, every Friday and Saturday from December until the end of the season, organise pre-booked dinners that promise an evocative experience. The lodges can be reached on skis, by snowmobile, and also by chair-lift.

For information and bookings Averau lodge: rifugioaverau@gmail.com | +39 0436 4660

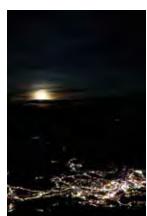
For information and bookings Scoiattoli lodge: rifugio.scoiattoli@dolomiti.org | +39 0436 867939



The snow lit by the moonlight, silence all around. Nature lovers should not miss the chance to experience the mountains in winter, in the magical nocturnal atmosphere. The adventure begins at 6pm with a warm-up aperitif and continues with one and a half hour's walk in the company of a Mountain Guide, on an evocative route that ends at Capanna Ra Valles, where all the effort will be rewarded by a generous dinner.

For information and bookings: +39 0436 5052 | info@freccianelcielo.com www.freccianelcielo.com





COOKING COURSE BY TIVOLI (CHALET TOFANE)

On booking, the Tivoli restaurant organises cooking courses at Chalet Tofane. The experience begins with the choice of a theme menu, which can be traditional – such as, for example, casunziei and canederli – or more creative, for example comprising fried eggs in crusted polenta, and cold spaghetti with fish tartare. The ingredients used to prepare whatever dish are exclusively local. Lastly, and equally important, participants are given the recipes of the dishes prepared.

For information and bookings: +39 0436 866400 | +39 335 5201470 | info@ristorantetivoli.it



COURSE OF WILD HERBS BY AURELIO

The Restaurant Da Aurelio on the Giau Pass organises traditional courses to learn about and recognise wild mountain herbs. You begin with a lesson on the active substances contained in the plants, continuing with a walking tour in the green natural setting. Then the principal wild herbs are described, and their use in the kitchen. The day ends with aperitifs and gourmet pizza with wild herbs.

On booking: infodaaurelio@gmail.com | +39 0437 720118



CORTINA FASHION WEEKEND

Eco-sustainability, sport and beauty are at centre stage during the Cortina Fashion Weekend, the event that officially opens the winter season of the Queen of the Dolomites, amidst delicious dinners, glittering shop windows, and fashion shows. Many boutiques in the centre of Cortina organise long aperitifs comprising gourmet appetisers, sparkling wine and DJ sets, all in the setting of fashion.



CORTINA SUMMER PARTY

A fixed appointment in the last ten days of August is the Cortina Summer Party, the most glamorous event of the Ampezzo valley's summer. This is a gourmet event created with the finest chefs of Cortina, show cooking on the pastures of Rifugio Socrepes where 35 of Cortina's chefs, restaurants and wine-bars offer their specialities to the public.

You reach the location by chair-lift, and when you have arrived in the area, you can savour the chefs' proposals while seated at a table, or on picnic rugs with bales of straw.

The event is completed by a jury of journalists who select the smartest male and female Tyrolean looks.

www.rseventi.com | info@rseventi.com



DELICIOUS TRAIL DOLOMITI

A sporting, cultural and culinary event that aims at valuing Cortina's historical, natural, alpine and enogastronomic heritage. For two days, culinary arts and sport come together for a series of trail running and climbing competitions, together with recipes prepared by local restaurant owners at the Pala Delicious in Pocol. There are two trail running competitions combined with tastings of the chef's dishes in the dining locations: the 44.2 km Delicious Trail Dolomiti and the 22.9 km Short Delicious Trail Dolomiti. In addition, there is a climbing competition in the magnificent Cinque Torri climbing area

