



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 2026**. THE KITCHEN OF **IL GALLO CEDRONE**, LED BY THE TALENTED HAND OF CHEF **SABINO FORTUNATO** IS OPEN FROM DECEMBER 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 SNOWY WINTER EVERYONE,
MARCO



QUEEN'S GARDENS - BRENTA DOLOMITES

NEWS

IT WAS THE OCEAN. MARINE FOSSILS TELL THE STORY OF THE DOLOMITES' GENESIS AND LEAVE US INCREDULOUS - OR PERHAPS SIMPLY FASCINATED. THE SUGGESTION BECOMES AN EXCLUSIVE RECIPE, THE FRUIT OF EXPERIENCE AND INTUITION, WHICH ENHANCES OUR WORK AND GIVES LIFE TO A CAPTIVATING INTERPLAY OF TEMPERATURES AND TEXTURES, BETWEEN THE TRENTO MOUNTAIN BUBBLES AND THE MOST ICONIC OF MOLLUSCS:

NEW

TRENTODOSTRICA
APHRODISIAC

TRENTODOC IN MOUNTAIN HERB-FLAVOURED JELLY, WITH FROZEN OYSTER MARBLE FINELY GRATED LIKE SNOW ONTO THE DISH. GARNISHED WITH LICHENS REMINISCENT OF CORALS. DELICATE IODINE AROMAS AND A SALINE TOUCH - A PRELUDE TO AN EVENING OF JOYFUL MADNESS.

TEXT GENERATED BY HUMAN MIND



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WINTER MENU

FROM THE DOLOMITES

WELCOME HORS D'OEUVRE
TRENTODOC, DAILY SELECTION
GINTOSA & TONICA MASO ALTO

LEGUME SOUP
WINTER GARDEN AND AROMATIC HERBS
TRENTODOC, DAILY SELECTION

VIALONE NANO RISOTTO WITH BONE MARROW
RENDENA BEEF SASHIMI, RADICCHIO AND SPECK ESSENCE
CURAZIA MANZONI BIANCO RISERVA '22 MASO SAN GIORGIO

PIGEON TORTELLO IN PINOT NOIR WINE SAUCE
JERUSALEM ARTICHOKE CREAM, PUMPKIN MOSTARDA AND SPRING ONION
PINOT NERO GLEN '22 CASTELFEDER

GUINEA FOWL POACHED EGG WITH APPLE BALSAMIC
WINTER WOODLAND, PORCINI, TRUFFLE AND ALPINE CHEESE
ADAGIO MERLOT '20 DELAITI

HAZELNUT TEXTURES, DRIED FRUITS AND COFFEE
ESSENZIA '19 POJER & SANDRI

OR

"STEINER" ROE VENISON
ALPINE BERRIES, STONE PINE GRAPPA AND HONEY-GLAZED VEGETABLES
TEROLDEGO '21 GHANDER
FERAL N° 4 FERAL

EXPRESSIONS OF APPLE, ALPINE YOGURT AND MOUNTAIN PINE
SAN MARTIN GRIGOLETTI

KAISER, VILAR AND MAKÄ
POIRE WILLIAMS & COGNAC F. PEYROT



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20 JANUARY - 01 MARCH 2026

FROM THE ITALIAN REGIONS

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

RED PRAWN AND ITS NECTAR
PISTACHIOS, CURED YOLK MAYONNAISE, LICORICE AND CITRUS
FRANCIACORTA, DAILY SELECTION

PUTTANESCA STYLE TUNA
WITH ALTAMURA BREAD
ROSAMARA '24 COSTARIPA
FERAL N° 2 FERAL

ANCIENT GRAIN TAGLIATELLE
ADRIATIC SEAFOOD SAUCE AND "LARD" OF CUTTLEFISH
MACON-VERZÈ '23 DOMAINE LEFLAIVE

POTATO GNOCCHI WITH CONIFER BUTTER
WILD HERBS, MUSHROOMS AND FRESH SMOKED RICOTTA
SYLVANER RISERVA PRAEPOSITUS '22 A. NOVACELLA

SHRIMP AND TRENTODOSTRICA
CHIARANDÀ '21 DONNAFUGATA

AMBERJACK INFUSED IN ORGANIC LEMON
CARROT EXTRACT AND SANT'ERASMO ARTICHOKE
VILLA BUCCI RISERVA '18 BUCCI

CITRUS AND WHITE CHOCOLATE
SANCT VALENTIN COMTESS '21 ST.MICHAEL-EPPAN
SAFFRON GIN & ELDERFLOWERTONIC

OR

VEAL HEAD-TO-TAIL WITH SWEETBREAD
ALPINE CHEESE, SWEET-AND-SOUR NOTES, DANDELION AND COFFEE
VIGNA LIUZZA RISERVA '21 ROCCAPESTA

