



## 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 2025**. 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 & TRAINING PATHS FOR EMPLOYEES. SEE YOU SOON AND HAPPY WINTER EVERYONE,  
MARCO



### GINTOSA

ALPINE FRAGRANCE, WITH FRESH, BALSAMIC NOTES OF JUNIPER, GENTIAN AND MOUNTAIN PINE. EACH BOTTLE IS THE RESULT OF LIMITED, ARTISANAL PRODUCTION, WITH NATURAL INGREDIENTS FROM THE ALPS, THIS GIN CAPTURES THE ESSENCE OF THE MOUNTAINS. MADE WITH PASSION AND CRAFTSMANSHIP, IT IS IDEAL FOR STRONG-TASTING COCKTAILS AND FOR SIPPING NEAT. EXCELLENT PAIRED WITH EARTHY DISHES AND INTENSE FLAVORS.

SMALL BATCH 200/200

LONDON DRY GIN

MADE IN DOLOMITES



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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 2025** 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  
TRENTODOC, DAILY SELECTION  
GINTOSA & TONICA MASO ALTO

MOUNTAIN POTATO DUMPLING AND DEER<sup>3</sup>  
TRUMPETS, JUNIPER AND REDCURRANTS  
MANZONI BIANCO FONTANASANTA '15 FORADORI

TAGLIOLINO WITH BIANCHETTO TRUFFLE  
STUFFED WITH PORCINI MUSHROOMS AND ALPINE CHEESE  
SUITE N° 1 J.S.B. DELAITI

GUINEA FOWL EGG IN APPLE BALSAMIC VINEGAR  
WILD APPLES, CHAR AND SMOKED HERRING  
RODEL PIANEZZI '10 POJER & SANDRI

OR

SCOTTONA BEEF RAZZA RENDENA  
HAZELNUT, GRILLED POTATO AND MOREL CHERRY SAUCE  
TEROLDEGO GIOIA '20 MA.IA  
FERAL N° 4 FERAL

YOGURT ICE CREAM, CARAMEL APPLES AND SALTED STREUSEL  
SAN MARTIN GRIGOLETTI

FROM THE DOLOMITES



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LA TAVERNA DELL'HOTEL BERTELLI

21 JANUARY - 02 MARCH 2025

WELCOME HORS D'OEUVRE  
FRANCIACORTA, DAILY SELECTION  
LYNX CESCONI "AMERICANO"

### SCAMPI

ARTICHOKE, BURRATA AND ALMOND MILK CREAM SAUCE  
CHARDONNAY '23 SAINT & SCHOLAR

### TUNA

PENDULUM TOMATO, TURNIP TOP, OLIVES, CAPERS AND ANCHOVIES  
ERUZIONE 1614 '20 PLANETA  
FERAL N° 2 FERAL

### TORTELLO

MAZARA RED SHRIMP, JUNCATA, SWEETBREAD AND BITTER VEGETABLE  
BUCCI '22 VILLA BUCCI

### RISOTTO

FIRST SMOKED SPECK HAM AND ROSE OF GORIZIA  
TERRE ALTE '17 L. FELLUGA

### TURBOT

LEMON BUTTER, SEA ASPARAGUS, CHICKPEAS AND CRUSCO PEPPER REDUCTION  
ROSABELLA '23 G.D. VAJRA

OR

### VEAL

LOVAGE DROPS, HAY TOFFEE AND STONE PINE  
MONTESODI '06 FRESCOBALDI

SPICED ORANGE, HAZELNUT CRUMBLE AND CHOCOLATE MOUSE

APIANAE '18 DI MAJO NORANTE  
SAFFRON GIN & ELDERFLOWERTONIC

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

FROM DOLOMITES  
FROM THE ITALIAN REGIONS

€ 130,00  
€ 160,00

FROM ITALIAN REGIONS



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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 SPAGHETTONE  
SMOKED SARDINE BUTTER, WILD GARLIC AND CIMBRO PINE NUTS  
CAPICHERA '18 CAPICHERA

AGNOLOTTI WITH RAW HAM  
VEGETABLES AND BEANS FROM CONTRONE AND LAMON  
DERTHONA TIMORASSO '22 VITE COLTE

PIGEON  
MORELS, VINCOTTO AND VEGETABLES IN COCOTTE  
BAROLO GINESTRA CASA MATÈ '18 E. GRASSO  
TOVEL'S GIN TREFENGA BLOOD & AROMATIC TONIC WATER

VALRHONA DULCEY CHOCOLATE MOUSSE  
RASPBERRY AND ROSEMARY SORBET, CARAMEL AND BALSAMIC VINEGAR  
DORON UVE STRAMATURE E. ROSI

STRAWBERRY CHEESECAKE, ELDERFLOWER, BLACKBERRY ICE CREAM  
ROSENMUSKATELLER '21 MURI-GRIES

À LA CARTE

IL GALLO CEDRONE HORS D'OEUVRE	€ 31,00
FIRST COURSES	€ 39,00
SECOND COURSES	€ 49,00
DESSERTS	€ 27,00



## IL GALLO CEDRONE

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### COMBINED DRINKS

TRENTODOC, DAILY SELECTION	€ 13,50 - € 16,50
FRANCIACORTA, DAILY SELECTION	€ 13,50 - € 16,50
ALTA LANGA DOCG EXTRA BRUT BIO '19 COCCHI	€ 16,50
CHAMPAGNE BRUT R.020 LALLIER	€ 23,50
MANZONI BIANCO FONTANASSANTA '15 FORADORI	€ 11,50
CHARDONNAY '23 SAINT & SCHOLAR	€ 9,50
ERUZIONE 1614 '20 PLANETA	€ 11,50
BUCCI '22 VILLA BUCCI	€ 8,50
TERRE ALTE '17 L. FELLUGA	€ 16,50
CAPICHERA '18 CAPICHERA	€ 12,50
DERTHONA TIMORASSO '22 VITE COLTE	€ 8,50
FERAL N° 2-4 FERAL	€ 7,50
SUITE N° 1 J.S.B. DELAITI	€ 9,50
RODEL PIANEZZI '10 POJER & SANDRI	€ 16,50
TEROLDEGO GIOIA '20 MA.IA	€ 12,50
ROSABELLA '23 G.D. VAJRA	€ 11,50
MONTESODI '06 FRESCOBALDI	€ 27,50
BRUNELLO DI MONTALCINO PIAN DELLE VIGNE '13 ANTINORI	€ 23,50
BAROLO GINESTRA CASA MATÈ '18 E. GRASSO	€ 31,50
<b>NEW</b> GINTOSA & TONICA MASO ALTO	€ 20,00
LYNX CESCONI "AMERICANO"	€ 17,00
SAFFRON GIN & ELDERFLOWERTONIC	€ 17,00
TOVEL'S GIN TREFENGA BLOOD & AROMATIC TONIC WATER	€ 17,00
SAN MARTIM GRIGOLETTI	€ 12,50
APIANAE '18 DI MAJO NORANTE	€ 13,50
ROSENMUSKATELLER '21 MURI-GRIES	€ 13,50
DORON UVE STRAMATURE E.ROSI	€ 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

### 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