www.delicioustrail.it | info@delicioustrail.it

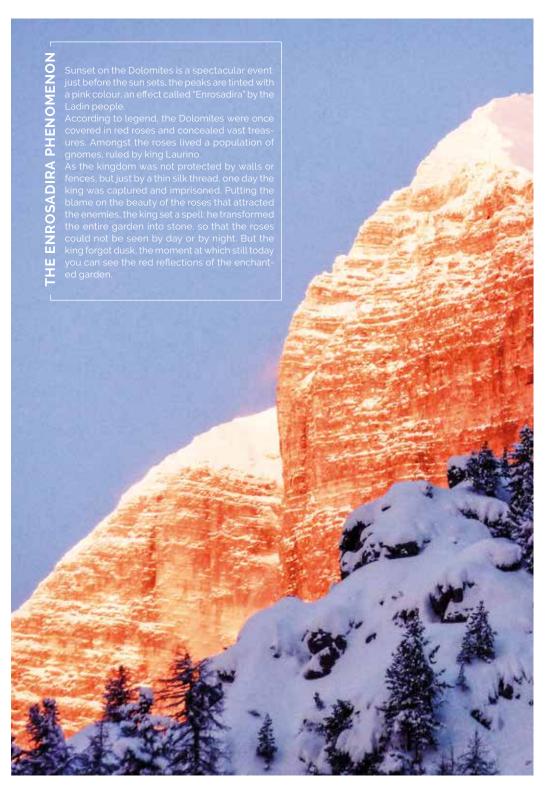


EQUIPPED CLIMBING ROUTE BY CANDLELIGHT

This activity, devised by Cortina's Mountain Guides, is perfect for adventure lovers. The programme consists of climbing up to the Rifugio Pomedes mountain lodge on the "Ra Pegna" equipped climbing route – of course using harness, helmet and equipment – on the Schuss delle Tofane, at dusk. The route will enable you to admire sunset over Cortina from an evocative viewpoint. After the climb, your effort will be repaid by aperitifs and dinner at Rifugio Pomedes, gazing at the stars from a height of 2,200 metres.

For information and bookings: info@guidecortina.com | +39 0436 868505





FOREST BATHING AT COL DRUSCIÉ

Embracing a tree, trying to perceive the living lymph that runs up from the roots towards the leaves, ever higher, searching for the sunlight. An afternoon on a green theme – appreciating the silence and the freedom to remain in contact with nature – that ends with a special dinner at Col Druscié.

For information and bookings: gastronomia@freccianelcielo.com | +39 0436 862372 +39 340 7750891)



SNOWSHOEING AND THE GREAT WAR

The war at dusk, lived on the snow amongst the rocks, told by historical reenactors in period uniforms and in the company of a Mountain Guide. An itinerary lasting about one and a half hours, suitable for children as well as adults, with snowshoes and frontal torches, on the tracks of the Great War, described step by step; a break with a snack at a restored outpost, and, if you wish, the possibility of staying for a night in the small dormitory inside the military fortification. These are the steps of a journey in the history and nature of the Dolomites, unwitting witness to dramatic wartime events.

For information and bookings: www.rifugiocolgallina.com | info@rifugiocolgallina.com +39 0436 2939 | +39 339 4425105)



THE NIGHT OF THE SHOOTING STARS (MASI WINE BAR AL DRUSCIÉ)

This event organised by Tofana Freccia nel Cielo offers a magical evening under the shooting stars of August.

The evening comprises dinner on the outside terrace of Masi Wine Bar al Drusciè in the lovely setting of the Tofane mountains, Mount Cristallo and the Ampezzo valley. After dinner, everyone will be looking for shooting stars to make a wish!

For information and bookings: wine.experience@masi.it | +39 0439 862372 +39 333 9172058)



CHEESEMAKING WORKSHOP (PICCOLO BRITE)

At the Caseificio Piccolo Brite dairy, on prior booking, you can take part in a cheesemaking workshop with the dairyman in order to learn how to make this traditional food. The event begins at a theoretical level: you will receive explanations of the procedures that are carried out in order to turn milk into cheese. Then you will start with the practical activities, in which participants work on their portion of milk in order to implement the techniques learnt at the start of the day.

For information and bookings: +39 0436 863882 | info@sanbrite.it



THE MANY SIDES OF MASI (MASI WINE BAR AL DRUSCIÉ)

A high-altitude journey of discovery, exploring the various shades, fragrances and tastes of wines by Cantine Masi, in the company of an expert sommelier.

For information and bookings: gastronomia@freccianelcielo.com | +39 333 9172058



PICNIC ON THE PASTURE (PICCOLO BRITE)

The Piccolo Brite picnic comprises a roll with speck cured ham and cheese, a cold yoghurt-based soup created by the SanBrite kitchen, fruit juice made using a centrifugal juicer, yoghurt from the dairy, a slice of cake by Brite de Larieto, a cold coffee beverage and a bottle of water.

For your picnic you will be given a blanket so that you can lie on the grass. If you wish to choose a different viewpoint, the foods will be served in a cardboard lunch box. All the picnic materials can be composted.

