

# VLADIO

PRIVATE CHEF



A CURATED EXPERIENCE,  
MEANT TO BE LIVE

## MY CUISINE

My cooking is shaped by memory, intuition, and the places that have formed me.

I grew up between cultures, where I learned to cook with sensitivity to product, rhythm, and time. Mexico expanded that perspective in its markets, the intensity of its flavors, and the energy of its people became a natural part of the way I cook.

Today, my cuisine doesn't follow a single origin, but rather a way of interpreting each moment.

Product, intuition, and attention to detail are the foundation. The rest unfolds at the table.



## THE MENU

5-COURSE

TWO ANTIPASTI TO SHARE, FOLLOWED BY A CHOICE BETWEEN A STARTER OR PASTA/RISOTTO, ONE MAIN COURSE, AND ONE DESSERT.

### ANTIPASTI

#### CROSTINO DI PORRI

Sourdough bruschetta, light ricotta cream, butter-cooked leek, and chives.

#### DOLCE & FUMO

Date stuffed with smoked scamorza (smoked provolone) and crispy pancetta

#### CROCANTE NERO

Crispy croquette of Parmigiano Reggiano and seasonal black truffle.

#### FIORI DI ZUCCA RIPIENI

Squash blossom filled with goat cheese and mascarpone, lemon, and fresh mint

Served in light tempura or natural

### STARTERS

#### CALAMARO IN SEMOLA

Crispy calamari in fine semolina, citrus caper sauce, shallots and dill.

#### CRUDO DI PESCE DEL GIORNO

Red snapper, Marsala brown butter, fresh fennel and kumquat.

#### CARCIOFI, PECORINO E RUCOLA

Fresh artichoke, aged Pecorino and wild arugula.

#### BRESAOLA D'ALTA QUOTA

Cured beef carpaccio with wild arugula and shaved Pecorino Romano.

#### STRACCIATELLA CON FIGHI FRESCHI

Fresh figs, caramelized tomato and aged balsamic.

#### INSALATA DI STAGIONE

Seasonal leaves, house vinaigrette and toasted seeds.

## FRESH PASTAS & RISOTTOS

#### NERO DI MARE

Squid ink pasta, lobster bisque and cuttlefish.

#### TAGLIATELLE AL RAGÙ

Fresh egg pasta with traditional slow-cooked ragù.

#### PISTACCHIO DEL SUD

Creamy pistachio pasta with white wine (Optional with shrimp)

#### RISOTTO AGLI ASPARAGI E PISELLI

Green asparagus, peas, crispy guanciale and 24-month Parmigiano Reggiano.

#### TARTUFO NERO

Pasta or risotto with seasonal black truffle. (Fresh shaved truffle available upon request.)

## PLATTI FORTI - MAIN DISHES

### CARNE & PESCE

#### SALTIMBOCCA ALLA ROMANA

Veal, Parma prosciutto, fresh sage and butter sauce.

#### SCALOPPINA DI VITELLO

Beef tenderloin with red wine jus and celeriac purée

#### BRANZINO CROCCANTE

Crispy skin sea bass, citrus butter and seasonal vegetables.

### SIDES

#### VERDURE ARROSTO AL FORNO

Seasonal roasted vegetables with extra virgin olive oil

#### PATATE CONFITTE AL ROSMARINO

Oven-roasted potatoes with rosemary, thyme, and red onion.

### DESSERTS

#### CIOCCOLATO & SALE

Chocolate, olive oil, sumac, and sea salt

#### BRISA DE MANGO E PASSIONE

Mango and passion fruit cream, crispy meringue, and chantilly

#### ZABAGLIONE AL MARSALA

Chilled Marsala zabaglione cream with red berry coulis

### **Details of the Experience**

Ingredients are personally selected by the chef, focusing on fresh, seasonal products.

Each experience is tailored to the client, the setting, and the moment.

The menu serves as a base and may be adapted to the style of the event.

### **Mexican-Mediterranean**

tasting experiences can be curated upon request.

### **Private breakfast and brunch**

experiences are also available, adapted from simple to more refined formats depending on the occasion.

Wine pairings, bottle selections, and cocktail experiences, including Mexican-inspired options, are available upon request.

### **Pricing**

\$2,500 MXN per person  
Events for 1-6 guests:  
\$16,500 MXN minimum per event.

### **Service (Optional)**

Wait Service \$1,300 MXN (5 hours)

Additional hour: \$300 MXN

### **Payment & Booking**

A 50% deposit is required to confirm the reservation.

The remaining balance is due prior to the event.

The service must be fully settled before the experience begins.

**Cancellations & Changes**  
The deposit is non-refundable. Cancellations made more than 14 days in advance may be rescheduled once, subject to availability.

**Within 14 days of the event, the full amount will be charged.**

### **Guest Count**

The final number of guests must be confirmed at least 14 days prior to the event.

After this date, only increases in guest count can be accommodated.

Reductions are not permitted. Additional guests will be charged at the agreed price per person.

## **BANK DETAILS**

Banco Santander

Account number:

60-58 88 69 67-8

Card number:

5579 0701 6402 8543

CLABE:

0141 8060 5888 6967 85

Banco BBVA

Account number:

156 809 5871

Card number:

4152 3144 3188 2490

CLABE:

0121 8001 5680 9587 18

SWIFT Code:

BCMRMXMMPYM

## **CONTACT**

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