



## 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, 8TH MARCH 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





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SPRING 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  
LUZ GIN & ROYAL BLISS TONIC WATER

SAN MASSIMO RESERVE RISOTTO WITH SOLANDRO CHEESE  
FIELD HERBS, PEAR, IMPERATORIA AND MARROW  
SAUVIGNON '19 MASO FURLI

ORGANIC EGG COOKED AT LOW TEMPERATURE  
CHAR, WOODRUFF, RENNET APPLE, ASH POTATO MOUSSE  
NOSIOLA L'ORA '14 CANTINA TOBLINO

OR

BEEF FILLET FROM RENDENA VALLEY  
HAZELNUT PUREE, BRUSCANDOLI, LARD AND WHITE TRUFFLE  
TEROLDEGO RISERVA VIGILIUS '18 DE VESCOVI ULZBACH

MOUNTAIN WALNUT, PRALINE AND CAMELIA  
GOLD SOLIVA PRAVIS

FROM THE DOLOMITES »



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8TH MARCH - 19TH APRIL 2022

WELCOME HORS D'OEUVRE  
FROM THE PANTRY AND THE POT  
MATTIA VEZZOLA BRUT ROSÈ COSTARIPA  
GIN MARE CAPRI & MEDITERRANEAN FEVER-TREE

BLUE FIN TUNA  
FROM THE MEDITERRANEAN, LIKE A PARMIGIANA  
ROTSCHIEFER RIESLING '16 SORENTBERG

TORTELLI WITH MAZARA RED PRAWNS  
ASPARAGUS, ALMOND AND GOAT CHEESE PESTO  
ERUZIONE 1614 '18 PLANETA

KING DENTEX IN SHELLFISH SOUP  
BROAD BEANS, PEAS, BLACK GARLIC AND LEMON GRAS  
VIGN' ANGENA '20 CAPICHERA

ORGANIC EGG COOKED AT LOW TEMPERATURE  
CHAR, WOODRUFF, RENNET APPLE, ASH POTATO MOUSSE  
PINOT NERO MAZZON '16 B. GOTTARDI

OR

GAME  
MUSHROOMS, CHOCOLATE, RED FRUITS AND CHICORY  
BARBERA D'ALBA '18 B. GIACOSA

CITRON, LIPPIA AND MERINGUE AROMA  
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 »



## IL GALLO CEDRONE

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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.

SPAGHETTONE OF GRAGNANO, ANCHOVIES AND THEIR "COLATURA"  
BELL PEPPER, RICOTTA AND CHICORY  
POUILLY FUMÉ DE LADOUCETTE '19 DE LADOUCETTE

WHEAT TAGLIATELLE WITH CAVE CHEESE  
ARTICHOKES AND VEAL SWEETBREADS  
TERRE ALTE '17 L. FELLUGA

ROASTED RED DRUM  
SEA, ENDIVE, CAVIAR AND BUBBLES  
VIGNA SEGRETA '16 MUSTILLI

GERMAN DUCK OF FOCOGNANO  
PORCINI SAUCE AND VEGETABLES IN COCOTTE  
GUIDALBERTO '17 TENUTA SAN GUIDO

STURA VALLEY LAMB WITH WILD FENNEL  
CAPERS FROM SALINA, OLIVES AND LEMON  
SAGRANTINO 25° ANNIVERSARIO '06 A. CAPRAI  
TOVEL'S GIN TREFENGA BLOOD & AROMATIC TONIC WATER

DOLOMITE FOREST  
ROSENMUSKATELLER ABTEI '13 MURI-GRIES

HIGH LEAVENING "EXQUISITA" AND GRAPES IN ANGIALIS SWEET WINE  
ANGIALIS '14 ARGIOLAS  
OLD GRIFU GIN & LIMESTONE ORGANIC GINGERBEER

À LA CARTE

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



## IL GALLO CEDRONE

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### COMBINED DRINKS

BLANC DE BLANCS IL GALLO CEDRONE CASTEL NOARNA	€ 10,50
MATTIA VEZZOLA BRUT ROSÈ COSTARIPA	€ 10,50
BRUT PREMIER CRU LOUIS BROCHET	€ 16,50
BRUT ROSÈ NICOLAS FEUILLAT	€ 25,50
SAUVIGNON '19 MASO FURLI	€ 6,50
NOSIOLA L'ORA '14 C. TOBLINO	€ 6,50
ROTSCHIEFER RIESLING '16 SORENTBERG	€ 8,50
ERUZIONE 1614 '17 PLANETA	€ 7,50
VIGN' ANGENA '20 CAPICHERA	€ 7,50
POUILLY FUMÈ DE LADOUCETTE '19 DE LADOUCETTE	€ 14,50
TERRE ALTE '17 L. FELLUGA	€ 12,50
VIGNA SEGRETA '16 MUSTILLI	€ 7,50
TEROLDEGO RISERVA VIGILIUS '18 DE VESCOVI ULZBACH	€ 10,50
PINOT NERO MAZZON '16 B. GOTTARDI	€ 8,50
BARBERA D'ALBA '18 B. GIACOSA	€ 8,50
GUIDALBERTO '17 TENUTA SAN GUIDO	€ 18,50
SAGRANTINO 25° ANNIVERSARIO '06 A.CAPRAI	€ 22,50
LUZ GIN & ROYAL BLISS TONIC WATER	€ 14,00
GIN MARE CAPRI & MEDITERRANEAN FEVER-TREE	€ 14,00
TOVEL'S GIN TREFENGA BLOOD & AROMATIC TONIC WATER	€ 14,00
OLD GRIFU GIN & LIMESTONE ORGANIC GINGERBEER	€ 14,00
GOLD SOLIVA '19 PRAVIS	€ 10,50
APIANAE '14 DI MAJO NORANTE	€ 9,50
ROSENMUSKATELLER ABTEI '13 MURI-GRIES	€ 12,50
ANGIALIS '14 ARGIOLAS	€ 12,50

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