



## IL GALLO CEDRONE

LA TAVERNA DELL'HOTEL BERTELLI

### SUMMER PROGRAM

DEAR GUESTS,  
HERE ARE SOME OF THE ACTIVITIES OF IL GALLO CEDRONE FOR SUMMER '23.

THE KITCHEN, LED BY THE TALENTED HAND OF CHEF SABINO FORTUNATO, IS OPEN FROM FRIDAY 23RD JUNE AND THE PROJECT PRESENTED TWO YEARS AGO IS STILL EVOLVING

IN DETAIL, THE TASTING MENU "FROM THE DOLOMITES" BECOMES THE BANNER OF THE SUSTAINABILITY PROJECT OF THE COMPANY, WHICH HAS BEEN ISO 21401 CERTIFIED SINCE 2021. I REFER TO THE WEBSITE AND QR CODE TO FIND THE DETAILED INFORMATION OF YOUR "SUSTAINABLE CHOICE." THE DESIRE TO ENHANCE THE SUPPLY CHAIN OF LOCAL PRODUCERS INVITES US TO ENTHUSIASTICALLY ACCEPT THIS CHALLENGE.

THIS SUMMER WE ALSO JOINED THE PROJECT THAT THE TRENTO SOLIDARITY CENTER CARRIES OUT IN THE REGION, A SOLIDARITY INITIATIVE CALLED "**THE GOOD PLATE. LET'S FEED SOLIDARITY.**" THE GUEST WHO WANTS TO SUPPORT THE INITIATIVE CAN DONATE THE DESIRED AMOUNT TO THE CENTER [HTTPS://CDSTRENTO.ORG/](https://cdstrento.org/). IN 2022 WE COLLECTED AND DONATED € 390.00 TO THE CENTRE. WE WILL GIVE AN UPDATE ON THE 2023 RESULT AT THE END OF THE SUMMER.

FINALLY, I WOULD LIKE TO REPORT THAT IL GALLO CEDRONE IS PARTICIPATING IN THE NEW EDITION OF CHIC NIC EXPERIENCE ORGANIZED BY THE LOCAL TOURIST OFFICE AND AUDI ON JULY 15TH AND THE "TELECABINE DINNER" ON JULY 22ND ORGANIZED BY THE LOCAL PRO LOCO.

### VEGETABLE GARDEN AND ORCHARD IN S.ANTONIO DI MAVIGNOLA





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### SUMMER MENU

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

A GUIDED TOUR OR THE SAME DISHES AVAILABLE À LA CARTE. THE **SUMMER 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 E MARCO

WELCOME HORS D'OEUVRE  
FROM THE PANTRY AND THE POT  
BRUT RISERVA '18 MASO MARTIS  
GILBACH GIN & 1724 TONIC WATER

RISOTTO RISERVA SAN MASSIMO, ANCHOVIES FROM TERZIGNO CASK  
SMOKED ALPINE BUTTER, GARDA OLIVES AND GARLIC THALLUS  
VIGNA CASELLE GEWURZTRAMINER '22 MASO CANTANGHEL

ORGANIC EGG YOLK COOKED AT 61°C  
CHANTERELLE CLEAR BROTH AND CONIFEROUS CRUST  
PINOT NERO '21 F. HAAS

OR

VEAL CHEEK FROM RENDENA VALLEY  
CELERIAC, LOVAGE AND APRICOT CHUTNEY  
MERLOT '18 DELAITI

MOUNTAIN MILK, LEMON FROM LIMONE AND GREEK BASIL  
SAN MARTIN GRIGOLETTI

FROM THE DOLOMITES »



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23RD JUNE - 17TH SEPTEMBER 2023

FROM ITALIAN REGIONS »

WELCOME HORS D'OEUVRE  
FROM THE PANTRY AND THE POT  
ROSÈ RISERVA BRUT NATURE '17 BELLAVEDER  
LUZ GIN & J. GASCO TONICWATER

"PARMIGIANA" OF RED TUNA  
MEDITERRANEAN BUFFALO MOZZARELLA AND TOMATOES  
LE PAS DU MOINE ROSÈ '21 CHATEAU GASSIER

BURNT WHEAT TAGLIOLINI  
THREE PEPPERS, SHELLFISH AND SUMMER FRAGRANCE  
BUCCI '20 VILLA BUCCI

DOUBLE RAVIOLI WITH GOAT CHEESE AND PORCINI MUSHROOMS  
BLEGGIO RABBIT AND HAZELNUTS  
PINOT BIANCO RISERVA FLORA '19 GIRLAN

