

SPRING-SUMMER CHEF'S DISHES FOR MENU AND BUFFET
PERSONAL CHEF JOHANN DESNOUES & ANNA FENAROLI
ITALIAN FINE CUISINE FOR FOODIES SINCE 2007 ON LAKE COMO ITALY
WWW.PERSONALCHEFCOMOLAKE.ONLINE WWW.JDPERSONALCHEF.IT



JOHANN DESNOUES
Personal Chef

V: VEGETARIAN DISH **VUR:** VEGETARIAN UPON REQUEST

RWT: RECOMMENDED WITH TRUFFLE



**Find out more about our Italian truffle and
Italian caviar service at the end of the Pdf.**



GLUTEN FREE DISHES OR MENU UPON REQUEST.

**In this case the full menu could be cooked gluten free
for all guests. Since gluten-free products cost
twice as much as a “regular” product, there
will be a price increase.**

PLEASE NOTIFY IN CASE OF ALLERGY

STARTERS

VEGETARIAN STARTERS

MOZZARELLA CHEESE TASTING: local mountain mozzarella with cow's milk and buffalo milk mozzarella from Campania or Puglia. Baked cherry tomatoes with extra virgin olive oil from Lake Como. Roasted pine nuts & organic arugula salad **RWT**



CROSTONE OF BURRATA CREAMY CHEESE from the local farm: la Fiorida (Little production) simply with some extra virgin olive oil from lake Como **RWT**



HUMMUS OF CANNELLINI BEANS, grilled zucchini, tomato confit, French beans, olives



COLD FRESH TOMATO SOUP, focaccia croutons and local mozzarella

SALADS FOR STARTERS

BELLAGIO'S SALAD: Sea fish and lake fish salad with many other carefully selected ingredients (Subject to availability from my fishmonger to trust) *Add + 4 € for person.*



CESARE CARDINI SALAD CHEF'VERSION: Salad, buttery croutons, shaved old parmesan, chicken, eggs, anchovies and bacon **VUR**



TUSCANY PANZANELLA SALAD: bread, assorted tomatoes, cucumber, grilled red bell peppers, basil, anchovies, red onions, garlic **VUR**

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OUR FAMOUS GOURMETS CUTTING BOARDS

RUSTIC CHEESES BOARD of local farms from Valtellina Valley

OR

ARTISANAL SALAMI BOARD from our trusted butcher and local farms

OR

GREAT MIX BOARD IS EQUIVALENT TO 2 APPETIZERS/STARTERS
Assorted salami and cheeses from local farms

FISH STARTERS

CHEF'S SPECIALTY: Mediterranean chickpea hummus,
grilled prawns and spicy salami **VUR**

•

LOCAL "CARPIONE": marinated trout in white wine and
apple vinegar (Carrot, onion, aromatic herbs)

•

OCTOPUS SALAD: potatoes, string beans & tuna cream
Add + 3,50 € for person.

MEAT STARTERS

BEEF TONGUE in green sauce, barley salad with artichoke **RWT**

•

FRESH CURED BEEF CARPACCIO topped with organic arugula,
shaved parmesan cheese, drizzled with extra virgin
olive oil from lake Como **RWT**

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PORCHETTA CARPACCIO with artichokes in oil
and shaved pecorino cheese **RWT**

QUAIL PATÉ IN CRUST, vegetables and red fruit RWT



**CARPACCIO OF LOCAL AIR-DRIED BEEF BRESAOLA
AND ROAST-BEEF, shaved parmesan cheese, cherry tomatoes,
arugula salad, marinated mushroom ceps and olive RWT**



**TONNO DI CONIGLIO (rabbit like the tuna fish)
Rabbit is cooked and marinated in olive oil (like tuna)
with some seasoning and garlic. Served boneless. RWT**

**PASTA DISHES
BAKED PASTA* & CO
*of which one baked**

**SORRENTO-STYLE POTATO GNOCCHI
au gratin baked with basil tomato sauce, mozzarella and parmesan V**



**ROMAN-STYLE SEMOLINA GNOCCHI
au gratin in the oven with butter, sage and pecorino romano V**



**GRATINATED BOLOGNESE CANNELLONI
Stuffed roll pasta with beef stew, soffrito, tomato sauce, béchamel RWT**



**GRATINATED GRANDMOTHER LASAGNA
Meats stew: beef/Italian sausage, vegetables, tomato sauce, Chianti
red wine, béchamel sauce, fior di latte, onions “confit” RWT**



