

# CHEFPERTE

Giovanni Fiorentini, Private Chef & Wedding

## PERSONAL CHEF... SOME PROPOSALS

### VEGETARIAN MENU

#### Appetizer

Vegetables flan with parmesan cream

#### First Course

Sieneese picini in the aglione (aglione is a horticultural plant grown in Val di Chiana and Val d'Orcia shire)

#### Second Course

Eggplant parmigiana

#### Dessert

Strawberry tiramisù with limoncello cream

#### Wine

Chianti wine (1 bottle every 4 persons)

**€ 280 for 4 persons / € 40 for each additional person / € 15 per bottle for extra wine**

### FARMER MENU

#### Appetizer

Bruschetta with extra virgin olive oil

#### First Course

Tuscan Ribollita (traditional Tuscan soup with stale bread and vegetables)

#### Second Course

Fried chicken and rabbit with seasonal vegetables

#### Dessert

Tart with fruit jam

#### Wine

Chianti wine (1 bottle every 4 persons)

**€ 300 for 4 persons / € 40 for each additional person / € 15 per bottle for extra wine**

### TUSCAN MENU

#### Appetizer

Tasting of cold cuts, selection of cheeses and bruschetta (grilled bread rubbed with garlic and variety of toppings)

#### First Course

Fresh pasta pappardelle with boar sauce

#### Second Course

Cinta Sieneese fegatello with crunchy spinach

#### Dessert

Cantuccini with Vinsanto

#### Wine

Chianti wine (1 bottle every 4 persons)

**€ 320 for 4 persons / € 40 for each additional person / € 15 per bottle for extra wine**

### SEA FOOD MENU

#### Appetizer

Salted codfish with cream of cannellini beans and resemmary

#### First Course

Trabaccolara paccheri (pasta with fish sauce)

#### Second Course

Calamari stuffed with tomato soup and basil pesto with crispy sage

#### Dessert

Lemon sorbet

#### Wine

Chianti wine (1 bottle every 4 persons)

**€ 340 for 4 persons / € 40 for each additional person / € 15 per bottle for extra wine**

### TRUFFLE MENU

#### Appetizer

Fried egg with truffle

#### First Course

Fresh pasta with truffle

#### Second Course

Trabbit in porchetta (roasted rabbit with flavouring entrails) and mashed potatoes

#### Dessert

Truffle tiramisù

#### Wine

Chianti wine (1 bottle every 4 persons)

**€ 380 for 4 persons / € 50 for each additional person / € 15 per bottle for extra wine**

### CHIANTI MENU

#### Appetizer

Chianti tuna

#### First Course

Chianti Riserva rise with Fossa Pecorino

#### Second Course

Fiorentina steak with cannellini beans

#### Dessert

Chestnut crepes with orange and rum sauce

#### Wine

Chianti wine (1 bottle every 4 persons)

**€ 360 for 4 persons / € 45 for each additional person / € 15 per bottle for extra wine**

*Prices (VAT excluded) are inclusive of table setting, service, kitchen cleaning.*

At the time of booking it is MANDATORY to report any ALLERGIES or FOOD INTOLERANCES of all participants, CHEFPERTE disclaims any responsibility in case of failure to communicate.

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Palaia (PISA)  
TUSCANY