

DISHES FOR BUFFET.PERSONAL CHEF LAKE COMO ITALY
JOHANN DESNOUES & ANNA FENAROLI.
ITALIAN FINE CUISINE FOR FOODIES SINCE 2007
WWW.PERSONALCHEFCOMOLAKE.ONLINE



JOHANN DESNOUES
Personal Chef

V: VEGETARIAN DISH **VUR:** VEGETARIAN UPON REQUEST
RWT: RECOMMENDED WITH TRUFFLE **BS:** BEST SALE
GF: GLUTEN FREE DISH **GFUR:** GLUTEN FREE 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.**

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Find out more about our Italian Truffle Service at the end of the Pdf.

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Consuming raw or undercooked items may cause food borne illness.

PLEASE NOTIFY IN CASE OF ALLERGY

STARTERS

SALADS

**4 SEASONS
BUCKWHEAT SALAD**

VUR RWT

**CESARE CARDINI
SALAD**

**Egg, shaved parmesan,
chicken and bacon,
pizza crostini**

VUR

**CLASSIC
CAPRICIOUS SALAD**

**Or with fresh and
smoked salmon**

Add 4 € for person

VUR

OUR FAMOUS GOURMETS CUTTING BOARDS

GREAT MIX BOARD
Assorted salami and
cheeses from local farms

**Served as a unique starter
and add 4 € for person**

BS

**RUSTIC
CHEESES BOARD**
of local farms from
Valtellina Valley
At north lake Como

**Not combinable with
cold cuts board**

**ARTISANAL
COLD CUTS BOARD**
from our trusted
butchers and
local farms

**Not combinable with
cheese board**

MEAT AND CHEESE STARTERS

**ITALIAN-STYLE
BEEF TARTARE**
with Lake Como evo oil

RWT

VITELLO TONNATO
Veal in tuna sauce
chef's unconventional
version

Add 3 € for person

MINI SAVORY PIES
bacon and spicy
gorgonzola cheese

VUR

SCIATT
Local Casera cheese
in fried buckwheat
flour paste

**TASTING of local
BURRATA and local
organic MOZZARELLA
with extra virgin olive
oil from Lake Como**

V BS

FISH STARTERS

CHEF'S SPECIALTY
Mediterranean
chickpea hummus,
grilled wild prawns
and spicy Calabrian
salami

VUR BS

OCTOPUS SALAD
with potato, seaweed
and tuna sauce

Add 5 € for person

PANTESCA SALAD
from the island
of Pantelleria

VUR GF

SALMONE
PARISIENNE STYLE
SALAD
with vegetables
in green sauce

PASTA DISHES

BAKED PASTA

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

V GFUR

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

V GF

GRANDMOTHER'S
LASAGNA
with ground beef,
sausage, fior di latte,
tomato sauce, béchamel

GFUR BS

VEGETARIAN LASAGNA
with medley of
seasonal vegetables

GFUR

RAVIOLI

ROAST MEAT RAVIOLI
with ragout
Tuscan-style

RWT

ARTICHOKE RAVIOLI
with pecorino
from Tuscany

V RWT

CHEESE RAVIOLI,
sweet and spicy
gorgonzola sauce,
basil and walnuts

V BS

RISOTTI CARNAROLI ACQUERELLO®

RICE AGED 1 YEAR.

**FRANCIACORTA
SPARKLING WINE
RISOTTO**

with organic herbs from
“la fattoria delle erbe”

V GF RWT

**LOCAL AND CRAFT
BEER RISOTTO**

with butcher's sausage,
sofrito with herbs
and arugula

VUR GFUR RWT

**TYPICAL RISOTTO
FROM LAKE COMO**

with breaded
perch fillet,
butter and sage

GFUR BS

Add 4 € for person

PASTA MARTELLI FROM TUSCANY

**MACARONI
GENOVESE SAUCE**

beef ragout with onions.