VEGETARIAN LASAGNA: medley of seasonal vegetables V

GNOCCHI / DUMPLING

POTATO GNOCCHI

Meats stew "Tuscany style" in Chianti red wine sauce **RWT**

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MOUNTAIN RICOTTA CHEESE GNOCCHI (without potato)

Velvety zucchini sauce **V**

RAVIOLI

ARTICHOKE RAVIOLI, sausage ragu with soffrito and thyme **VUR. RWT**

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CHEESES RAVIOLI, gorgonzola creamy sauce, basil & walnuts **V. RWT**

•

LEMON RAVIOLI with tuna bottarga from Sardinia **VUR**

•

RAVIOLI FROM ABRUZZO with braised beef and spicy sausage **RWT**

PASTA MARTELLI • TUSCANY

CREAMY LOBSTER SAUCE *Add + 10 € for person.*

•

GENOVESE SAUCE FROM NAPLES with beef ragout with onions **RWT**

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SWEET AND SOUR SICILIAN CAPONATA with grilled wild prawns **VUR**

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PUTTANESCA SAUCE

Tomato sauce, anchovies, garlic, oregano, black olive, cappers **VUR**

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AMATRICIANA SAUCE: rustic tomato sauce, pork cheek
white wine from Lazio, sheep's cheese **RWT**

CARBONARA (chef's version) pork cheek, smoked lardons, organic eggs,
pecorino cheese sauce, ground pepper **RWT**



LA NORMA: tomato sauce, fried eggplants, dried ricotta cheese, basil **V**



LIGURIAN PASTA: string beans, potatoes, pesto, parmesan cheese **V**

RISOTTO CARNAROLI ACQUERELLO®

LAKE COMO STYLE: Como lake fish risotto with sage (breaded fish)

Add + 3,50 € for person.



MILAN STYLE with local saffron stigmas and seasonal vegetables **VUR**

Add + 5 € for person. RWT



LUXURY RISOTTO: Franciacorta sparkling wine and wild prawns
Sofrito, grilled almonds (Cooked with light shrimp broth)

Add + 5 € for person.



NETTLE RISOTTO: Prosecco, shallots, grana cheese, nettle picked by
me in the mountain, cooked and smoked raw ham **VUR. RWT**



TOMATO AND MOZZARELLA RISOTTO: tomato cream with a touch
of mascarpone and rosemary. Raw tomatoes tartare with basil pesto,
local mozzarella and buffalo mozzarella **V**



CARBONARA-FLAVORED RISOTTO: pork cheek, organic eggs
(Cooked not raw) cream of pecorino Romano and black pepper **RWT**



CHEF'S RISOTTO: cream of zucchini with a touch of mascarpone,
grilled zucchini, organic lemon zest and artisanal smoked scamorza **V**

MAIN COURSES VEGETARIAN, FISH AND/OR MEAT

MAIN COURSES FISH

The fish is served without bones. I buy the fish from my trusted fishmonger. It's wild fish or organic breeding.

GILTHEAD in salmoriglio sauce from Sicily *Add + 5 € for person.*

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SEA BASS "LIGURIAN STYLE", olive Taggiasche, pine nuts, baked cherry tomatoes and thyme *Add + 4 € for person.*

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MOSCARDINI ALLA LUCIANA: Moscardini stew from Naples with tomato, garlic, chili. Served with bruschetta.

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MEDITERRANEAN SEA SWORDFISH TAGLIATA (Nice thick slices)
Grilled radicchio salad, orange sauce, olive & capers from Pantelleria
Add + 8 € for person.

•

BREEDING TROUT in fresh mountain water.

