



IL GALLO CEDRONE

LA TAVERNA DELL'HOTEL BERTELLI

WINTER PROGRAM

DEAR GUESTS,

I WILL TELL YOU IN A FEW LINES ABOUT THE ACTIVITY OF IL GALLO CEDRONE FOR THE **WINTER 2023**.

THE KITCHEN OF **IL GALLO CEDRONE**, LED BY THE TALENTED HAND OF CHEF **SABINO FORTUNATO** IS OPEN FROM DECEMBER 2ND, 2022 WITH THE PROJECT

"FROM THE DOLOMITES AND THE ITALIAN REGIONS, FOLLOW YOUR WAY"

THE DESIRE TO ENHANCE THE SUPPLY CHAIN OF **LOCAL PRODUCERS** AND THE DIFFICULTIES IN PROCURING RAW MATERIALS FROM SOME AREAS OF THE WORLD INVITE US TO THIS **NEW CHALLENGE**. ANOTHER NEWS, THE NUMBER OF SEATS WILL BE REDUCED **TO OFFER YOU AN EVEN MORE REFINED AND EXCLUSIVE EXPERIENCE**, WITH GREATER COMFORT AND PRIVACY.

SEE YOU SOON AND HAPPY WINTER EVERYONE,
MARCO

THE SNOW OF EARLY DECEMBER 2020





IL GALLO CEDRONE

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WINTER MENU

FROM DOLOMITES TO THE ITALIAN REGIONS, FOLLOW YOUR WAY

A GUIDED TOUR OR THE SAME DISHES AVAILABLE À LA CARTE. THE **WINTER 2023** PROPOSAL REPRESENTS THE EVOLUTION OF THE WORK STARTED AT THE GALLO CEDRONE SINCE ITS OPENING IN DECEMBER 2006. CONTINUITY AND INNOVATION, OF FORM AND SUBSTANCE. WE WELCOMED AND ENTERTAINED THOUSANDS OF GUESTS, WE EXPERIENCED, RISKED AND MADE MISTAKES. BUT ALSO FOUND **AN ORIGINAL AND WINNING FORMULA** - WHEN THINGS WORK IT BECOMES VERY DIFFICULT TO CHANGE. NOW, WITH STUBBORNNESS AND DEDICATION, WE GET BACK IN THE GAME TO CONTINUE TO SURPRISE YOU. HAVE FUN !

SABINO, GIUSEPPE AND MARCO

WELCOME HORS D'OEUVRE

FROM THE PANTRY AND THE POT

BLANC DE BLANC DOSAGGIO ZERO CASTEL NOARNA

GIN GORDA & MEDITERRANEAN TONIC WATER

SAN MASSIMO RESERVE RISOTTO, PINK LADY APPLE IN RIESLING SAUCE

VIOLET ARTICHOKE AND ASH RICOTTA CHEESE

RIESLING RENANO '19 PELZ

ORGANIC EGG COOKED AT LOW TEMPERATURE

QUINCE, CHAR AND WILD HERBS

DONÀ ROUGE '08 H. DONÀ

OR

SALT-AGED AND TRENTINO BRANDY RAZZA RENDENA BEEF

"ROSA DI GORIZIA" CHICORY AND MOUNTAIN POTATOES

TEROLDEGO SUPERIORE RISERVA '18 GAIERHOF

CARROT, ALPINE YOGHURT AND DANDELION HONEY

ESSENZIA '18 POJER & SANDRI

LYNX VERMOUTH BIANCO CESCONI

FROM THE DOLOMITES »



IL GALLO CEDRONE

LA TAVERNA DELL'HOTEL BERTELLI

24 JANUARY - 5 MARCH 2023

FROM ITALIAN REGIONS »

WELCOME HORS D'OEUVRE
FROM THE PANTRY AND THE POT
BRUT ROSÈ '17 KETTMEIR
GIN MARE CAPRI & TASSONI TONICA

WINTER ACQUASALE
TURNIP TOPS, SCAMORZA CHEESE, BLUE SEA & FRISELLA FROM ALTAMURA
FONTANASANTA NOSIOLA '15 FORADORI

CRUNCHY SHELLFISH RAVIOLI WITH COCOA BUTTER
OLIVE OIL CORAL, BERGAMOT, ALMONDS AND PUNTARELLE
A TARDIATA '21 I GIARDINI DI TANIT

KHORASAN WHEAT TAGLIOLINI
EEL BROTH, ALPINE BUTTER, CHERVIL, CAVIAR AND YOLK
GEWURZTRAMINER GRAND CRU ALTENBURG '18 F. MOCHEL

CORBA ROSSA SEABREAM AND CUTTLEFISH
S..A..H..T..I WITH CLAMS, ESCAROLE AND PINE NUTS
BORGOGNONI ROSA '20 DELAITI

OR

ORGANIC VEAL CHEEK WITH FIGS
MANGALICA HAM AND WILD SALADS
SFURZAT 5 STELLE '18 NINO NEGRI

FRESH TOMA CHEESE, BAKED PEAR AND HAZELNUTS
MUFFATO '18 CASTELLO DELLA SALA

THE TASTING MENU IS SERVED TO ALL TABLE GUESTS.
THE COST (EXCLUDING DRINKS) IS:

FROM DOLOMITES »
FROM THE ITALIAN REGIONS »

€ 109,00
€ 139,00



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FOLLOW YOUR WAY »

FOLLOW YOUR WAY. CHOOSE THE DISHES AND CREATE YOUR EXPERIENCE AT THE GALLO CEDRONE FROM THE TASTING MENU OR FROM THIS SECTION. THE COMPLEXITY OF THE MENU REQUIRES US A CERTAIN RIGIDITY BUT SOME VARIATION IS POSSIBLE, WITH PARTICULAR ATTENTION TO VEGETARIAN GUESTS AND TO THE PRESENCE OF INTOLERANCES OR ALLERGIES.

