



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
CURAZIA '22 MASO SAN GIORGIO

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
SFERE NERE RISERVA '18 E. ENDRIZZI
FERAL N° 4 FERAL

RASPBERRY CREME BRULEE, ARCTIC SORBET AND HONEY WAFER
ROSENMUSKATELLER ABTEI-MURI '21 MURI-GRIES

FROM THE DOLOMITES



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06 - 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
GAVI CÀ DA BOSIO '24 VITE COLTE
FERAL N° 2 FERAL

GREEN RISOTTO
BASIL EXTRACT, BUTTERMILK, TOMATO AND GOAT CHEESE
SOUVIGNER GRIS '22 MASO LOERA

ABSOLUTE RAVIOLI
SEAFOOD FILLING AND SAUCE, ESCAROLE, BURRATA AND ROASTED SQUID
ETNA BIANCO SUL VULCANO '21 DONNAFUGATA

SHRIMP, LICORICE AND EGG YOLK
PARSLEY ROOT AND BRONTE PISTACHIOS
SUITE N.1 J.S.B. '23 DELAITI

OR

TURBOT
ORGANIC LEMON, CAPERS AND ANCESTRAL COFFEE
LE OCHE '20 FATTORIA SAN LORENZO

FIGS IN CREAM AND SORBET, WAFFLE AND YOGURT SAUCE
'A SIGNURINA '21 I GIARDINI DI TANIT
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
COMETA '22 PLANETA

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

90-DAY AGED TRENTINO SCOTTONA BEEF
HAZELNUT PURÉE, GOOSEBERRIES AND 40 MOUNTAIN HERBS
PIVIER '18 CESCONI
TOVEL'S GIN TRESENGA BLOOD & AROMATIC TONIC WATER

DARK CHOCOLATE, CHERRY ICE CREAM, YOGURT MOUSSE
DORON E. ROSI

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
CURAZIA RISERVA '22 MASO SAN GIORGIO	€ 9,50
LOVERS MAGNUM '23 ST. MICHAEL-EPPAN	€ 12,50
ADELAIDE HILLS CHARDONNAY '23 SAINT & SCHOLAR	€ 11,50
GAVI CÀ DA BOSIO '24 VITE COLTE	€ 10,50
SOUVIGNIER GRIS '22 MASO LOERA	€ 8,50
ETNA BIANCO SUL VULCANO '21 DONNAFUGATA	€ 9,50
LE OCHE '20 FATTORIA SAN LORENZO	€ 8,50
COMETA '22 PLANETA	€ 9,50
FERAL N° 2-4 FERAL	€ 7,50
PIENNE BIO '22 C. TOBLINO	€ 9,50
SFERE NERE RISERVA '18 E. ENDRIZZI	€ 14,50
SUITE N. 1 J.S.B. '23 DELAITI	€ 10,50
SAGRANTINO DI MONTEFALCO COLLE GRIMALDESCO '07 TABARRINI	€ 27,50
LE VOLTE '20 ORNELLAIA	€ 15,50
PIVIER '18 CESCONI	€ 12,50
NEW 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
ROSENMUSKATELLER ABTEI-MURI '21 MURI-GRIES	€ 13,50
'A SIGNURINA '21 I GIARDINI DI TANIT	€ 12,50
DORON E. ROSI	€ 12,50
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