



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 2025**. THE KITCHEN OF **IL GALLO CEDRONE**, LED BY THE TALENTED HAND OF CHEF **SABINO FORTUNATO** IS OPEN FROM DECEMBER 5TH, 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 HAPPY WINTER EVERYONE,
MARCO



GINTOSA

ALPINE FRAGRANCE, WITH FRESH, BALSAMIC NOTES OF JUNIPER, GENTIAN AND MOUNTAIN PINE. EACH BOTTLE IS THE RESULT OF LIMITED, ARTISANAL PRODUCTION, WITH NATURAL INGREDIENTS FROM THE ALPS, THIS GIN CAPTURES THE ESSENCE OF THE MOUNTAINS. MADE WITH PASSION AND CRAFTSMANSHIP, IT IS IDEAL FOR STRONG-TASTING COCKTAILS AND FOR SIPPING NEAT. EXCELLENT PAIRED WITH EARTHY DISHES AND INTENSE FLAVORS.

SMALL BATCH 200/200

LONDON DRY GIN

MADE IN DOLOMITES



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NEW YEAR MENU

FROM DOLOMITES AND FROM THE ITALIAN REGIONS, FOLLOW YOUR WAY

A GUIDED TOUR OR THE SAME DISHES AVAILABLE À LA CARTE. THE **WINTER 2025** 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
TRENTODOC, DAILY SELECTION

NEW GINTOSA & TASSONI SUPERFINE

TORTELLO WITH PORCINI MUSHROOMS
WHITE TRUFFLE AND CIRMOLO TOFFEE
CURAZIA '21 MASO S. GIORGIO

DOLOMITES BIO-EGG COOKED AT LOW TEMPERATURE
AGED BAGOSS CHEESE AND RADICCHIO
MASO MONTALTO '12 T.LUNELLI

OR

STELVIO PARK DEER, JUNIPER AND RARE COOKING
POTATO TERRINE, CHANTERELLE AND CARNELIAN
TEROLDEGO GHANDER '20 GHANDER
FERAL N° 4 FERAL

CHRISTMAS ZELTEN, MOUNTAIN MILK AND PANETTONE ICE CREAM
SAN MARTIN GRIGOLETTI

FROM THE DOLOMITES



IL GALLO CEDRONE

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23 DECEMBER 2024 - 19 JANUARY 2025

WELCOME HORS D'OEUVRE
FROM THE PANTRY AND THE POT
FRANCIACORTA, DAILY SELECTION
LYNX CESCONI "AMERICANO"

SCAMPI

CAVIAR, TANGERINE, FENNEL, PUNTARELLE AND CELERY
SOAVE OTTO '23 PRÀ
FERAL N° 2 FERAL

TAGLIOLINO

ROCKFISH, BURRATA AND PENDULUM TOMATO
GRAND ARDÈCHE CHARDONNAY '22 LOUIS LATOUR

RISOTTO

PUMPKIN, GUINEA FOWL, CENGLEDINO CHEESE AND APPLE PUREE
SUITE N° 1 J.S.B. DELAITI

AMBERJACK

ST. ERASMUS ARTICHOKE AND SALINA CAPERS
ROSABELLA '23 G.D. VAJRA

OR

TRENTINO SCOTTONA BEEF MATURED IN BEESWAX
SFURZAT WINE SAUCE, MORELS AND OXTAIL CROQUETTE
SFURZAT 5 STELLE '20 N. NEGRI

WILD STRAWBERRY CHEESECAKE, ELDERFLOWER, BLACKBERRY ICE CREAM
ROSEN MUSKATELLER '21 MURI-GRIES

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

FROM DOLOMITES
FROM THE ITALIAN REGIONS

€ 130,00

€ 160,00

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.

AFELTRA ORGANIC SPAGHETTONE
SMOKED SARDINE BUTTER, WILD GARLIC AND CIMBRO PINE NUTS
IDDA '18 IDDA

AGNOLOTTI WITH RAW HAM
VEGETABLES AND BEANS FROM CONTRONE AND LAMON
DERTHONA TIMORASSO '22 VITE COLTE

MEDITERRANEAN FISH
CUTTLEFISH SPECK, CAULIFLOWER, CHRISPINO, DRIED PEAS & BLACK GARLIC
CAPELLANIA '15 M. DE MURRIETA

THE WHOLE VEAL, ONE BITE AT A TIME
DOLOMITES HONEY AND SAFFRON SAUCE
BRUNELLO DI MONTALCINO PIAN DELLE VIGNE '14 ANTINORI

DUCK IN TWO COOKINGS
ORANGE AND CHOCOLATE
BAROLO GINESTRA CASA MATÈ '18 E. GRASSO
TOVEL'S GIN TREFENGA BLOOD & AROMATIC TONIC WATER

SANBIRANO CHOCOLATE, MARASCHINO CHERRY ICE CREAM & BRANDY SAUCE
DORON OVERRIPE GRAPES E. ROSI

MOUSSE, YOGURT, DRIED FRUIT AND SPICED APPLE
KERNER PRAEPOSITUS PASSITO '21 A. NOVACELLA
SAFFRON GIN & ELDERFLOWERTONIC

À LA CARTE

IL GALLO CEDRONE HORS D'OEUVRE	€ 31,00
FIRST COURSES	€ 39,00
SECOND COURSES	€ 49,00
DESSERTS	€ 27,00



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COMBINED DRINKS

TRENTODOC, DAILY SELECTION	€ 13,50 - € 16,50
FRANCIACORTA, DAILY SELECTION	€ 13,50 - € 16,50
ALTA LANGA DOCG EXTRA BRUT BIO '19 COCCHI	€ 16,50
CHAMPAGNE BRUT R.020 LALLIER	€ 23,50
CURAZIA '21 MASO S. GIORGIO	€ 11,50
SOAVE OTTO '23 PRÀ	€ 9,50
GRAND ARDÈCHE CHARDONNAY '22 LOUIS LATOUR	€ 13,50
IDDA '18 IDDA	€ 12,50
DERTHONA TIMORASSO '22 VITE COLTE	€ 8,50
CAPELLANIA '15 M. DE MURRIETA	€ 17,50
FERAL N° 2-4 FERAL	€ 7,50
MASO MONTALTO '12 T. LUNELLI	€ 18,50
TEROLDEGO GHANDER '20 GHANDER	€ 11,50
SUITE N° 1 J.S.B. DELAITI	€ 9,50
ROSABELLA '23 G.D. VAJRA	€ 11,50
SFURZAT 5 STELLE '20 N. NEGRI	€ 17,50
BRUNELLO DI MONTALCINO PIAN DELLE VIGNE '14 ANTINORI	€ 23,50
BAROLO GINESTRA CASA MATÈ '18 E. GRASSO	€ 31,50
NEW GINTOSA & TASSONI SUPERFINE	€ 20,00
LYNX CESCONI "AMERICANO"	€ 17,00
TOVEL'S GIN TREFENGA BLOOD & AROMATIC TONIC WATER	€ 17,00
SAFFRON GIN & ELDERFLOWERTONIC	€ 17,00
SAN MARTIM GRIGOLETTI	€ 12,50
ROSENMUSKATELLER '21 MURI-GRIES	€ 13,50
DORON UVE STRAMATURE E.ROSI	€ 12,50
KERNER PRAEPOSITUS PASSITO '21 A. NOVACELLA	€ 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