

Your Private Chef



For an unforgettable experience, we can organize a dinner with a private chef to make you enjoy the local cuisine and the location you have chosen for your holidays.

Cost for the menu:

€150 per person for 2 guests

€120 per person from 3 to 8 guests

*The cost includes one bottle of local wine for every 2 people, water bread and kitchen cleaning.

*On request the waiter for 100 euro.

From the following menù is suggested to choose only one option for each course

The service must be booked at least one week in advance.

Menù

Appetizers

Grilled octopus on cream of truffle potatoes and balsamic vinegar caviar
Red Mullet fish at Colbert style
King Prawns on Vitellotte potatoes and "Franciacorta's" reduction sauce
Poached egg on "provolone del monaco" fondue, black truffl, bottarga and lime
Tuna ceviche
Pezzogna cutlet on glasswort salad
Monachina Egg

First dishes

Spaghetti with prawn carpaccio and caper and mint pesto
Potato gnocchi, mussels, pecorino cheese and lemon
Mezzi paccheri with octopus ragù souce
Pasta with fish of the day
Spaghetti with squid tomato souce an pecorino cheese
Pasta and Potato Tiberio style (garlic, provola an rocket)
Citrus Risotto
Gnocchetto with caprese rabbit
Ravioli

Second course

Fish of the day in salt crust with siphoned potato and saffron sauce
Squid And Potatoes Capri
Eggplant parmigiana
Fillet with green pepper
Caprese Rabbit
Fried cod fish with escarole
Egg cloud with asparagus and walnuts

Dessert

Torta caprese
Delizia a limone
Zeppolone San Giuseppe
Tiramisu