



## 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 SUMMER 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 THE 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 STRAWBERRY  
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  
ROSENMUSKATELLER ABTEI-MURI '21 MURI-GRIES  
SAFFRON GIN & ELDERFLOWERTONIC

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

FROM THE DOLOMITES  
FROM THE ITALIAN REGIONS

€ 130,00  
€ 160,00

FROM THE 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.

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 TRESENGA 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



## IL GALLO CEDRONE

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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
<b>NEW</b> GINTOSA & TONICA MASO ALTO	€ 20,00
LYNX CESCONI "AMERICANO"	€ 17,00
SAFFRON GIN & ELDERFLOWERTONIC	€ 17,00
TOVEL'S GIN TRESENGA 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