AFELTRA SPAGHETTONE IN PIENNOLO TOMATO SAUCE
WITH SARDINES FROM OUR TERZIGNO CASK AND OLIVES FROM GARDA
[CAPICHERA '19](#) [CAPICHERA](#)

FISH COOKED IN SEAWATER
CACIUCCO SAUCE, MARROW AND SALT-FREE BREAD
[DE LADoucETTE '17](#) [DE LADoucETTE](#)

PIGEON WITH BLACK TRUFFLE FROM NORCIA
SANGUINELLA ORANGE AND VEGETABLES IN COCOTTE
[CABREO IL BORGO '01](#) [T. FOLONARI](#)

WILD GAME
CELLAR JAMS, CONIFER FRUITS, RED FRUITS AND MORELS
[BARBERA VIGNA FRANCIA '19](#) [G. CONTERNO](#)
[TOVEL'S GIN TREFENGA BLOOD & AROMATIC TONIC WATER](#)

TULAKALUM, MARASCA CHERRY AND TAHITI VANILLA
[DORON E. ROSI](#)

PEANUT, COCOA GRUÈ AND CARMELIA
[ACININOBILI '01](#) [MACULAN](#)
[SAFFRON GIN & ELDERFLOWERTONIC](#)

À LA CARTE

IL GALLO CEDRONE HORS D'OEUVRE
FIRST COURSES
SECOND COURSES
DESSERTS

€ 26,00
€ 35,00
€ 45,00
€ 23,00



IL GALLO CEDRONE

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COMBINED DRINKS

BLANC DE BLANCS DOSAGGIO ZERO CASTEL NOARNA	€ 11,50
BRUT ROSÈ '17 KETTMEIR	€ 10,50
MON SATÈN BRUT BIO '18 VILLA	€ 12,50
CHAMPAGNE BRUT PREMIER CRU LOUIS BROCHET	€ 18,50
RIESLING RENANO '19 PELZ	€ 8,50
FONTANASANTA NOSIOLA '18 FORADORI	€ 12,50
A TARDIATA '21 I GIARDINI DI TANIT	€ 9,50
GEWURZTRAMINER GRAND CRU ALTENBURG '18 F. MOCHEL	€ 20,50
CAPICHERA '19 CAPICHERA	€ 10,50
DE LADOUCETTE '17 DE LADOUCETTE	€ 19,50
DONÀ ROUGE '08 H. DONÀ	€ 11,50
TEROLDEGO SUPERIORE RISERVA '18 GAIERHOF	€ 8,50
BORGOGNONI ROSA '20 DELAITI	€ 9,50
SFURZAT 5 STELLE '18 NINO NEGRI	€ 14,50
CABREO IL BORGO '01 T. FOLONARI	€ 21,50
BARBERA VIGNA FRANCIA '19 G. CONTERNO	€ 14,50
GIN GORDA & MEDITERRANEAN TONIC WATER	€ 15,00
LYNX VERMOUTH BIANCO CESCONI	€ 15,00
GIN MARE CAPRI & TASSONI TONICA	€ 15,00
TOVEL'S GIN TREFENGA BLOOD & AROMATIC TONIC WATER	€ 15,00
SAFFRON GIN & ELDERFLOWERTONIC	€ 15,00
ESSENZIA '18 POJER & SANDRI	€ 10,50
MUFFATO '18 CASTELLO DELLA SALA	€ 11,50
DORON E. ROSI	€ 11,50
ACININOBILI '01 MACULAN	€ 15,50

DRINKS COMBINED WITH DISHES ARE BY THE GLASS

■ WHITE WINE (10 CL.) ■ ROSÈ/RED WINE (10 CL.) ■ BEER (BOTT.) ■ SPIRITS (5 CL.)

AS PER EUROPEAN PROCEDURE N° 12169/2011 ART. 44, BE AWARE THAT THERE MAY BE SOME ALLERGENIC INGREDIENTS IN PREPARATION FOR COURSE, PLEASE, TO HAVE MORE DETAILS OR TO HAVE A LIST OF THE ALLERGENIC INGREDIENTS ASK DIRECTLY THE RESTAURANT MANAGER. SOME DISH INGREDIENTS CAN BE FROZEN AT SOURCE. THANK YOU FOR YOUR KIND COOPERATION

INFO

OPENING TIME 17.00 - 24.00

COOKING 19.00 - 22.00

ON MONDAYS "IL GALLO CEDRONE" IS CLOSED (EXCEPT HOLIDAYS)

PETITS FOURS & COVER CHARGE ARE INCLUDED IN THE PRICE