

# VLADIO

PRIVATE CHEF



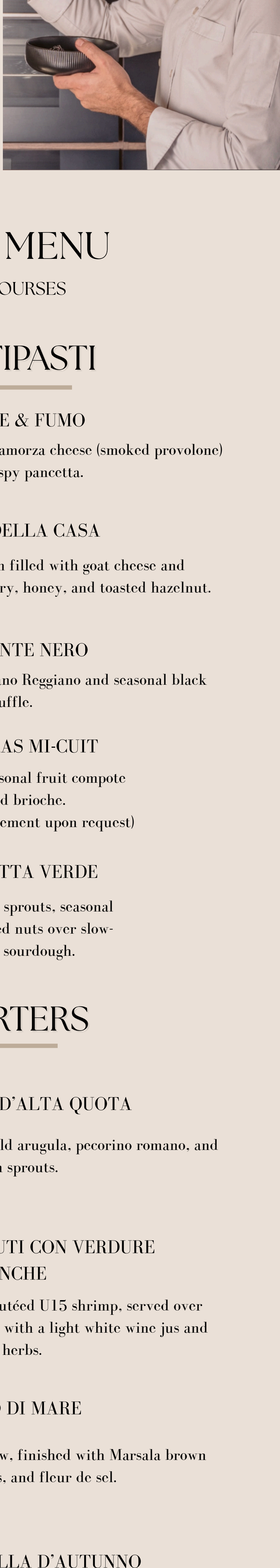
AN EXPERIENCE THAT CAN BE FELT,  
LIVED, AND REMEMBERED

## MY JOURNEY THROUGH FLAVOR

My story began with the aroma of ragù in my nonna's kitchen and summers spent in Calabria, where product and time set the rhythm.

It was in Mexico that my cooking truly took shape and opened up: vibrant markets, direct flavors, and a sense of freedom that transformed the way I cook.

Today, I cook with seasonal ingredients, seeking balance, intuition, and memory. An honest cuisine, meant to be enjoyed without too much explanation.



## THE MENU

5-COURSES

### ANTIPASTI

#### DOLCE & FUMO

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

#### FIORI DELLA CASA

Natural squash blossom filled with goat cheese and mascarpone, dried cranberry, honey, and toasted hazelnut.

#### CROCANTE NERO

Crispy croquette of Parmigiano Reggiano and seasonal black truffle.

#### FOIE GRAS MI-CUIT

With a delicate seasonal fruit compote and toasted brioche.

(Available as a supplement upon request)

#### BRUSCHETTA VERDE

Shaved Brussels sprouts, seasonal citrus and toasted nuts over slow-fermented sourdough.

### STARTERS

#### BRESAOLA D'ALTA QUOTA

Cured veal carpaccio with wild arugula, pecorino romano, and fresh sprouts.

#### GAMBERI BATTUTI CON VERDURE

##### BIANCHE

Finely chopped and lightly sautéed U15 shrimp, served over gently cooked fennel and leek, with a light white wine jus and fresh herbs.

#### CRUDO DI MARE

Catch of the day served raw, finished with Marsala brown butter, citrus, and fleur de sel.

#### STRACCIATELLA D'AUTUNNO

Stracciatella with figs and caramelized tomatoes, aged balsamic, pistachio, and fresh herbs.

#### INSALATA DI STAGIONE

Radicchio, endive and seasonal greens with fresh fennel and a light house vinaigrette.

### FRESH PASTAS & RISOTTOS

#### NERO DI MARE

Squid ink pasta with lobster bisque sauce and fresh chives.

#### LIMONE E ZUCCHINA

Fresh pasta with citrus and herbal notes: lemon, zucchini, and mint over a butter and pecorino emulsion.

#### RISOTTO AGLI ASPARAGI

Green asparagus and crispy guanciale.

#### PISTACCHIO DEL SUD

Creamy pistachio pasta with shallot, white wine, butter, and parsley. (Optional: rustic-cut shrimp)

#### TARTUFO NERO

Pasta or risotto in a light black truffle cream with Parmigiano Reggiano.

(Fresh shaved truffle available as a supplement upon request.)

### PLATTI FORTI - MAIN DISHES

### CARNE & PESCE

#### SALTIMBOCCA ALLA ROMANA

Veal fillet in white wine with Parma ham, butter, and sage.

#### FILETTO DI MANZO AL VINO ROSSO,

##### ROSMARINO E BURRO

Beef tenderloin with red wine reduction, rosemary and butter

#### SCALOPPINE DI VITELLO CON

##### SCAMORZA, ZUCCHINI E TIMO

Veal escalope with gratinated scamorza and thyme-roasted squash.

#### PESCA DEL DÍA

##### PROSECCO RIDOTTO E AGRUMI

##### DELICATI

Seared catch of the day, light prosecco reduction and delicate citrus notes.

### SIDES

#### INSALATA DEL MERCADO

Seasonal market salad

#### PATATE AL FORNO

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

#### VERDURE ARROSTITE AL FORNO

Selection of roasted vegetables with extra virgin olive oil.

### DESSERTS

#### CIOCCOLATO & SALE

Semi-dark Belgian chocolate mousse with cocoa crumble, black pepper, fleur de sel, olive oil and sumac.

#### BRISA DE MANGO E PASSIONE

Mango, passion fruit, ginger, and lemon cream, with salted chantilly and crunchy meringue.

#### ZABAGLIONE WITH RED BERRY

##### COULIS

Marsala zabaglione cream, light red berry coulis.

## **SPECIAL EXPERIENCES**

- **Mexican-Mediterranean tasting menu available upon request.**
- **Private breakfast experience available for in-home bookings.**

## **5-Course Menu**

This proposal serves as a flexible base.

The experience can be adapted to the style of the event—casual, to share, interactive, or fully tailored—and is defined together according to the client's preferences.

The 5-course menu includes 2 bites, 1 starter, 1 main course, and 1 dessert.

One selection per course is chosen, and the same menu is recommended for all guests, except for dietary restrictions communicated in advance.

Ingredients are personally selected by the chef, prioritizing fresh and seasonal products.

If desired, the experience may include interaction and conviviality in the kitchen with the chef.

## **PRICING**

- \$2,500 MXN per person
- Events for 1-5 guests: \$14,000 MXN per event (minimum)

## **SERVICE (OPTIONAL)**

- Service staff: \$1,300 MXN per staff member (5 hours)
- Additional hour: \$300 MXN
- Sommelier service and wine pairings available upon request
- Service is quoted separately and defined according to the needs of each event.

## **PAYMENT TERMS**

- 50% deposit is required to confirm the booking
- Remaining 50% must be paid prior to the event
- The service must be fully settled before the experience begins.

## **CANCELLATION POLICY**

- The deposit is non-refundable.
- Cancellations made less than 14 days prior to the event require full payment of the agreed service,
- as the date is reserved and the service is planned specifically for the event.
- Any changes or rescheduling are subject to availability.

## **NUMBER OF GUESTS**

- The final number of guests must be confirmed at least 14 days prior to the event.
- After this date, only increases in the number of guests are accepted.
- Each additional guest will be charged at the originally agreed price per person.
- Reductions in guest count are not permitted.

## **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:  
BCMRMXMPYM

## **CONTACT**

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