



IL GALLO CEDRONE

LA TAVERNA DELL'HOTEL BERTELLI

SPRING MENU

3RD MARCH - 14TH APRIL 2020

FROM THE MOUNTAINS TO THE WORLD AND RETURN, FOLLOW YOUR WAY

A GUIDED TOUR IN 1»2»3 STAGES OR THE SAME DISHES AVAILABLE À LA CARTE. THE 2020 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
FROM THE PANTRY AND THE POT
BLAUWAL EXTRA BRUT CESCOINI
GILBACH GIN & 1724 TONIC WATER

CARNAROLI RISOTTO WITH ASPARAGUS
PINK LADY APPLE, FLOWERS, SCAMPI AND SAUVIGNON BLANC
SAUVIGNON BLANC VIGNA CANTANGHEL '17 MASO CANTANGHEL

ORGANIC EGG COOKED AT LOW TEMPERATURE AND SPINACH
SOFT POTATO TRUFFLE, COOKED WINE AND STABOLONE CHEESE FONDUE
NOSIOLA L'ORA '14 CANTINA TOBLINO

OR

PRUSSIAN BEEF IN LIGHT SMOKING
BALSAMIC SAUCE, FIRST FRUITS OF VEGETABLES AND POTATO PUREE SALT
MAURIZIO ZANELLA '16 CÀ DEL BOSCO

FOREST BLACKBERRIES, TAHITI VANILLA AND IVOYRE 35%
MOSCATO ROSA '13 MASO MARTIS

FROM THE MOUNTAINS »



IL GALLO CEDRONE

LA TAVERNA DELL'HOTEL BERTELLI

POULET DE BRESSE TORTELLI IN TERLANER WINE SAUCE
JERUSALEM ARTICHOKE & CHAMOMILE CREAM, FOIE GRAS, BRUSCANDOLI
TERLANER CLASSICO '18 CANTINA TERLANO

AMBERJACK FILLET COOKED IN OIL
VIOLETS, YUZU, AVOCADO, CAVIAR AND ALMOND MILK
FRIULANO '18 LIVIO FELLUGA
OPHIR LONDON DRY GIN & J. GASCO TONICWATER

THE OTHER BREAD AND TOMATO
"MONTANARA" FRIED FOCACCIA AND OUR SALTED ANCHOVIES
PINOT NERO MASO MONTALTO '12 T. LUNELLI

CREAM OF ROOTS, LEGUMES WITH CHICORY AND CARAMELIZED TROUT
ANISOS '16 E. ROSI
GRAPPA AL CAFFÈ DI ANTERIVO L'ONES

FOAM, POTATO AND SPRESSA CHEESE SMALL RAVIOLI, SAVORY
LAGREIN KRETZER '18 MURI-GRIES
DISTILLATO DI IMPERATORIA G. BORONI

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

FROM THE MOUNTAINS »

FROM THE MOUNTAINS TO THE WORLD»

FROM THE MOUNTAINS TO THE WORLD AND RETURN »

€ 95,00

€ 115,00

€ 145,00

» TO THE WORLD »

» AND RETURN



IL GALLO CEDRONE

LA TAVERNA DELL'HOTEL BERTELLI

» FOLLOW YOUR WAY

FOLLOW YOUR WAY, OR CHOOSE THE DISHES AND CREATE YOUR EXPERIENCE AT THE GALLO CEDRONE FROM THE TASTING MENU OR FROM THIS SELECTION. 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.

WHEAT BURNT TAGLIATELLE WITH KING CRAB AND U TRAPPITU OLIVE OIL
CICERCHIE, BUFFALO SCAMORZA CHEESE, ALTAMURA BREAD AND AGRETTI
FALANGHINA '18 MUSTILLI

SEARED AND SASHIMI BALFEGØ TUNA
TURNIP GREENS, CHERRY TOMATOES, AUBERGINES, ANCHOVIES AND TARALLI
SCHIAVA DOLOMIT GRANIT '18 H. DONÀ
MALFY GIN ARANCIA & MEDITERRANEAN FEVERTREE

THREE TASTES OF LAMB FROM THE PYRENEES
CHEESE AND PEPPER SAUCE, BROAD BEANS AND ARTICHOKE
FRAGORE '16 DONNAFUGATA

DEER FILLET RARE COOKED
RED FRUITS, UNDERGROWTH MUSHROOMS AND POTATO MILLEFEUILLE
BARBERA D'ALBA VIGNA MARTINA '15 ELIO GRASSO

CHOCOLATE AS LONG AS..
MERLINO 15 01 POJER & SANDRI

RED BARTLETT PEAR & BLOND ORELYS, COFFEE
DINDARELLO '18 MACULAN

SOUP AND ORANGE SORBET WITH LIME AND OPALYS 33%
APIANAE '14 DI MAJO NORANTE
SAFFRON GIN & ELDERFLOWERTONIC

À LA CARTE

IL GALLO CEDRONE HORS D'OEUVRE	€ 21,00
FIRST COURSES	€ 29,00
MAIN COURSES	€ 42,00
DESSERTS	€ 19,00



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COMBINED DRINKS

BLAUWAL EXTRA BRUT CESCONI	€ 10,50
MATTIA VEZZOLA ROSÈ S.A. COSTARIPA	€ 10,50
TERRES BRUT NATURE GRAN RESERVA '15 RECAREDO	€ 11,50
BELLE EPOQUE '11 PERRIER - JOUËT	€ 39,50
SAUVIGNON BLANC VIGNA CANTANGHEL '17 MASO CANTANGHEL	€ 7,50
NOSIOLA L'ORA '14 CANTINA TOBLINO	€ 8,50
TERLANER CLASSICO '18 CANTINA TERLANO	€ 7,50
FRIULANO '18 LIVIO FELLUGA	€ 8,50
ANISOS '16 E. ROSI	€ 8,50
FALANGHINA '18 MUSTILLI	€ 6,50
MAURIZIO ZANELLA '16 CÀ DEL BOSCO	€ 15,50
PINOT NERO MASO MONTALTO '12 T. LUNELLI	€ 13,50
LAGREIN KRETZER '18 MURI-GRIES	€ 10,50
SCHIAVA DOLOMIT GRANIT '18 H. DONÀ	€ 8,50
FRAGORE '16 DONNAFUGATA	€ 17,50
BARBERA D'ALBA VIGNA MARTINA '15 ELIO GRASSO	€ 8,50
GILBACH GIN & 1724 TONIC WATER	€ 14,00
OPHIR LONDON DRY GIN & J. GASCO TONICWATER	€ 14,00
GRAPPA AL CAFFÈ DI ANTERIVO L'ONES	€ 14,00
DISTILLATO DI IMPERATORIA G. BORONI	€ 14,00
MALFY GIN ARANCIA & MEDITERRANEAN FEVERTREE	€ 14,00
SAFFRON GIN & ELDERFLOWERTONIC	€ 14,00
MOSCATO ROSA '13 MASO MARTIS	€ 11,50
MERLINO 15 01 POJER & SANDRI	€ 13,50
DINDARELLO '18 MACULAN	€ 11,50
APIANAE '14 DI MAJO NORANTE	€ 10,50

DRINKS COMBINED WITH DISHES ARE BY THE GLASS

■ WHITE WINE (10 CL.) ■ ROSÈ/RED WINE (10 CL.) ■ BEER (BOTT.) ■ SPIRITS (5 CL.)

INFO

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