



www.privatechefgiovanni.com



TRADITIONS

- Risotto Milanese
- Scrippelle mbusse
- Gnocchi with Neapolitan ragù in tomato sauce
- Spaghetti alla Carbonara
- Spaghetti all'Amatriciana
- Tagliatelle al ragù Bolognese
- Spaghetti alle vongole
- Clams in white wine sauce
- Swordfish Mediterranean style
- Orecchiette with cime di rapa
- Turnip tops
- Panzanella salad
- Beef spezzatino
- Stew with mixed vegetables
- Veal saltimbocca
- Vitello tonnato
- Meatballs in tomato sauce
- Sautéed clams and mussels
- Seafood risotto
- Frutti di mare
- Tiramisù
- Panna cotta
- With seasonal berry compote
- Chocolate caprese cake
- Abruzzese bocconotti
- Neapolitan rum babà

**for world food dishes please send an enquiry and we will get back to you as soon as possible.*

**prices from £75 per person, minimum spend £750.*

email: info@privatechefgiovanni.com



2026 Private Chef Giovanni