



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, 18TH JANUARY 2022, 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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WINTER 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
BRUT ROSÈ IL GALLO CEDRONE BALTER
GILBACH GIN & 1724 TONIC WATER

AVIARY DUCK RAVIOLI
ORANGE SAUCE, MORELS, JERUSALEM ARTICHOKE AND COFFEE
ISIDOR '18 FANTI

ORGANIC EGG COOKED AT LOW TEMPERATURE
WOOD, TOBLINO BLACK TRUFFLE AND SOLANDRO CHEESE
TEROLDEGO MOREI '17 FORADORI

OR

LOIN AND SHANK OF VENISON IN TWO WAYS
SMOKE, RED FRUITS AND STREAM
ROSSO FAYE '15 POJER & SANDRI

RIBES NIGRUM, TULAKALUM AND TONKA FLOWERS
DORON E. ROSI

FROM THE DOLOMITES »



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18 JANUARY - 6TH MARCH 2022

WELCOME HORS D'OEUVRE
FROM THE PANTRY AND THE POT
EXTRA BRUT '10 DERBUSCO CIVES
COCA GIN AMMUERTE WHITE & J. GASCO TONICWATER

SEA & SEASIDE
ARTICHOKES, ALMONDS AND SORRENTO LEMONS
IDDA '18 IDDA

RISOTTO WITH PENDULUM TOMATO AND BLUE FIN TUNA
NOLCHE OLIVES, ANCHOVIES AND CAPERS, PECORINO CHEESE
ROSAMARA '20 COSTARIPA

RED DRUM FROM GARGANO IN COURT BOUILLON
CALVISANO WITH APPLE, WHITE TEA AND FINGER LIME
LE OCHE '19 F. SAN LORENZO

ORGANIC EGG COOKED AT LOW TEMPERATURE
WOOD, TOBLINO BLACK TRUFFLE AND SOLANDRO CHEESE
DONÀ ROUGE '12 H. DONÀ

OR

SIRLOIN STEAK AGED 60 DAYS IN SALT
GRAPES, ROSE OF GORIZIA AND ROSSO SEBINO WINE SAUCE
MAURIZIO ZANELLA '16 CÀ DEL BOSCO

TANGERINE SORBET AND SOUP, THYME SERPYLL AND OPALYS
APIANAE '14 DI MAJO NORANTE

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

FROM DOLOMITES »
FROM THE ITALIAN REGIONS »

€ 99,00
€ 129,00

FROM 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.

TORTELLINI WITH BOILED MEAT
CAPPUCCINO OF CONSOMMÈ, PORCINI MUSHROOMS AND TRENTINGRANA 36
FRIULANO '17 L. FELLUGA

KHORASAN WHEAT TAGLIOLINI WITH "BIANCHETTO" TRUFFLE
POTATO FLUFF, CRISPY YOLK AND MOUNTAIN BUTTER
CHARDONNAY CUVÉE BOIS '16 LES CRÈTTES

TYRRHENIAN AMBERJACK AND SHRIMP
MANGO, VANILLA AND CHAMPAGNE BEURRE BLANCHE
ERUZIONE 1614 '18 PLANETA

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

REASSEMBLED ROYAL PIGEON AND MARTIN SEC PEAR CONSISTENCIES
ENDIVE, POTATOES AND GOOSE FOIE GRAS
NUMANTHIA '11 NUMANTHIA
TOVEL'S GIN TREFENGA BLOOD & AROMATIC TONIC WATER

PECAN, JIVARA, AND FLEUR DE SEL CARAMEL
KERNER PASSITO '18 A. NOVACELLA

PINK LADY APPLE, GINGER AND AMARANTACEA
CHATEAU DE MALLE '17 CH. DE MALLE
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

BRUT ROSÈ IL GALLO CEDRONE BALTER	€ 10,50
BRUT RISERVA '15 MASO MARTIS	€ 12,50
EXTRA BRUT '10 DERBUSCO CIVES	€ 12,50
BRUT ROSÈ RUINART	€ 28,50
ISIDOR'18 FANTI	€ 7,50
IDDA '18 IDDA	€ 10,50
LE OCHE '19 F. SAN LORENZO	€ 6,50
FRIULANO '17 L. FELLUGA	€ 6,50
CHARDONNAY CUVÈE BOIS '16 LES CRÈTTES	€ 10,50
ERUZIONE 1614 '17 PLANETA	€ 7,50
TEROLDEGO MOREI '17 FORADORI	€ 10,50
ROSSO FAYE '15 POER & SANDRI	€ 10,50
ROSAMARA '20 COSTARIPA	€ 7,50
DONÀ ROUGE '12 H. DONÀ	€ 11,50
MAURIZIO ZANELLA '16 CÀ DEL BOSCO	€ 17,50
LUCENTE '17 FRESCOBALDI	€ 8,50
NUMANTHIA '11 NUMANTHIA	€ 19,50
GILBACH GIN & 1724 TONIC WATER	€ 14,00
COCA GIN AMMUERTE WHITE & J. GASCO TONICWATER	€ 14,00
TOVEL'S GIN TREFENGA BLOOD & AROMATIC TONIC WATER	€ 14,00
SAFFRON GIN & ELDERFLOWERTONIC	€ 14,00
DORON E ROSI	€ 10,50
APIANAE '14 DI MAJO NORANTE	€ 9,50
KERNER PASSITO '18 A. NOVACELLA	€ 11,50
CHATEAU DE MALLE '17 CH. DE MALLE	€ 14,50

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