

FALL/WINTER 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



**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

**PUMPKIN PANNA COTTA, arancia/pistacchio/amaretti V**



**MUSHROOM PUFFS: with roots puree and creamy sauce V. RWT**



**HUMMUS OF CANNELLINI BEANS**

**Seasoned raw seasonal vegetables and some crunchy elements V. RWT**

### SALADS FOR STARTERS

**BELLAGIO'S SALAD: Sea fish and lake fish salad and 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 parmesan, chicken, eggs, anchovies and artisanal bacon VUR**

### 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 artisanal cold-cut and cheeses from local farms**

## FISH STARTERS

**CROSTONE with roasted broccoli, Cantabrian anchovies,  
pork capocollo and almonds**



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



**LOCAL "CARPIONE" marinated trout in local white wine  
and apple vinegar. Apple, carrots, onions, aromatic herbs**



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

## MEAT STARTERS

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



**CROSTONE QUAIL with braised chicory, ceps and pancetta **RWT****



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

## PASTA DISHES

### RAVIOLI

**TORTELLINI IN BROTH (December and January only) RWT**



**VENISON RAVIOLI** in Barolo red wine sauce,  
*roasted apples, pears and dried figs RWT Add + 5 € for person.*



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



**PORCINI MUSHROOM RAVIOLI**, chestnuts and sage **V. RWT**

### PASTA MARTELLI • TUSCANY

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



**CARBONARA CHEF'S VERSION:** pork cheek, smoked lardons,  
organics eggs, pecorino cheese, ground pepper **RWT**



**LOCAL BUCKWHEAT PASTA FROM VALTELLINA VALLEY**  
Potatoes, savoy cabbage, local cheese, butter, garlic and sage **V RWT**

### GNOCCHI / DUMPLING

**ROASTED ORGANIC POTATO GNOCCHI**

Meat's stew "Tuscany style" in Chianti red wine sauce **RWT**



**ROASTED ORGANIC POTATO GNOCCHI**

Chunks of veal ossobuco and gremolada sauce **RWT**



**ROASTED MOUNTAIN RICOTTA CHEESE GNOCCHI**

Carrots mascarpone sauce, wild fennel as long as I can find it **V. RWT**

## **BAKED PASTA\* & CO**

**\*of which one baked**

### **GRATINATED BOLOGNESE CANNELLONI**

**Stuffed roll pasta with beef stew, Sofrito, 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**



**LOCAL BUCKWHEAT CRÊPE: crêpe roll stuffed with mushroom,  
local cheese from Livigno and local air-dried beef bresaola VUR. RWT**



**LOCAL RED BUCKWHEAT POLENTA (Limited production)**

**Garlic and sage butter, local mountain cheeses V. RWT**



**LOCAL TAROZ: mashed potatoes with string beans, local cheese,  
onions, butter. Served with deer or wild boar salami VUR. RWT**

## **RISOTTO CARNAROLI ACQUERELLO®**

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



**LAKE COMO STYLE RISOTTO with breaded fish with sage and butter  
*Add + 3,50 € for person.***



**LOCAL PURE SAFFRON PISTILS RISOTTO: pumpkin and trifoliated  
mushroom mix V. RWT *Add + 5 € for person.***

**LUXURY RISOTTO:** Franciacorta sparkling wine, wild prawns, soffrito,  
grilled almonds (Cooked with shrimp broth) *Add + 5 € for person.*

**PLEASE NOTIFY IN CASE OF ALLERGY**

## 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 Chianti red wine sauce, lentil ragout with pork cheek  
*Add + 3 € for person. RWT*

•  
**SEA BASS**, leeks, dried tomatoes, chestnuts. *Add + 3 € for person. RWT*

•  
**MEDITERRANEAN SEA SWORDFISH TAGLIATA** (Nice thick slices)  
Grilled radicchio salad, orange sauce, olive & capers from Pantelleria  
*Add + 5 € for person.*

•  
**BREEDING TROUT** in fresh mountain water.  
**Fillet cooked meunière:** Butter/parsley/almonds/lemon **RWT**

•  
**SICILY TUNA TAGLIATA** (Nice thick slices)  
**Fagioli Zolfini\*** all'uccelletto. organics Tuscan baked beans  
with tomato sauce and sausage. \*Slow Food Presidium!  
*Add + 5 € for person. RWT*

## VEGETARIAN MAIN COURSES

**FAGIOLI ZOLFINI\* ALL'UCCELLETTO.** Organic Tuscan baked beans in tomato sauce with vegetarian sausage \*Slow Food Presidium. **RWT**



**GRATINATED AMER CHICORY** with béchamel and local cheese **RWT**



**PUMPKIN FLAN, fennel au gratin, spicy gorgonzola sauce** **RWT**

## MAIN COURSES MEAT

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

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



**BEEF FILLET “TAGLIATA”:** grilled and sliced beef with  
extra virgin olive oil from lake Como *Add + 4 € for person.* **RWT**



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



**CHICKEN CACCIATORE STYLE.** Hunter style chicken **RWT**



**MONDEGHILI:** delicious and special typical meatballs from Milan.  
Beef, pork, chicken and others carefully selected ingredients **RWT**



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

## DESSERTS

**CHOCOLATE CAPRESE CAKE:** soft chocolate cake, almond flour.

**For 8 and more people**



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



**MINI SICILIAN CANNOLI:** Filled with sweetened curds



**WHITE CHOCOLATE MOUSSE**

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



**#FOODPORN MINI BLACK FOREST CAKE RWT**

Chocolate cake, whipped cream, cherry liquor, amarene, almonds



**SALAMI**

Chocolate roll with biscuit, dried fruit & local grappa flavor



**APPLE STRUDEL:** Cinnamon, raisins, pine nuts, miyagawa



**TARTE TATIN:** Upside-down caramel apple tart



**CLASSIC TIRAMISU** with mascarpone cheese, coffee & Marsala wine



**LIMONCELLO TIRAMISU** with mascarpone and pistachio cream



**BISCIOLA:** typical stuffed brioche with dried fruits, mascarpone cream and ice cream



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## **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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