



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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SPRING 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
GILBACH GIN AMBRATO & GINGER ALE

RISOTTO CARNAROLI BERTOLINO RESERVE
BRUSCANDOLI, GOAT CHEESE, IMPERATORIA AND PEARS
CURAZIA RISERVA '20 MASO SAN GIORGIO

DOLOMITES BIO-EGG WITH ASPARAGUS PUFF
ALPINE MEZZANO CHEESE, HAZELNUTS AND BLACKBERRIES
PINOT NERO MAZZON '18 HOFSTÄTTER

OR

RAZZA RENDENA BEEF AGED 90 DAYS IN CERVIA SALT
CONIFER GRAPPA MAYONNAISE AND MARINATED VEGETABLES
TEROLDEGO GHANDER '20 GHANDER

HONEY CEREAL APPLE
SAN MARTIN GRIGOLETTI
SAFFRON GIN & ELDERFLOWER TONIC

FROM THE DOLOMITES »



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LA TAVERNA DELL'HOTEL BERTELLI

05 MARCH - 05 APRIL 2024

WELCOME HORS D'OEUVRE
FROM THE PANTRY AND THE POT
FRANCIACORTA, DAILY SELECTION
TOVEL'S TREFENGA BLOOD & AROMATIC FEVER-TREE

DUCK STEW
SMALL RAVIOLI AND AROMAS OF UNDERGROWTH
ANISE OR ANISE

SPRING GARDEN
SCAMPI, ROOTS, BURRATA AND CITRUS FRUITS
SUL VULCANO '21 DONNAFUGATA

PIEDMONTESE FASSONA BEEF CARPACCIO
TEXTURE OF ARTICHOKE, ANCHOVY AND QUINCE ZABAGLIONE
BORGOGNONI ROSA '20 DELAITI
FERAL N°4 FERAL

SEA BASS WITH SEAFOOD
FAVA BEANS, PEAS AND BREAD
TERRE ALTE '17 LIVIO FELLUGA

OR

OSSOBUCO
MILANESE STYLE
SFURZAT 5 STELLE '20 NINO NEGRI

SAINT HONORÉ
KERNER PRAEPOSITUS PASSITO '21 A. NOVACELLA

FROM ITALIAN REGIONS »

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

FROM DOLOMITES »
FROM THE ITALIAN REGIONS »

€ 120,00
€ 150,00



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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.

SPAGHETTONE AFELTRA
GARLIC THALLUS, TUNA CARPACCIO AND CAPERS
LE OCHE '20 SAN LORENZO

ORGANIC LEGUMES SOUP
CONTRONE BEAN CREAM, WILD HERBS, TOMATOES AND OLIVES
CAPELLANIA '15 M. DE MURRIETA

LAMB "CUTTURIDDI"
LIKE THE OLD DAYS, BUT NOW
BARBERA VIGNA FRANCIA '18 G. CONTERNO

ROYAL PIGEON
VEGETABLES IN A CASSEROLE, MOREL MUSHROOMS, COFFEE AND MERLINO
CHEVAL DES ANDES '08 C. DES ANDES

ORANGE GRAPEFRUIT ROSEMARY
APIANAE '13 DI MAJO NORANTE
MALFY GIN ARANCIA & MEDITERRANEAN FEVER-TREE

RASPBERRY BRIOCHE CAPPUCCINO
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



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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
BLANC DE BLANCS PERRIER - JOUËT	€ 32,50
CURAZIA RISERVA '20 MASO SAN GIORGIO	€ 8,50
SUL VULCANO '21 DONNAFUGATA	€ 8,50
TERRE ALTE '17 LIVIO FELLUGA	€ 16,50
LE OCHE '20 SAN LORENZO	€ 8,50
CAPELLANÀ '15 M. DE MURRIETA	€ 14,50
FERAL N°4 FERAL	€ 6,50
PINOT NERO MAZZON '18 HOFSTÄTTER	€ 12,50
TEROLDEGO GHANDER '20 GHANDER	€ 12,50
BORGOGNONI ROSA '20 DELAITI	€ 10,50
SFURZAT 5 STELLE '20 NINO NEGRI	€ 15,50
BARBERA VIGNA FRANCIA '18 G. CONTERNO	€ 15,50
CHEVAL DES ANDES '08 C. DES ANDES	€ 42,50
GILBACH GIN AMBRATO & GINGER ALE	€ 18,00
SAFFRON GIN & ELDERFLOWERTONIC	€ 18,00
TOVEL'S TREFENGA BLOOD & AROMATIC FEVER-TREE	€ 18,00
MALFY GIN ARANCIA & MEDITERRANEAN FEVER-TREE	€ 18,00
SAN MARTIM GRIGOLETTI	€ 11,50
KERNER PRAEPOSITUS PASSITO '21 A. NOVACELLA	€ 12,50
APIANAE '13 DI MAJO NORANTE	€ 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