



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 2022.

THE KITCHEN OF **IL GALLO CEDRONE**, LED BY THE TALENTED HAND OF CHEF **SABINO FORTUNATO** IS OPEN FROM DECEMBER 3RD, 2021 WITH THE PROJECT ENTITLED

“FROM THE DOLOMITES AND THE ITALIAN REGIONS, FOLLOW YOUR WAY”

THE DESIRE TO ENHANCE THE SUPPLY CHAIN OF **LOCAL PRODUCERS** AND THE DIFFICULTIES IN PROCURING RAW MATERIALS FROM SOME AREAS OF THE WORLD INVITE US TO THIS **NEW CHALLENGE**. ANOTHER NEWS, THE NUMBER OF SEATS WILL BE REDUCED, NOT ONLY TO COMPLY WITH THE PROVISIONS OF THE PERSONAL DISTANCING PROTOCOL, BUT **TO OFFER YOU AN EVEN MORE REFINED AND EXCLUSIVE EXPERIENCE**, WITH GREATER COMFORT AND PRIVACY.

AS OF TODAY, 1ST DECEMBER 2021, IT IS NOT KNOWN WHAT THE EVOLUTION OF THE HEALTH SITUATION WILL BE, SO THE OPENING PROGRAM MAY BE MODIFIED.
I INVITE YOU TO CONTACT US FOR ANY INFORMATION.

SEE YOU SOON AND HAPPY WINTER EVERYONE,
MARCO

THE SNOW OF EARLY DECEMBER 2020





IL GALLO CEDRONE

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NEW YEAR'S MENU

FROM DOLOMITES TO THE ITALIAN REGIONS, FOLLOW YOUR WAY

A GUIDED TOUR OR THE SAME DISHES AVAILABLE À LA CARTE. THE WINTER 2022 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 E MARCO

WELCOME HORS D'OEUVRE
FROM THE PANTRY AND THE POT
BLANC DE BLANCS IL GALLO CEDRONE CASTEL NOARNA
GILBACH GIN & 1724 TONIC WATER

SAN MASSIMO RESERVE RISOTTO, RADICCHIO "ROSA D'ISONZO"
IN TEROLDEGO WINE SAUCE, PEARS, MARROW AND SOLANDRO CHEESE
OLIVAR '17 CESCONI

ORGANIC EGG COOKED AT LOW TEMPERATURE
MOUSSE OF HAY AND CHAMOMILE, ALBA TRUFFLE, BITTO CHEESE FONDUE
PINOT NERO MASO MONTALTO '16 T. LUNELLI

OR

ALL THE YAK, A LITTLE AT A TIME
WINTER GARDEN AND STREAM
GRAN MASETTO '13 ENDRIZZI

PANETTONE F/W 21~22
SAN MARTIN GRIGOLETTI
LYNX VERMOUTH BIANCO CESCONI

FROM THE DOLOMITES »



IL GALLO CEDRONE

LA TAVERNA DELL'HOTEL BERTELLI

3RD DECEMBER 2021 - 16TH JANUARY 2022

WELCOME HORS D'OEUVRE
FROM THE PANTRY AND THE POT
BRUT ROSÈ '17 LETRARI

HENDRICK'S ORBIUM GIN & J. GASCO TONICWATER

SEA & SEASIDE

ARTICHOKES, ALMONDS AND SORRENTO LEMONS

ERUZIONE 1614 '17 PLANETA

LOBSTER AND BUFFALO RAVIOLI, SMOKED POTATO PUREE

ONION FONDANT, CRÈME FRÂICHE, YOLK AND CAVIAR

PINOT BIANCO VON STEIN '18 CASTELFEDER

WILD SALMON WITH ORANGE IN TWO WAYS

TORBOLE BROCCOLI, CALVISIUS INGOT, SALICORNIA AND VANILLA

CAPELLANÌA '16 MARQUES DE MURRIETA

ORGANIC EGG COOKED AT LOW TEMPERATURE

MOUSSE OF HAY AND CHAMOMILE, ALBA TRUFFLE, BITTO CHEESE FONDUE

NEBBIOLO VALMAGGIORE '19 L. SANDRONE

OR

FILLET AND LOIN OF VENISON IN MOREL MUSHROOM SAUCE

SALAD WITH BLACK CUMIN OIL

JO NEGRAMARO '17 G. FINO

TANGERINE SORBET AND SOUP, THYME SERPYLL AND OPALYS

APIANAE '14 DI MAJO NORANTE

FROM ITALIAN REGIONS »

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

FROM DOLOMITES »
FROM THE ITALIAN REGIONS »

€ 99,00
€ 129,00



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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.

