



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 2025**. THE KITCHEN OF **IL GALLO CEDRONE**, LED BY THE TALENTED HAND OF CHEF **SABINO FORTUNATO** IS OPEN FROM JULY 4TH, 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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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 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

ANCIENT WHEAT NOODLES WITH GRAPES, WINE AND SHALLOTS
VEGETABLE JUS AND SPECK OF MARBLED TROUT
OLIVAR '20 CESCONI

MOUNTAIN POTATO DUMPLINGS
QUAIL, MORELS, CONIFERS AND ROOTS
LOVERS MAGNUM '23 ST.MICHAEL-EPPAN

GUINEA FOWL POACHED EGG IN ORGANIC VINEGAR
CHANTERELLES, WALNUTS, SUMMER TRUFFLE, CASOLET CHEESE, EEL
PIENNE BIO '22 C. TOBLINO

OR

CARAMELIZED VEAL CHEEK MILLEFEUILLE
WILD BABY SALADS, LOVAGE AND PEAR
SELEZIONE CABERNET FRANC E. ROSI
FERAL N° 4 FERAL

RASPBERRY CREME BRULEE, ARCTIC SORBET AND HONEY WAFER
ESSENZIA '19 POJER & SANDRI

FROM THE DOLOMITES



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04 JULY - 30 AUGUST 2025

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

AMBERJACK CARPACCIO
APPLE, WHITE TEA AND ST. ERASMUS ARTICHOKE
ADELAIDE HILLS CHARDONNAY '23 SAINT & SCHOLAR

BOUNTY SCAMPO
ALMOND AND ARBUTUS
BUCCI '22 VILLA BUCCI
FERAL N° 2 FERAL

RAVIOLO
SMOKED EGGPLANT AND BAKED RICOTTA CHEESE
SAUVIGNON WINKL '24 C. TERLANO

RISOTTO
TERZIGNO CASK ANCHOVY, CAPERS AND OREGANO
SUITE N.1 J.S.B. '23 DELAITI

FISH, ONLY FROM THE STALL
LEMONGRASS, FRUITS AND VEGETABLES "TO WASH OUT"
ETNA BIANCO SUL VULCANO '21 DONNAFUGATA

OR

SARDINIAN PIGLET
HERBS AND MOUNTAIN FLOWERS, LARD SAUCE
CANNONAU BALENTIA '17 DESSENA

FONDANT, CHERRY ICE CREAM, YOGURT MOUSSE
ROSEN MUSKATELLER ABTEI-MURI '21 MURI-GRIES
SAFFRON GIN & ELDERFLOWERTONIC

FROM ITALIAN REGIONS

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

FROM DOLOMITES
FROM THE ITALIAN REGIONS

€ 130,00
€ 160,00



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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.

ORGANIC SPAGHETTI FROM AFELTRA
SEAFOOD CARBONARA AND MINCIO RIVER CAVIAR
DERTHONA TIMORASSO '22 VITE COLTE

IGOR'S CHERRY DUCK
TRUMPETS, COCOA, POTATO AND TURNIP TERRINE
LE VOLTE '20 ORNELLAIA

VAL RENDENA BEEF SCOTTONA
FIGS, VEGETABLES IN COCOTTE, COOKED WINE SAUCE, BAGOSS CHEESE
SAGRANTINO DI MONTEFALCO COLLE GRIMALDESCO '07 TABARRINI
TOVEL'S GIN TREFENGA BLOOD & AROMATIC TONIC WATER

SMALL BUCKWHEAT CAKE, FIORDILATTE, CRANBERRY SAUCE
BRACHETTO D'ACQUI '23 COCCHI

PEACH IN SORBET, SOUR CREAM MOUSSE, SPICED CRUMBLE
APIANAE '18 DI MAJO NORANTE

À LA CARTE

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

€ 31,00
€ 39,00
€ 49,00
€ 27,00



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COMBINED DRINKS

TRENTODOC, PROPOSTA DEL GIORNO	€ 13,50 - € 16,50
FRANCIACORTA, PROPOSTA DEL GIORNO	€ 13,50 - € 16,50
TERRES BRUT NATURE '18 RECAREDO	€ 16,50
CHAMPAGNE BRUT R.020 LALLIER	€ 23,50
OLIVAR '20 CESCONI	€ 9,50
LOVERS MAGNUM '23 ST. MICHAEL-EPPAN	€ 12,50
ADELAIDE HILLS CHARDONNAY '23 SAINT & SCHOLAR	€ 11,50
BUCCI '22 VILLA BUCCI	€ 8,50
SAUVIGNON WINKL '24 C. TERLANO	€ 10,50
ETNA BIANCO SUL VULCANO '21 DONNAFUGATA	€ 9,50
DERTHONA TIMORASSO '22 VITE COLTE	€ 9,50
FERAL N° 2-4 FERAL	€ 7,50
PIENNE BIO '22 C. TOBLINO	€ 9,50
SELEZIONE CABERNET FRANC E. ROSI	€ 15,50
SUITE N. 1 J.S.B. '23 DELAITI	€ 10,50
TEROLDEGO GIOIA '20 MA.IA	€ 13,50
CANNONAU BALENTIA '17 DESSENA	€ 9,50
LE VOLTE '20 ORNELLAIA	€ 15,50
SAGRANTINO DI MONTEFALCO COLLE GRIMALDESCO '07 TABARRINI	€ 27,50
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
ESSENZIA '19 POJER & SANDRI	€ 13,50
ROSENMUSKATELLER ABTEI-MURI '21 MURI-GRIES	€ 13,50
BRACHETTO D'ACQUI '23 COCCHI	€ 10,50
APIANAE '18 DI MAJO NORANTE	€ 11,50

DRINKS COMBINED WITH DISHES ARE BY THE GLASS

■ WHITE WINE (10 CL.) ■ ROSÉ/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