



IL GALLO CEDRONE

LA TAVERNA DELL'HOTEL BERTELLI

SUMMER PROGRAM

DEAR GUESTS,
I WILL TELL YOU IN A FEW LINES ABOUT THE ACTIVITY OF IL GALLO CEDRONE FOR THE
SUMMER 2024.

THE KITCHEN OF **IL GALLO CEDRONE**, LED BY THE TALENTED HAND OF CHEF **SABINO FORTUNATO** IS OPEN FROM JULY 3RD, WITH THE PROJECT

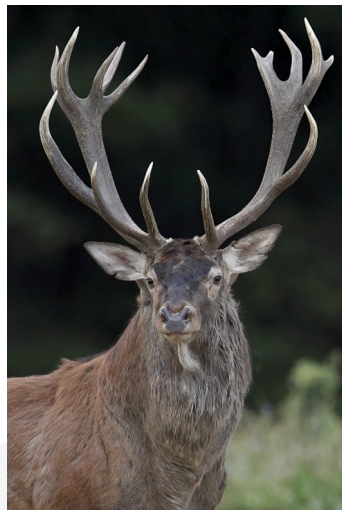
"FROM THE DOLOMITES AND FROM THE ITALIAN REGIONS, FOLLOW YOUR WAY"

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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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 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

SOLANDRO CHEESE POTATO TORTELLI
PORCINI BROTH, HAY AND RED FRUIT
ISIDOR '20 FANTI
FERAL N°2 FERAL

DOLOMITES BIO-EGG WITH CHANTERELLES
PEARS, MOUNTAIN THYME, HAZELNUTS AND CENGLEDINO CHEESE
PINOT NERO PIENNE '22 C. TOBLINO

OR

ANGUS BEEF BALLARDINI SELECTION
BACON, GRAPPA, CHERRIES AND FERMENTED CARROT
TEROLDEGO GIOIA '20 MA.IA
FERAL N°4 FERAL

CREAM STRAWBERRY RASPBERRY
MOSCATO ROSA '21 F. HAAS

FROM THE DOLOMITES



IL GALLO CEDRONE

LA TAVERNA DELL'HOTEL BERTELLI

03 JULY - 15 SEPTEMBER 2024

WELCOME HORS D'OEUVRE
FROM THE PANTRY AND THE POT
FRANCIACORTA, DAILY SELECTION
MALFY GIN ARANCIA & MEDITERRANEAN FEVER-TREE

BLUEFIN TUNA WRONG PANZANELLA
TERZIGNO CASK ANCHOVIES AND SALINA CAPERS
CUVÉE PRESTIGE ROSÈ '22 MINUTY

RISOTTO
LIKE AN EGGPLANT PARMIGIANA
NOSIOLA FONTANASANTA '15 FORADORI

TAGLIOLINI SEN. CAPPELLI
CAVIAR, EGGNOG AND LEEK VICHYSOISE
COMETA '22 PLANETA

BOUILLABAISSÉ
FRESH LEGUMES, SHELLFISH AND DEEP-SEA FISH
SUITE N°1 J.S.B. '22 DELAITI

OR

OSSOBUCCO
MILANESE STYLE
SFURZAT 5 STELLE '20 NINO NEGRI

PEACH & PEACHES
APIANAE '16 DI MAJO NORANTE
SAFFRON GIN & ELDERFLOWER TONIC

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



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.

SUMMER CAROUSEL

YOGURT, LIPPIA-FLAVORED ZUCCHINI AND BURNT LEMON
GRÜNER VELTLINER '22 A. NOVACELLA

TUTTO POMODORO

AFELTRA'S MEZZEMANICHE PASTA, SHELLFISH, BURRATA AND ORGANIC PINE NUTS
CAPELLANIA '15 M. DE MURRIETA

LAMB SHOULDER WITH APRICOTS

HERBS AND VEGETABLES
BALENTIA '17 DESSENA

DUCK IN TWO COOKINGS

FIGS, ALMONDS, COCOA AND LAMPASCIONI WILD ONIONS
BOURGOGNE HAUTES COTES DE NUITS '21 GROS FRÈRE & SŒUR

CHOCOLATE PEARS RHUM

MERLINO 21-08 POJER & SANDRI
DON PAPA BAROKO

MILLEFOGLIE

A' SIGNURINA '21 I GIARDINI DI TANIT

À LA CARTE

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

€ 29,00
€ 37,00
€ 47,00
€ 26,00



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COMBINED DRINKS

TRENTODOC, PROPOSTA DEL GIORNO	€ 11,50 - € 14,50
FRANCIACORTA, PROPOSTA DEL GIORNO	€ 11,50 - € 14,50
TERRES BRUT NATURE '18 RECAREDO	€ 14,50
BLANC DE BLANCS PERRIER - JOUËT	€ 32,50
ISIDOR '20 FANTI	€ 8,50
NOSIOLA FONTANASANTA '15 FORADORI	€ 13,50
COMETA '22 PLANETA	€ 9,50
GRÜNER VELTLINER '22 A. NOVACELLA	€ 9,50
CAPELLANÌA '15 M. DE MURRIETA	€ 14,50
FERAL N° 2-4 FERAL	€ 6,50
PINOT NERO PIENNE '22 C. TOBLINO	€ 8,50
TEROLDEGO GIOIA '20 MA.IA	€ 12,50
CUVÈE PRESTIGE ROSÈ '22 MINUTY	€ 9,50
SUITE N°1 J.S.B. '22 DELAITI	€ 10,50
SFURZAT 5 STELLE '20 NINO NEGRI	€ 15,50
BALENTÌA '17 DESSENA	€ 10,50
BOURGOGNE HAUTES COTES DE NUITS '21 GROS FRÈRE & SŒUR	€ 16,50
GILBACH GIN AMBRATO & GINGER ALE	€ 18,00
MALFY GIN ARANCIA & MEDITERRANEAN FEVER-TREE	€ 18,00
SAFFRON GIN & ELDERFLOWERTONIC	€ 18,00
DON PAPA BAROKO	€ 15,00
MOSCATO ROSA '21 F. HAAS	€ 12,50
APIANAE '16 DI MAJO NORANTE	€ 12,50
MERLINO 21-08 POJER & SANDRI	€ 13,50
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