



## 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

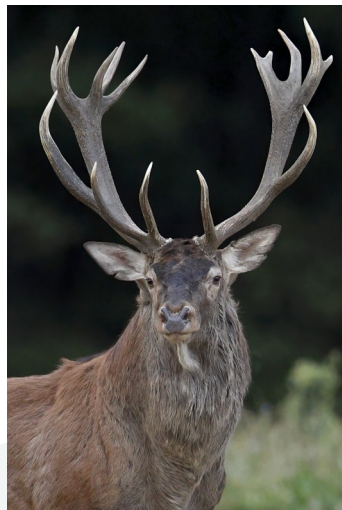
**"FROM THE DOLOMITES AND FROM THE ITALIAN REGIONS, FOLLOW YOUR WAY"**

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 2023 - 2027

**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. AT CERTAIN TIMES OF THE YEAR, THE DISH ON THE MENU MAY NOT BE AVAILABLE. READ ON THIS QR CODE OUR PRESS RELEASE FOR MORE INFORMATION.





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WINTER 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  
TRENTODOC, DAILY SELECTION  
GIN MELAGORAI & FEVERTREE TONIC

CARNAROLI RISOTTO BERTOLINO RESERVE  
SPECK SAUCE, BEEF SASHIMI, MARROW AND SOLANDRO AGED CHEESE  
ZERLA '19 DELAITI

DOLOMITI BIO-EGG WITH RADICCHIO "ROSA DI GORIZIA"  
SMOKED POTATO PUFF, ALPINE MEZZANO CHEESE, LARD AND WALNUTS  
PINOT NOIR PATRICIA '21 GIRLAN

OR

BIO "FREEHAND" VEAL  
ENDIVE, PUMPKIN AND CHESTNUTS  
TEROLDEGO GIOIA '20 MAIA

APPLE RAISIN ELDERBERRY SFOGLIATELLA  
SAN MARTIN GRIGOLETTI  
SAFFRON GIN & ELDERFLOWER TONIC

FROM THE DOLOMITES »



## IL GALLO CEDRONE

LA TAVERNA DELL'HOTEL BERTELLI

16 JANUARY - 03 MARCH 2024

WELCOME HORS D'OEUVRE  
FROM THE PANTRY AND THE POT  
FRANCIACORTA, DAILY SELECTION  
LYNX CESCONI & LUX GIN "MEDIUM MARTINI"

WINTER GARDEN  
TOMATO BREAD AND BLUE SEA  
CHABLIS '22 JEAN-PAUL & BENOIT DROIN  
FERAL N° 2 FERAL

TORTELLI "7914"  
TURNIP GREENS, LEMON ESSENCE, BURRATA CHEESE AND ALMONDS  
SAUVIGNON WINKL '22 C.TERLANO

CRISPY MOUNTAIN POTATO DUMPLING  
RABBIT RAGOUT, PORCINI AND WHITE TRUFFLE MOUSSE  
CHARDONNAY '19 ANSELMET

BLUEFIN TUNA  
APRICOT SWEET AND SOUR AND GOURMET RATATOUILLE  
SUL VULCANO ETNA ROSÈ '22 DONNAFUGATA

OR

"SCOTTONA" BEEF FROM HEIFER  
RAW HAM, FIGS AND RADICCHIO  
BARBERA D'ALBA VIGNA MARTINA '20 E. GRASSO

TIRAMISÙ TRUFFLE RICE HAZELNUTS  
DORON '19 E. ROSI

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

FROM DOLOMITES »  
FROM THE ITALIAN REGIONS »

€ 120,00  
€ 150,00

FROM ITALIAN REGIONS »



## IL GALLO CEDRONE

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

SPAGHETTONE AFELTRA WITH ANCHOVIES FROM OUR TERZIGNO CASK  
SMOKED BUTTER, WILD GARLIC, CREAM OF FRIED GARDA OLIVES  
NOSIOLA FONTANASANTA '15 FORADORI

ARTICHOKE  
PECORINO CHEESE, BLACK PEPPER AND MINT  
PETITE MANSENG '22 F. HAAS

LAMB "CUTTURIDDI"  
LIKE THE OLD DAYS, BUT NOW  
MARQUES DE MURRIETA RÈSERVA '16 M. DE MURRIETA

ROYAL PIGEON  
VEGETABLES IN A CASSEROLE, MOREL MUSHROOMS, COFFEE AND CHOCOLATE  
PRIMITIVO ES '20 G. FINO  
TOVEL'S GIN TREFENGA BLOOD & AROMATIC TONIC WATER

CHEESECAKE STEAM HAY RASPBERRY  
ROSENMUSKATELLER '21 MURI-GRIES

TANGERINE OPALYS ALMONDS  
A' SIGNURINA '21 I GIARDINI DI TANIT

À LA CARTE

IL GALLO CEDRONE HORS D'OEUVRE	€ 29,00
FIRST COURSES	€ 37,00
SECOND COURSES	€ 47,00
DESSERTS	€ 26,00



## IL GALLO CEDRONE

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### COMBINED DRINKS

TRENTODOC, DAILY SELECTION	€ 11,50 - € 14,50
FRANCIACORTA, DAILY SELECTION	€ 11,50 - € 14,50
TERRES BRUT NATURE '18 RECAREDO	€ 14,50
BRUT ROSÈ RUINART	€ 32,50
ZERLA '19 DELAITI	€ 8,50
CHABLIS '22 JEAN-PAUL & BENOIT DROIN	€ 14,50
SAUVIGNON WINKL '22 C. TERLANO	€ 8,50
CHARDONNAY '19 ANSELMET	€ 12,50
NOSIOLA FONTANASANTA '15 FORADORI	€ 13,50
PETIT MANSENG '22 F. HAAS	€ 9,50
FERAL N° 2 FERAL	€ 6,50
PINOT NOIR PATRICIA '21 GIRLAN	€ 10,50
TEROLDEGO GIOIA '20 MAIA	€ 13,50
SUL VULCANO ROSÈ '22 DONNAFUGATA	€ 8,50
BARBERA D'ALBA VIGNA MARTINA '20 E. GRASSO	€ 9,50
MARQUES DE MURRIETA RÈSERVA '16 M. DE MURRIETA	€ 21,50
PRIMITIVO ES '20 G. FINO	€ 20,50
GIN MELAGORAI & FEVERTREE TONIC	€ 18,00
SAFFRON GIN & ELDERFLOWERTONIC	€ 18,00
LYNX CESCONI & LUX GIN "MEDIUM MARTINI"	€ 18,00
TOVEL'S GIN TREFENGA BLOOD & AROMATIC TONIC WATER	€ 18,00
SAN MARTIM GRIGOLETTI	€ 11,50
DORON '19 E. ROSI	€ 12,50
ROSENMUSKATELLER '21 MURI-GRIES	€ 12,50
A'SIGNURINA '21 I GIARDINI DI TANIT	€ 14,50

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