



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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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 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

NEW GINTOSA & TONICA MASO ALTO

MOUNTAIN POTATO DUMPLING AND DEER
MUSHROOM BROTH, JUNIPER AND CURRANT
SOT SAS CUVÈE '21 MASO CANTANGHEL

ORGANIC TAGLIATELLA SEN. CAPPELLI
BIANCHETTO TRUFFLE, ASPARAGUS AND ALPINE CHEESE
CHARDONNAY ST.VALENCTIN '21 ST.MICHAEL-EPPAN

GUINEA FOWL EGG IN APPLE BALSAMIC VINEGAR
WILD APPLES, CHAR AND SMOKED HERRING
PIENNE BIO '22 C. TOBLINO

OR

LAMB RAISED IN TRENTO
VARIOUS COOKING, PRIMROSES AND HERBS
SELEZIONE ROSSO FAYE POJER & SANDRI
FERAL N° 4 FERAL

SHISO, BUTTERMILK AND RASPBERRIES
MOSCATO ROSA '21 F.HAAS

FROM THE DOLOMITES



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04 - 30 MARCH 2025

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

SCAMPI

ARTICHOKE, BURRATA AND ALMOND MILK CREAM SAUCE
SOAVE OTTO '23 PRÀ
FERAL N° 2 FERAL

TUNA AND VEAL

CHICORY PUNTARELLE, PARSLEY MAYONNAISE, ANCHOVIES
SELEZIONE NOSIOLA FONTANASANTA FORADORI

IONIAN SHRIMP TORTELLI

SEA ABSOLUTE, WILD HERB COULIS
MÂCON-LUGNY LES GENIÈVRES '22 LOUIS LATOUR

RISOTTO

YOLK CARBONARA, BRUSCANDOLI AND VEGETABLE JUS
SAUVIGNON BURGUM NOVUM '17 CASTELFEDER

SHELLFISH

ROCKFISH IN SAUCE OF HANGING TOMATOES, FAVA BEANS AND PEAS
CERASUOLO VILLA GEMMA '23 MASCIARELLI

OR

RENDENA BREED BEEF H24 IN A SAUCE

CANNOLI OF BEEF TAIL, ESCAROLE AND PROVOLONE DEL MONACO CHEESE
ROSSO DI MONTALCINO G. NERI '18 CASANOVA DI NERI

CITRUS FRUIT, MERINGUE, SORBET AND MOUSSE

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
DERTHONA TIMORASSO '22 VITE COLTE

AGNOLOTTI WITH RAW HAM
VEGETABLES AND BEANS FROM CONTRONE AND LAMON
BORGOGNONI ROSA '21 DELAITI

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

BUTTER, CAVIAR AND TRENTODOC
TRENTODOC DEMISEC FERRARI

DARK CHOCOLATE, CARAMEL AND ROSEMARY
DORON UVE STRAMATURE E. ROSI

À LA CARTE

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



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COMBINED DRINKS

TRENTODOC, PROPOSTA DEL GIORNO	€ 13,50 - € 16,50
FRANCIACORTA, PROPOSTA DEL GIORNO	€ 13,50 - € 16,50
ALTA LANGA DOCG EXTRA BRUT BIO '19 COCCHI	€ 16,50
CHAMPAGNE BRUT R.020 LALLIER	€ 23,50
SOT SAS CUVÈE '21 MASO CANTANGHEL	€ 9,50
CHARDONNAY ST. VALENTIN '21 ST. MICHAEL-EPPAN	€ 12,50
SOAVE OTTO '23 PRÀ	€ 9,50
SELEZIONE NOSIOLA FONTANASANTA FORADORI	€ 15,50
MÂCON-LUGNY LES GENIÈVRES '22 LOUIS LATOUR	€ 11,50
SAUVIGNON BURGUM NOVUM '17 CASTELFEDER	€ 10,50
DERTHONA TIMORASSO '22 VITE COLTE	€ 9,50
FERAL N° 2-4 FERAL	€ 7,50
PIENNE BIO '22 C. TOBLINO	€ 9,50
SELEZIONE ROSSO FAYE POJER & SANDRI	€ 16,50
CERASUOLO VILLA GEMMA '23 MASCIARELLI	€ 12,50
ROSSO DI MONTALCINO G. NERI '18 CASANOVA DI NERI	€ 17,50
BORGOGNONI ROSA '21 DELAITI	€ 9,50
AMARONE MONTE S. URBANO '18 SPERI	€ 23,50
BAROLO GINESTRA CASA MATÈ '18 E. GRASSO	€ 31,50
NEW 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
MOSCATO ROSA '21 F. HAAS	€ 13,50
APIANAE '18 DI MAJO NORANTE	€ 11,50
TRENTODOC DEMISEC FERRARI	€ 11,50
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