



## 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 2024**.

THE KITCHEN OF **IL GALLO CEDRONE**, LED BY THE TALENTED HAND OF CHEF **SABINO FORTUNATO** IS OPEN FROM DECEMBER 5TH, WITH THE PROJECT

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

THE SUSTAINABILITY PROJECT, INITIATED THREE YEARS AGO THROUGH THE ISO 21401 CERTIFICATION OF THE FACILITY, MATERIALIZES IN A COMPREHENSIVE EFFORT INVOLVING ALL ORGANIZATIONAL ASPECTS OF THE COMPANY. IT ENHANCES THE LOCAL PRODUCERS' SUPPLY CHAIN, MANDATES THE SELECTION OF SUSTAINABLE RAW MATERIALS, PROPER WASTE MANAGEMENT, AS WELL AS THE PROTECTION AND TRAINING PATHS FOR EMPLOYEES. THE OPENING PROGRAM MAY UNDERGO SOME CHANGES, SO I INVITE YOU TO CONTACT US FOR ANY INFORMATION.

SEE YOU SOON AND HAPPY WINTER EVERYONE,  
MARCO

### THE DEER - AUTUMN 2023

**SUSTAINABILITY IS ALSO ABOUT AWARENESS.** FIFTEEN HUNDRED DEER TO BE CULLED IN FIVE YEARS. THE "DEER CONSERVATION AND MANAGEMENT PLAN" IS LAUNCHED BY THE **STELVIO NATIONAL PARK**. HUNTERS ARE INVOLVED IN THE CULLING, AIMING TO MITIGATE ECOLOGICAL IMBALANCES CAUSED BY THE OVERABUNDANCE OF THE SPECIES. THE HIGH DEER DENSITY HAS HAD NEGATIVE REPERCUSSIONS ON BOTH THE FAUNA AND FLORA OF THE AREA. THIS SPECIES HAS CREATED A SERIES OF PROBLEMS FOR CHAMOIS, ROE DEER, AND THE FOREST STRUCTURE. DEER GRAZE ON THE APICAL BUDS OF PLANTS, SUCH AS RED FIR, CAUSING THEM TO GROW LOW WITHOUT DEVELOPING THE TRUNK AND DAMAGING HAY WITH LOSSES OF UP TO 30% OF PRODUCTION. THE PROJECT HAS BEEN CONTESTED BY ANIMAL RIGHTS ASSOCIATIONS. READ OUR PRESS RELEASE FOR MORE INFORMATION.





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### ADVENT MENU

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

A GUIDED TOUR OR THE SAME DISHES AVAILABLE À LA CARTE. THE **WINTER 2024** 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  
**RONDÒ '16 DELAITI**  
**LUZ GIN & LYNX "MARTINI"**

BERTOLINO RESERVE RISOTTO  
TORBOLE BROCCOLI, ANCHOVIES, OLIVES AND TOMATO  
**SAUVIGNON '19 CASTEL NOARNA**

DOLOMITES BIO-EGG COOKED AT LOW TEMPERATURE  
PORCINI MUSHROOM PUFF, ALPINE CHEESE, WHITE TRUFFLE & HAZELNUTS  
**PINOT NERO S. LORENZ '22 BELLAVEDER**

OR

STORY OF DEER AND CHATGPT IN THE STELVIO NATIONAL PARK  
POMEGRANATE, CELERY, PEPPER AND JUNIPER  
**TERODEGO RISERVA SFERE NERE '17 E.ENDRIZZI**

APPLE, PINE NUTS AND CINNAMON  
**SAN MARTIN GRIGOLETTI**

FROM THE DOLOMITES »





## IL GALLO CEDRONE

LA TAVERNA DELL'HOTEL BERTELLI

05-23 DECEMBER 2023

FROM ITALIAN REGIONS »

WELCOME HORS D'OEUVRE  
FROM THE PANTRY AND THE POT  
BOKÈ BRUT ROSÈ '18 VILLA FRANCIACORTA  
LYNX CESCONI "AMERICANO"

WINTER GARDEN  
SHELLFISH, TANGERINE, PINE NUTS AND BUFFALO MOZZARELLA  
CHABLIS '22 JEAN-PAUL & BENOIT DROIN  
FERAL N° 2 FERAL