FISH OF THE DAY  
ACQUAPAZZA AND CACIUCCO SAUCE  
'A TARDIATA '21 I GIARDINI DI TANIT

OR

ALL THE YAK, A BIT AT A TIME  
PASTURE, VEGETABLE GARDEN AND STREAM  
BARBERA D'ASTI MONTEBRUNA '19 BRAIDA

WRONG MELBA PEACH: VANILLA, RASPBERRY AND SATURNINE PEACH  
SANCT VALENTIN COMTESS '19 S. MICHELE-APPIANO  
GRAPPA AL CAFFÈ DI ANTERIVO L'ONES

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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LA TAVERNA DELL'HOTEL BERTELLI

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 A CERTAIN RIGIDITY BUT SOME VARIATION IS POSSIBLE, WITH PARTICULAR ATTENTION TO VEGETARIAN GUESTS AND TO THE PRESENCE OF INTOLERANCES OR ALLERGIES.

AFELTRA'S SPAGHETTONE  
SEAFOOD CARBONARA AND MINCIO RIVER CAVIAR  
CAPICHERA '18 CAPICHERA

RIBOLLITA "GALLO CEDRONE"  
SLOWFOOD CHICKPEAS, VAL SABBIA EARLY VEGETABLES, BLACK GARLIC PASTA  
ROSAMARA '21 COSTARIPA

PIGEON DISH  
MERLINO WINE SAUCE, MOUNT BALDO TRUFFLE AND WILD MUSHROOMS  
CRU MONPLAISIR '20 GONET-MÉDEVILLE

DEER AND VENISON IN CRÈME FRAICHE,  
FONDANT POTATOES, GRAPPA CHERRIES AND CHOCOLATE  
CAMPOLEONE '13 LAMBORGHINI

LIKE A PAVLOVA: CUCUMBER, FENNEL AND GREEN APPLE  
APIANAE '16 DI MAJO NORANTE  
LINX VERMOUTH CESCONI

HAZELNUT, GUANAJA AND AGRICOLE RUM  
BEN RYÈ '20 DONNAFUGATA  
GRAPPA 12 GENERAZIONI GRAN RISERVA VILLA DE VARDÀ

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

BRUT RISERVA '18 MASO MARTIS	€ 10,50
ROSÈ RISERVA BRUT NATURE '17 BELLAVEDER	€ 10,50
ALMA GRAN CUVÉE BELLAVISTA	€ 10,50
GRAND BRUT PERRIER - JOUËT	€ 19,50
VIGNA CASELLE GEWURZTRAMINER '22 MASO CANTANGHEL	€ 8,50
BUCCI '20 VILLA BUCCI	€ 8,50
PINOT BIANCO RISERVA FLORA '19 GIRLAN	€ 9,50
'A TARDIATA '21 I GIARDINI DI TANIT	€ 10,50
CAPICHERA '18 CAPICHERA	€ 10,50
PINOT NERO '21 F. HAAS	€ 8,50
MERLOT '18 DELAITI	€ 9,50
LE PAS DU MOINE ROSÈ '21 CHATEAU GASSIER	€ 8,50
BARBERA D'ASTI MONTEBRUNA '19 BRAIDA	€ 10,50
ROSAMARA '21 COSTARIPA	€ 8,50
CRU MONPLAISIR '20 GONET-MÉDEVILLE	€ 11,50
CAMPOLEONE '13 LAMBORGHINI	€ 11,50
GILBACH GIN & 1724 TONIC WATER	€ 15,00
LUZ GIN & J. GASCO TONICWATER	€ 15,00
GRAPPA AL CAFFÈ DI ANTERIVO L'ONES	€ 15,00
LINX VERMOUTH CESCONI	€ 15,00
GRAPPA 12 GENERAZIONI GRAN RISERVA VILLA DE VARDA	€ 15,00
SAN MARTIM GRIGOLETTI	€ 10,50
SANCT VALENTIN COMTESS '19 SAN MICHELE-APPIANO	€ 11,50
APIANAE '16 DI MAJO NORANTE	€ 10,50
BEN RYÈ '20 DONNAFUGATA	€ 12,50

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

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

### INFO