



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





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SPRING 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
LUZ GIN & INDIAN TONIC WATER

SAN MASSIMO RESERVE RISOTTO WITH ASPARAGUS
TRENTINGRANA, LARD CARBONARA YOLK AND "BIANCHETTO" TRUFFLE
MANNA '21 F. HAAS

ORGANIC EGG COOKED AT LOW TEMPERATURE
TRUFFLE CHIPS, MUSHROOMS, SOLANDRO CHEESE AND RED FRUITS
MASO MONTALTO '18 TENUTE LUNELLI

OR

DOLOMITE GOAT KID WITH HERBS
VINO SANTO AND IMPERATORIA SAUCE, BROAD BEANS AND PEAS
BORGOGNONI ROSSO '19 DELAITI

FRESH TOMA CHEESE, PEAR IN KERNER WINE SAUCE AND HAZELNUTS
KERNER PRAEPOSITUS PASSITO '20 A. NOVACELLA
LYNX VERMOUTH BIANCO CESCONI

FROM THE DOLOMITES »



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LA TAVERNA DELL'HOTEL BERTELLI

7 MARCH - 10 APRIL 2023

WELCOME HORS D'OEUVRE
FROM THE PANTRY AND THE POT
BRUT ROSÈ S.A. MATTIA VEZZOLA
LONDON DRY GIN & GINGER BEER FEVER TREE

WHITE ASPARAGUS AND SANTA MARGHERITA PRAWNS
SEA URCHIN, ALTA MURGIA OLIVE OIL, KUMQUATS
SAUVIGNON '19 PUTZENHOF

TORTELLO WITH SCAMPI
ARTICHOKE, ALMONDS AND SORRENTO LEMON
RIBOLLA GIALLA L'ADELCHI '21 VENICA

KHORASAN WHEAT TAGLIOLINI
EEL BROTH, ALPINE BUTTER, CHEERVIL, CAVIAR AND YOLK
CHARDONNAY CHIARANDÀ '19 DONNAFUGATA

FISH IN SEAWATER
CACIUCCO SAUCE
PINOT BIANCO RISERVA FLORA '18 GIRLAN

OR

DAIRY LAMB
PEAS, BROAD BEANS, CHEESE AND IMPERATORIA ROOT
NEBBIOLO '17 LA SPINETTA

FUCINO CARROT, ORGANIC YOGHURT AND DANDELION HONEY
A' SIGNURINA '21 I GIARDINI DI TANIT
SAFFRON GIN & ELDERFLOWERTONIC

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

FROM DOLOMITES »
FROM THE ITALIAN REGIONS »

€ 109,00
€ 139,00

FROM ITALIAN REGIONS »



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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.

PASTA AND CHICKPEAS FROM ADELTRA AND THREE PRESIDIA
CUTTLEFISH ROE, OCTOPUS AND ROSEMARY
GRANIT '18 H. DONÀ

RED TUNA AND EARLY FIELD VEGETABLES
SOUR APRICOT CONSERVE SAUCE
CERASUOLO D'ABRUZZO '21 MASCIARELLI

PIGEON WITH BLACK TRUFFLE FROM NORCIA
SANGUINELLA ORANGE AND VEGETABLES IN COCOTTE
CAMPOLEONE '12 LAMBORGHINI
PIGSKIN GIN & AROMATIC FEVER TREE

SCOTTONA BEEF FROM VAL RENDENA
CARNELIAN, EMULOUS AND CONIFERS BBQ
ROSSO DI MONTALCINO G. NERI '18 CASANOVA DI NERI

TULAKALUM, MARASCA CHERRY AND TAHITI VANILLA
DORON E. ROSI

BLACKCURRANT, PEANUT AND JIVARA
ROSENMUSKATELLER '13 MURI-GRIES

À LA CARTE

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

€ 26,00
€ 35,00
€ 45,00
€ 23,00



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COMBINED DRINKS

BLANC DE BLANCS DOSAGGIO ZERO CASTEL NOARNA	€ 11,50
BRUT ROSÈ S.A. MATTIA VEZZOLA	€ 11,50
TERRES BRUT NATURE '18 RECAREDO	€ 15,50
CHAMPAGNE GRAND BRUT PERRIER - JOUËT	€ 20,50
MANNA '21 F. HAAS	€ 9,50
SAUVIGNON '19 PUTZENHOF	€ 7,50
RIBOLLA GIALLA L'ADELCHI '21 VENICA	€ 7,50
CHARDONNAY CHIARANDÀ '19 DONNAFUGATA	€ 8,50
PINOT BIANCO RISERVA FLORA '18 GIRLAN	€ 9,50
MASO MONTALTO '18 TENUTE LUNELLI	€ 12,50
BORGOGNONI ROSSO '19 DELAITI	€ 10,50
NEBBIOLO '17 LA SPINETTA	€ 10,50
GRANIT '18 H. DONÀ	€ 9,50
CERASUOLO D'ABRUZZO '21 MASCIARELLI	€ 9,50
CAMPOLEONE '12 LAMBORGHINI	€ 12,50
ROSSO DI MONTALCINO G.NERI '18 CASANOVA DI NERI	€ 16,50
LUZ GIN & INDIAN TONIC WATER	€ 15,00
LYNX VERMOUTH BIANCO CESCONI	€ 15,00
LONDON DRY GIN & GINGER BEER FEVER TREE	€ 15,00
SAFFRON GIN & ELDERFLOWERTONIC	€ 15,00
PIGSKIN GIN & AROMATIC FEVER TREE	€ 15,00
KERNER PRAEPOSITUS PASSITO '20 A. NOVACELLA	€ 11,50
A' SIGNURINA '21 I GIARDINI DI TANIT	€ 12,50
DORON E. ROSI	€ 11,50
ROSENMUSKATELLER '13 MURI-GRIES	€ 11,50

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