SARAGOLLA FLOUR NOODLES  
CAVIAR, MOUNTAIN BUTTER, SMOKED EEL AND ZABAGLIONE  
ANISOS '19 E. ROSI

TORTELLI WITH PUMPKIN AND BAGOSS CHEESE  
CHESTNUTS, GORIZIA RADICCHIO AND BLACK TRUFFLE  
CHARDONNAY '19 ANSELMET

BLUEFIN TUNA  
APRICOT SWEET AND SOUR AND GOURMET RATATOUILLE  
DONÀ ROUGE '15 H. DONÀ

OR

RAZZA RENDENA BEEF AGED 90 DAYS IN A SALT CAVE  
WHISKEY, MUSTARD AND CHANTERELLES  
SAGRANTINO DI MONTEFALCO "25" ANNIVERSARIO '11 A. CAPRAI

PANETTONE 23  
DEMISEC C. FERRARI

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

FROM DOLOMITES »  
FROM THE ITALIAN REGIONS »

€ 120,00  
€ 150,00



## IL GALLO CEDRONE

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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 ORGANIC SPAGHETTO IN CACIUCCO  
TURNIP GREENS, GARLIC THALLUS, FISH CEVICHE  
PRESTIGE ROSÈ '22 CHATEAU MINUTY

CHICKPEAS, CHICKPEAS, CHICKPEAS !  
SALT COD, SPROUTS AND ESCAROLE  
'A TARDIATA '21 I GIARDINI DI TANIT

BITES OF TRENTINO ANGUS  
SWISS STONE PINE, ROOTS AND EMULI BBQ  
MARQUES DE MURRIETA RESERVA '16 M. DE MURRIETA

DUCK CONFIT AND LIVERS  
ORANGE AND CHOCOLATE  
BAROLO CASE MATÈ '16 E. GRASSO  
TOVEL'S GIN TREFENGA BLOOD & AROMATIC TONIC WATER

JOGURTH AND RED FRUITS  
ROSENMUSKATELLER '21 MURI-GRIES

GIANDUJA, WALNUTS AND CAMEL  
ANGIALIS '07 ARGOLAS  
SAFFRON GIN & ELDERFLOWERTONIC

À LA CARTE

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

€ 29,00  
€ 37,00  
€ 47,00  
€ 26,00



## IL GALLO CEDRONE

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### COMBINED DRINKS

RONDÒ '19 DELAITI	€ 10,50
BOKÈ BRUT ROSÈ '18 VILLA FRANCIACORTA	€ 12,50
TERRES BRUT NATURE '18 RECAREDO	€ 14,50
BLASON ROSÈ PERRIER - JOUËT	€ 27,50
SAUVIGNON '19 CASTEL NOARNA	€ 7,50
CHABLIS '22 JEAN-PAUL & BENOIT DROIN	€ 14,50
ANISOS '19 E. ROSI	€ 8,50
CHARDONNAY '19 ANSELMET	€ 12,50
A TARDIATA '21 I GIARDINI DI TANIT	€ 9,50
FERAL N° 2 FERAL	€ 6,50
PINOT NERO SAN LORENZ '22 BELLAVEDER	€ 8,50
TEROLDEGO RISERVA SFERE NERE '17 E. ENDRIZZI	€ 14,50
DONÀ ROUGE '15 H. DONÀ	€ 12,50
SAGRANTINO "25° ANNIVERSARIO '11 A. CAPRAI	€ 29,50
PRESTIGE ROSÈ '22 CHATEAU MINUTY	€ 12,50
MARQUES DE MURRIETA RESERVA '16 M. DE MURRIETA	€ 21,50
BAROLO CASE MATÈ '16 E. GRASSO	€ 29,50
LUZ GIN & LINX "MARTINI"	€ 15,00
LYNX CESCONI "AMERICANO"	€ 15,00
TOVEL'S GIN TREFENGA BLOOD & AROMATIC TONIC WATER	€ 15,00
SAFFRON GIN & ELDERFLOWERTONIC	€ 15,00
SAN MARTIM GRIGOLETTI	€ 11,50
BEN RYÈ '18 DONNAFUGATA	€ 14,50
ROSENMUSKATELLER '21 MURI-GRIES	€ 12,50
ANGIALIS '07 ARGOLAS	€ 17,50

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