Fillet cooked meunière: Butter/parsley/almonds/lemon **RWT**

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SICILY TUNA TAGLIATA (Nice thick slices)
Fagioli Zolfini all'uccelletto*. Tuscan baked beans with tomato and sausage. **RWT** *Slow Food Presidium! *Add + 8 € for person.*

VEGETARIAN MAIN COURSES

PEPERONATA: bell pepper stew with potatoes, basil, red onions
and tomato cooked slowly in extra virgin olive oil



PARMIGIANA AUBERGINE/EGGPLANT

Tomato sauce, basil, parmesan cheese and smoked mozzarella



BUD SPENCER'S BEANS STEW with tomato sauce
and vegetarian sausage. Served with potato/spinach croquettes **RWT**



FRITTATA: zucchini and tomato omelette with basil.
(Organic vegetables and eggs) **RWT**

MAIN COURSES MEAT

All meat is bought from my artisan butcher and/or local farms.

ITALIAN STUFFED MEATLOAF: Free interpretation by the chef **RWT**



BRAISED BEEF “brasato-stracotto” in Chianti red wine sauce
(Shoulder, cheek and tail) **RWT**



BEEF FILLET “TAGLIATA” Grilled and sliced with extra virgin olive
oil from Lake Como **RWT Add + 4 € for person.**



CHICKEN FRICASSEE “Como style” with brandy,
assorted mushrooms and local crème fraiche **RWT**



CHICKEN FRICASSÉ with olives Taggiasche, spicy green olives,
pine nuts, lemon confit and thyme

MONDEGHILI: Delicious and special typical meatballs from Milan.
Beef, pork, chicken, many other carefully selected ingredients **RWT**



PORK: BOMBETTE FROM PUGLIA: stuffed pork with dried tomatoes,
almonds, pancetta, rosemary, pecorino and smoked cheese **RWT**



PORK in real balsamic vinegar sauce and cherries

PLEASE NOTIFY IN CASE OF ALLERGY

DESSERTS

CHOCOLATE CAPRESE CAKE: soft chocolate cake, almond flour.
For 8 and more people.



RUM BABA: small sponge cake soaked in rum-flavoured syrup



DISTRUCTURED MINI SICILIAN CANNOLI filled with sweetened curds



ORGANIC LEMON CREAM COOKED with strawberries
and hazelnut meringue “Brutti ma Buoni”



WHITE CHOCOLATE MOUSSE: with wild berries, passion fruit coulis,
hazelnut meringue “Brutti ma Buoni”



#FOODPORN MINI BLACK FOREST CAKE: Chocolate cake,
whipped cream, cherry liquor, amarene, almonds and pine nuts **RWT**



SALAMI CHOCOLATE ROLL with biscuit dried fruit & local grappa



RED FRUITS in Chianti red wine syrup and spices

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APPLE/APRICOT STRUDEL: cinnamon/raisins/pine nuts



TARTE TATIN: Upside-down caramel apple tart



**TIRAMISU: Classic recipe with mascarpone cheese,
coffee and Marsala wine**



LIMONCELLO TIRAMISU, artisanal pistachio cream and raspberries



PEACHES MELBA CUP (In summer)

Raspberry coulis, ice cream, Chantilly and almonds

IN PARTNERSHIP WITH

WWW.URBANITARTUFI.IT

Seasonal fresh truffle service at no extra charge, you will pay the supplier price. Do not hesitate to ask us to add seasonal Italian truffles to your dishes or to make a menu dedicated entirely to truffles.

The price of truffle may vary from day to day. The calculated price will be the price quoted by our supplier on the day of ordering.

Full menu with truffle,

Recommended quantity: 10/15 grams per person per dish.



Menu with two truffle dishes,

recommended quantity: 10/15 grams per person for each dish.



Menu with only one truffle dish,

recommended quantity: 20/25 grams per person.

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**Do you feel like tasting a real 100% Italian Sevruga Caviar,
produced in Lombardy not far from lake Como...**

Discover my proposal of dishes:

**Tasting of sevruga caviar (30 grams)
with the traditional mother-of-pearl spoon. 95 €**

•

**Beef fillet carpaccio with caviar (10 grams)
and marinated organic yolk egg. 58 €**

•

Fillet of caught sea bass with caviar sauce (15 grams). 68 €

At your service

Johann Desnoues

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