



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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SPRING MENU

FROM THE DOLOMITES

WELCOME HORS D'OEUVRE
TRENTODOC, DAILY SELECTION
GINTOSA & TASSONI SUPERFINE

MOUNTAIN POTATO PASTA
SPRING GARDEN
TRENTODOC, DAILY SELECTION

TAGLIOLINI
SMOKED EEL BUTTER, ROOTS AND CAVIAR
SOT SÀS CUVÉE '22 MASO CANTANGHEL

POTATO GNOCCHI WITH CONIFER BUTTER
GAME AND WILD MUSHROOMS "CAPPUCCINO"
PINOT NERO '22 MASO POLI

GUINEA FOWL POACHED EGG 61°
PEARS, WILD HOPS, BAGOSS CHEESE AND PINOT NOIR
TEROLDEGO '20 DE VESCOVI ULZBACH

APPLE MILLE-FEUILLE, ELDERFLOWER AND CIDER
SAN MARTIN GRIGOLETTI

OR

DOLOMITES LAMB
EARLY SPRING VEGETABLES AND AROMATIC HERBS
POJEMA SELECTED VINTAGES E. ROSI
FERAL N° 4 FERAL

TIRAMISÙ & MARSALA
MARSALA SUP. GARIBALDI DOLCE 2 ANNI ANGILERI

VILAR, MAKÀ AND RADICCHIO
LIQUORE DI GRAPPA NOCINO E MIELE DISTILLERIA FRANCESCO



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03 MARCH - 06 APRIL 2026

FROM THE ITALIAN REGIONS

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

CARAMELISED AMBERJACK SASHIMI
SMOKED APRICOT, RADICCHIO AND SEA ASPARAGUS
FRANCIACORTA, DAILY SELECTION

PUTTANESCA STYLE TUNA
ROSABELLA '24 G. D. VAJRA
FERAL N° 2 FERAL

SHELLFISH RAVIOLO IN SEA URCHIN EMULSION
QUAIL EGG YOLK, ASPARAGUS AND CITRUS
MACON-VERZÈ '23 DOMAINE LEFLAIVE

CARNAROLI RISERVA RISOTTO
SALT COD, BELL PEPPER, TURNIP TOPS AND BURRATA
SUL VULCANO ETNA BIANCO '22 DONNAFUGATA

ARTICHOKES, MOLLUSCS AND ALMONDS
TRENTODOSTRICA SNOW
CHARDONNAY SANCT VALENTIN RISERVA '22 ST. MICHAEL-EPPAN

MARKET FISH
LEGUMES, ESCAROLE AND GREEN TOMATO
SAUVIGNON RISERVA SACALIS '21 ANSITZ WALDGRIES

WHITE PAVLOVA, CARROT, BLOOD ORANGE AND SEA BUCKTHORN
A SIGNURINA '21 I GIARDINI DI TANIT
SAFFRON GIN & ELDERFLOWERTONIC

OR

PIGEON
HAZELNUTS, FIGS AND TRUFFLE
MONTEVERTINE '21 MONTEVERTINE

DARK CHOCOLATE AND GIANDUIA, FRESH RASPBERRY
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



IL GALLO CEDRONE

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COMBINED DRINKS

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|---|-------------------|
| 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 ROYAL SILVER POMMERY | € 23,50 |
| SOT SÀS CUVÉE '22 MASO CANTANGHEL | € 9,50 |
| MACON-VERZÈ '23 DOMAINE LEFLAIVE | € 18,50 |
| SUL VULCANO ETNA BIANCO '22 DONNAFUGATA | € 10,50 |
| CHARDONNAY SANCT VALENTIN RISERVA '22 ST. MICHAEL-EPPAN | € 15,50 |
| SAUVIGNON RISERVA SACALIS '21 ANSITZ WALDGRIES | € 12,50 |
| "LOVERS" MAGNUM '23 ST. MICHAEL-EPPAN | € 13,50 |
| FERAL N° 2-4 FERAL | € 7,50 |
| PINOT NERO '22 MASO POLI | € 10,50 |
| TEROLDEGO '20 DE VESCOVI ULZBACH | € 9,50 |
| POJEMA ANNATE PARTICOLARI E. ROSI | € 15,50 |
| ROSABELLA '24 G. D. VAJRA | € 9,50 |
| MONTEVERTINE '21 MONTEVERTINE | € 24,50 |
| BRUNELLO DI MONTALCINO PIAN DELLE VIGNE '20 ANTINORI | € 25,50 |
| SFURZAT 5 STELLE '20 N. NEGRI | € 19,50 |
| GIN TOSA & TONICA MASO ALTO | € 23,00 |
| LIQUORE DI GRAPPA NOCINO E MIELE DISTILLERIA FRANCESCO | € 17,00 |
| LYNX CESCONI "AMERICANO" | € 17,00 |
| SAFFRON GIN & ELDERFLOWERTONIC | € 17,00 |
| SAN MARTIM GRIGOLETTI | € 12,50 |
| MARSALA SUP. GARIBALDI DOLCE 2 ANNI ANGILERI | € 15,50 |
| 'A SIGNURINA '21 I GIARDINI DI TANIT | € 14,50 |
| DORON UVE STRAMATURE E.ROSI | € 12,50 |

INFO

DRINKS COMBINED WITH DISHES ARE BY THE GLASS

■ WHITE WINE (10 CL.) ■ ROSÈ/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