



AB

Personal Chefs & Consulting

PRIVATE CHEF SERVICES



ABOUT ME...

Alessio Berionni, born in 1991 in a small town in the heart of Umbria, Gualdo Tadino, he graduated from the Assisi hotel school and started working in the best restaurants in his area. At the age of 17 he moved to

England in South London, where he began to pursue his passion for cooking and perfection. After years of sacrifice he began to hold important positions in starred restaurants such as Gringling Gibbons 3 Michelin stars, worked along side Alain Ducasse, Gordon Ramsay, and Country luxury houses such as Stapleford Park 2 Michelin stars. In 2019, after having created not only a cultural and working background, but a fantastic family, and while leaving a piece of his heart, he decided to return to his country and get involved as a Personal Chef, successfully reaching yet another goal.

DESCRIPTION

A private chef is a culinary professional who provides personalized cooking services tailored to a client's lifestyle, tastes, and schedule. Unlike a restaurant chef, a private chef works directly for individuals, families, or groups, often in their homes, villas, yachts, or event venues.

HOW A PRIVATE CHEF WORKS

The service usually begins with a consultation. The chef discusses dietary preferences, allergies, cultural traditions, and the type of experience the client wants—simple daily meals, refined cuisine, or celebratory menus. Based on this, the chef designs customized menus and plans the service.

The chef typically takes care of:

- Menu planning and customization
- Grocery shopping and ingredient sourcing (often local and seasonal)
- Cooking and presentation
- Kitchen organization and cleaning after service

Everything is designed to be seamless and stress-free for the client.

Daily Services: Breakfast, Lunch, and Dinner

For breakfast, a private chef may prepare anything from light, healthy options to full, indulgent spreads. This can include fresh pastries, homemade breads, eggs prepared to order, fruit platters, and juices.

Lunches are often lighter and flexible, ideal for families, business retreats, or guests enjoying a day out. Menus can range from casual Mediterranean dishes and salads to structured multi-course meals.

Dinners are usually the most elaborate service. The chef can prepare refined, restaurant-quality menus, traditional regional cuisine, or comfort food elevated with professional technique. Dinners may be plated formally or served family-style, depending on the atmosphere desired.

SPECIAL EVENTS AND CELEBRATIONS

For special events—such as weddings, anniversaries, birthdays, private parties, or corporate gatherings—the private chef designs a bespoke culinary experience. This includes:

- Menu creation in line with the event's theme and style
- Coordination of timing and service flow
- Collaboration with planners, venues, and service staff if needed
- Accommodation of large groups, dietary needs, and cultural preferences

For weddings, the chef often works closely with the couple to reflect their story and tastes, offering elegant receptions, multi-course seated dinners, buffets, or live cooking stations.

A PERSONALIZED CULINARY EXPERIENCE

What truly defines a private chef is personalization. Every meal and event is crafted around the client's needs, ensuring high-quality food, privacy, flexibility, and an authentic dining experience—whether for everyday living or once-in-a-lifetime celebrations.

A private chef allows clients to relax and enjoy exceptional food, knowing every detail is handled with professionalism and care

COOKING CLASSES

Experience an unforgettable private cooking class in Tuscany, guided by a professional private chef in an authentic Italian setting.

Set among rolling hills, vineyards, and olive groves, the class takes place in a charming Tuscan villa, farmhouse, or your own accommodation. Your private chef welcomes you with a warm introduction to Tuscan culinary traditions, local ingredients, and seasonal flavors that define this world-famous cuisine.

Together, you will prepare a multi-course Tuscan menu from scratch, such as handmade fresh pasta, traditional sauces, rustic appetizers, and a classic dessert. You'll learn hands-on techniques, family recipes, and professional tips, all at a relaxed pace tailored to your interests and skill level. Fresh, locally sourced ingredients—often organic and regional—are at the heart of every dish.

As the aromas fill the kitchen, the experience becomes more than a class: it's a cultural immersion. The session concludes with a leisurely meal, where you enjoy the dishes you've prepared, perfectly paired with selected local wines.

Ideal for couples, families, and small groups, a private cooking class in Tuscany is an intimate, authentic way to connect with Italian food, tradition, and the joy of sharing a table.



WhatsApp

+ 39 370 372 7827



www.abpersonalchef.com

Sample menu

Starters

Slow cooked egg, sixty month aged Parmesan fondue and fresh truffles

First course

Hand- made cappelli filled with Stone bass, Confit cherry tomatoes and burrata

Main Course

Lightly cured Organic Pork tenderloin, Market greens, potatoes and jus

Dessert

Live plated Dark chocolate mousse, salted caramel and Vanilla