TORTELLINI WITH BOILED MEAT
CAPPUCCINO OF CONSOMMÈ, PORCINI MUSHROOMS AND TRENTINGRANA 36
CAMPO DELLE OCHE '17 F. SAN LORENZO

SPAGHETTONE DI GRAGNANO WITH PENDULUM TOMATOES
RED TUNA, OUR ANCHOVIES AND CAPERS FROM SALINA
ROSAMARA '18 COSTARIPA

CODFISH COOKED IN BLACK GARLIC OIL
SOFT OF CHICKPEAS, TURNIP TOPS, OLIVES NOLCHE AND CRUSCO PEPPER
CAPICHERA '19 CAPICHERA

4 QUARTERS OF VAL RENDENA ORGANIC VEAL IN QUINCE SAUCE
MASHED POTATOES, CHANTERELLE AND HOMEMADE LARD
LUCENTE '17 FRESCOBALDI

REASSEMBLED ROYAL PIGEON IN DRIED FIG SAUCE
GRENAILLE POTATOES, GOOSE FOIE GRAS AND BLACK TRUFFLE FROM NORCIA
RADICI TAURASI RISERVA '11 MASTROBERARDINO
TOVEL'S GIN TREFENGA BLOOD & AROMATIC TONIC WATER

MUSHROOM OR TRUFFLE?
MUFFATO DELLA SALA '14 CASTELLO DELLA SALA

CREAMY TULAKALUM, TONKA FLOWER AND CASSIS
ANGIALIS '07 ARGIOLAS
SAFFRON GIN & ELDERFLOWERTONIC

À LA CARTE

IL GALLO CEDRONE HORS D'OEUVRE	€ 23,00
FIRST COURSES	€ 29,00
SECOND COURSES	€ 45,00
DESSERTS	€ 21,00



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COMBINED DRINKS

BLANC DE BLANCS IL GALLO CEDRONE CASTEL NOARNA	€ 10,50
BRUT ROSÈ '17 LETRARI	€ 10,50
CUVÈE PRESTIGE EXTRA BRUT CA' DEL BOSCO	€ 10,50
BLASON ROSÈ PERRIER - JOUËT	€ 25,50
OLIVAR '17 CESCONI	€ 7,50
ERUZIONE 1614 '17 PLANETA	€ 7,50
PINOT BIANCO VON STEIN '18 CASTELFEDER	€ 7,50
CAPELLANÌA '16 MARQUES DE MURRIETA	€ 11,50
CAMPO DELLE OCHE '17 F. SAN LORENZO	€ 8,50
CAPICHERA '19 CAPICHERA	€ 10,50
PINOT NERO MASO MONTALTO '16 T. LUNELLI	€ 12,50
GRAN MASETTO '13 ENDRIZZI	€ 18,50
NEBBIOLO VALMAGGIORE '19 L. SANDRONE	€ 8,50
JO NEGRAMARO '17 G. FINO	€ 14,50
ROSAMARA '18 COSTARIPA	€ 7,50
LUCENTE '17 FRESCOBALDI	€ 8,50
RADICI TAURASI RISERVA '11 MASTROBERARDINO	€ 10,50
GILBACH GIN & 1724 TONIC WATER	€ 14,00
LYNX VERMOUTH BIANCO CESCONI	€ 14,00
HENDRICK'S ORBIUM GIN & J. GASCO TONICWATER	€ 14,00
TOVEL'S GIN TREFENGA BLOOD & AROMATIC TONIC WATER	€ 14,00
SAFFRON GIN & ELDERFLOWERTONIC	€ 14,00
SAN MARTIM GRIGOLETTI	€ 10,50
APIANAE '14 DI MAJO NORANTE	€ 9,50
MUFFATO DELLA SALA '14 CASTELLO DELLA SALA	€ 14,50
ANGIALIS '07 ARGIOLAS	€ 17,50

DRINKS COMBINED WITH DISHES ARE BY THE GLASS

■ WHITE WINE (10 CL.) ■ ROSÈ/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