DARK CHOCOLATE MOUSSE, COCOA POWDER AND MINT AIR
DORON UVE STRAMATURE E.ROSI



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TASTING MENU

TWO CURATED TASTING JOURNEYS, **FROM THE DOLOMITES** (WITH A VEGETARIAN ALTERNATIVE) **AND FROM THE ITALIAN REGIONS**. THE **WINTER 2026** PROPOSAL EMBODIES BOTH CONTINUITY AND INNOVATION, IN FORM AND IN SUBSTANCE. WITH DETERMINATION AND DEDICATION, WE CHALLENGE OURSELVES ONCE AGAIN TO KEEP SURPRISING YOU. HAVE FUN !
SABINO, ALICE AND MARCO

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

FROM THE DOLOMITES

€ 130,00

FROM THE ITALIAN REGIONS

€ 160,00

ICONS

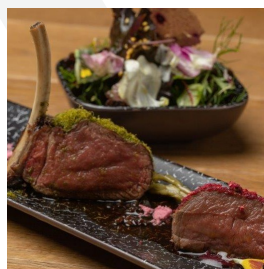
ICONS: MODERN RECIPES, STORIES TO TELL, ESPRESSIONS OF CREATIVITY

NEW

TRENTODOSTRICA
APHRODISIAC



TALE OF DEER AND CHATGPT
IN STELVIO NATIONAL PARK



À LA CARTE

FOLLOW YOUR WAY, CREATE YOUR OWN EXPERIENCE. WHILE THE COMPLEXITY OF OUR DISHES CALLS FOR A CERTAIN LEVEL OF STRUCTURE, WE ARE PLEASED TO ACCOMODATE SELECTED VARIATIONS, WITH PARTICULAR CARE FOR VEGETARIAN GUESTS AND FOR ANY INTOLLERANCES OR ALLERGIES.

IL GALLO CEDRONE HORS D'œUVRE (2 COURSES)

€ 37,00

FIRST CORSE

€ 39,00

SECOND COURSES

€ 49,00

DESSERTS

€ 31,00

OFF-MENU SELECTION

ON REQUEST



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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 ROYAL SILVER POMMERY	€ 23,50
CURAZIA MANZONI BIANCO RISERVA '22 MASO SAN GIORGIO	€ 10,50
MACON-VERZÈ '23 DOMAINE LEFLAIVE	€ 18,50
SYLVANER RISERVA PRAEPOSITUS '22 A. NOVACELLA	€ 9,50
CHIARANDÀ '21 DONNAFUGATA	€ 9,50
VILLA BUCCI RISERVA '18 BUCCI	€ 15,50
"LOVERS" MAGNUM '23 ST. MICHAEL-EPPAN	€ 13,50
SAUVIGNON RISERVA SACALIS '21 ANSITZ WALDGRIES	€ 13,50
FERAL N° 2-4 FERAL	€ 7,50
PINOT NERO GLEN '22 CASTELFEDER	€ 10,50
TEROLDEGO '21 GHANDER	€ 13,50
ADAGIO MERLOT '20 DELAITI	€ 9,50
ROSAMARA '24 COSTARIPA	€ 9,50
VIGNA LIUZZA RISERVA '21 ROCCAPESTA	€ 24,50
BRUNELLO DI MONTALCINO '16 COSTANTI	€ 29,50
SFURZAT 5 STELLE '20 N. NEGRI	€ 19,50
GIN TOSA & TONICA MASO ALTO	€ 20,00
POIRE WILLIAMS & COGNAC F. PEYROT	€ 17,00
LYNX CESCONI "AMERICANO"	€ 17,00
SAFFRON GIN & ELDERFLOWERTONIC	€ 17,00
ESSENZIA '19 POJER & SANDRI	€ 13,50
SAN MARTIN GRIGOLETTI	€ 12,50
SANCT VALENTIN COMTESS '21 ST. MICHAEL-EPPAN	€ 13,50
DORON UVE STRAMATURE E. ROSI	€ 12,50

INFO

DRINKS COMBINED WITH DISHES ARE BY THE GLASS

■ WHITE WINE (10 CL.) ■ ROSÉ/RED WINE (10 CL.) ■ OTHER (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

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