For information and bookings: www.sanbrite.it | +30 0436 863882 | info@sanbrite.it



LUNCH IN THE VEGETABLE GARDEN (SANBRITE)

An original idea for all those who love vegetarian cooking, or who are looking for a gourmet experience with healthy and genuinely zero-mile products. Six or seven courses, with paired wines, will be served inside the SanBrite vegetable garden, while a cheese platter will be served directly in the ageing cellar.

For information and bookings: www.sanbrite.it | +30 0436 863882 | info@sanbrite.it



WEEK OF LOVE (AVERAU LODGE)

During the Week of Love, traditionally held in February, the Siorpaes family at the Rifugio Averau mountain lodge celebrate St. Valentine's Day in very good taste. The proposal comprises two options: the Heartbeat menu for one person, and the Love menu for two persons.

For information and bookings: +39 0436 4660 | rifugioaverau@gmail.com



STARLIGHT ROOM DOLOMITES 360°

Romantic and surprising, the Starlight Room 360° is a unique mix of sensations that can be tried at any time of year. A mobile room made in fir wood with glazed walls, capable of revolving through 360°, provides the best possible view at any moment. This sublime adventure can be experienced near Cima Col Gallina, and it begins at sunset with a rustic dinner that includes a wine list (a bottle chosen from those offered), a soup for each person, chosen from five alternatives, cured meats, cheese and other products, and, to end on a sweet note, a dessert.

For information and bookings: www.rifugiocolgallina.com | info@rifugiocolgallina.com +39 0436 2939 | +39 339 4425105

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THE QUEEN OF TASTE

The Queen of Taste is a food festival offering the very best of Cortina's cuisine in a gourmet style bringing together some of the best chefs from Cortina and the surrounding valleys. The two days host different events offering everyone the chance to try the best of Cortina's cuisine in street-food style as well as in more traditional formats.

For information and bookings: www.thequeenoftaste.cortinaforus.it | info@cortinaforus.it



VIGNA 1,350 VINEYARD PROJECT

In 2011, an oenologist and a group of friends decided to plant a vineyard in Cortina, at an altitude of 1.350 metres.

The vineyard is at La Verra: today it is one of the highest vinevards in Europe.

Starting from the 2013 harvest, every year from 60 to 200 bottles have been made from three grape varieties: Palava, André and Incrocio Manzoni or Manzoni Bianco, and, in the last two years, Pinot Bianco. All the wines are organic.

To visit Vigna 1350, you can take part in the Venetian Wine experience which, to quote Gianluca Bisol (a Prosecco entrepreneur), is "a journey that appeals to the palate, enabling you to discover sophisticated flavours, sipping prestigious wines far from the madding crowd".

www.venetianwineexperience.it



GASTRONOMIC EXPERIENCES

WINE TASTING AT DOLOM'EATS

Every week at the Dolom'Eats restaurant at hotel Aquila, a wine-tasting is proposed inside a traditional private stube, in Italian and English, exclusively on prior booking.

The evenings are of two types: the first comprises a tasting of wines and cured meats typical of local and regional traditions, while the second presents wines and cured meats from Italy, from the Alps to Mount Etna.

The evening lasts on average from 60 to 90 minutes. The wine is served accompanied by finger food.

For information and bookings: dolomeatsaquila@gmail.com | +39 331 96 01116 +39 338 8694531





THE TOURISM BOARD OF THE QUEEN OF THE DOLOMITES

Cortina Marketing is the official body dedi- and operators, such as Tour Operators and cated to the territorial promotion, commuthrough the participation in fairs, workit offers on-site and digital assistance to Italian and international journalists, media different languages.

Tourism Agencies. Cortina Marketing is nication and marketing of the Queen of the Dolomites and the office of reference for Cortina d'Ampezzo for the communication Tourism Agencies. Cortina Marketing is also part of and collaborates with Dolomiti Superski, DMO Dolomiti, the Veneto Region, ENIT and the Association Best of the Alps, regarding the 2026 Winter Olympics. Corti-na Marketing promotes Cortina d'Ampezzo of which it is the only representative in the Dolomites. The tourism Board also aims at promoting Cortina not only online but also shops and events in Italy and abroad and by producing videos and photos, brochures and other informative paper material in





