*Typical sauce
from Naples*

GFUR BS

**MACARONI
AMATRICIANA SAUCE**

rustic tomato sauce,
pork cheek,
white wine from Lazio,
pecorino sheep's cheese.

*Typical sauce
from Amatrice*

GFUR

**FUSILLI
ALLA NORMA**

tomato sauce, basil,
fried eggplants,
dried sheep's ricotta.

*Typical
Sicilian sauce*

V GFUR BS

**MACARONI IN
CARBONARA SAUCE**

pork cheek,
raw organic eggs,
pecorino cheese
ground pepper

*Typical sauce
from Rome*

GFUR

**FUSILLI
ALLA NERANO**

fried zucchini,
provolone cheese,
parmesan cheese,
aglio, basilico

*Typical sauce
from Naples*

V GFUR

FUSILLI
with basil pesto,
raw tomato and
burrata cheese
from local farm

V GFUR

MAIN COURSES

VEGETARIAN, FISH AND/OR MEAT

MAIN COURSES FISH (only high quality)

The fish is served without bones. I buy the fish from my trusted fishmonger.
Seasonal vegetables are provided in all dishes. Due to non-supply of ours
suppliers or fishermen, some fish may not be available.

SALMON
in sparkling
Franciacorta
wine sauce

Add 4 € for person

MULLET
porchetta-style
with rosemary and
Italian pancetta

TROUT
Fillet cooked meunière
with farina, butter,
parsley, almonds, lemon

Fish farmed in fresh
mountain water
in Trentino

GFUR BS

SEA BASS
“Ligurian-style”
olive Taggiasche,
pine nuts, thyme,
baked cherry tomatoes

BS

Add 3 € for person

VEGETARIAN MAIN COURSES

PEPERONATA
bell pepper stew
cooked slowly
in tomato sauce
with basil and
red onions. Served
with roasted potatoes

GF

PARMIGIANA
baked and gratinated
fried aubergine/eggplant
tomato sauce, basil,
parmesan cheese
and artisanal
smoked scamorza

GF BS

MAIN COURSES MEAT

All meat is bought from our trusted artisan butchers in Valtellina Valley and is served boneless. All the dishes are cooked according to the season. Seasonal vegetables are provided in all dishes.

CHICKEN FRICASSEE
“Como style”:
Brandy, mushrooms
and crème fraiche

RWT BS

BEEF TENDERLOIN
“TAGLIATA”
Grilled and sliced
with extra virgin olive
oil from Lake Como

RWT BS

Add 4 € for person

BEEF DIAPHRAGM
in pizzaiola sauce:
tomatoes, oregano,
capers, olives

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DESSERTS

CLASSIC TIRAMISU

Ladyfingers,
mascarpone, coffee
and Marsala wine

GFUR

LIMONCELLO TIRAMISU

organic lemon cream,
pistachio mascarpone

GFUR BS

TIRAMISU

ginseng and Nutella

GFUR

WHITE CHOCOLATE MOUSSE

Seasonal fruit,
passion fruit coulis,
hazelnut meringue
“Brutti ma Buoni”

BS

CHOCOLATE CAPRESE CAKE

Soft chocolate cake
with almond flour

GF BS

LEMON CAPRESE CAKE with almond flour

GF

MINISTRONE

Seasonal fruit soup,
amaretto Disaronno
liquor

GRANDMA'S APPLE PIE

CAPPUCCINO PANNA COTTA and baci di Alassio

RUM BABA

Slice of sponge cake
soaked in rum-flavoured
syrup, Chantilly

Add 5 € for person

**SERVED AS A UNIQUE
DESSERT**

MINI CANNOLI

filled with goat's milk
ricotta, pistachios
Marsala wine,
amarena cherries

CABARET of fresh and dry pastries

**SERVED AS A UNIQUE
DESSERT**

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IN PARTNERSHIP WITH

WWW.URBANITARTUFL.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.

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Menu with two truffle dishes,

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

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Menu with only one truffle dish,

recommended quantity: 20/25 grams per person.

At your service

Johann Desnoues

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