



Wild Nature Chef

PRIVATE CHEF



Private Chef Alessia Montini Sincich

My name is Alessia Montini and I am a Private Chef.

My passion for cooking started when I was a child with my grandmother Carla, she taught me that **food is a form of love**.

I started my research in healthy and conscious eating in Venice 11 years ago where I started my career.

I worked in Venice in different star Hotels and famous Restaurants such as Gritti Palace, Daniele, Boscolo Hotel and Restaurant Valentino.

Then I moved to Tuscany where I opened my Home Restaurant where I worked for 4 years in the Chianti countryside. There I had my garden where I provided all the food and vegetables for my clients.

Then I started traveling through Europe where I learned a lot of different cultures: my travels, the people I met and the places I've visited influenced my cooking.

That's why, when you taste my creations, **you 'll find all of me inside**.

My passion for nature brought me to study **wild plants and edible flowers** too. In recent years I have also specialized myself in **vegan, Vegetarian & ayurvedic food**.

I chose to be a **Nomadic Private Chef**.

What does it mean ?

I travel through Europe cooking, meeting people, creating special events and dinner for my guests.

I also create garden spaces to make people independent with food and to become conscious of what they eat.

I share my vision and my life-style through my passion with people all over the world.

I offer services as Private Chef in Villas, Chalet, on board in Yachts and Sailing Boats. I also provide catering for clients for their special events such as Birthdays or Weddings. Being an expert in nutrition I suggest to my client how to improve their diet.

If you are interested in having a Private Chef I ' ll be happy to work for you and your friends and family.

See you soon,
Alessia



Some of My Menus :

The Mountain

A Menu with all the excellence and local typical ingredient of the Mountain

All Grain Polenta with black Truffle leaves,
garden garlic oil, spring onion flowers & toasted hazelnuts

Mountain Graukase Risotto with caramelized vinegar white onion kompot,
gold lugana reduction, wild thyme leaves, green apple cubes, and yellow butter ice cream

Deer medallions with red & yellow potatoes rosti, herbs pesto drops, marinated cabbage salad, wild
berries gelee and lagrein wine reduction

Apple ice cream with cinnamon pie,
toasted pinols, coconut panela sugar powder & hot vanilla seeds sauce

Dolce Vita

A Menu with all typical all over Italy best dishes

Aubergine Parmigiana with Bufala Mozzarella Cheese,
yellow and purple cherry tomatoes reduction sauce, fried basil leaves,
toasted almonds & extra virgin olive oil drops

Homemade garden's Novelle Potatoes Gnocchi with fresh Herbs & Basil Pesto,
25 years aged parmesan Cheese powder, roasted pinols cubes & fresh garlic oil drops

Local slow cooked Beef Tagliata with berries sauce,
carrots/ fennels & apples crunchy salad, mustard & lime vinaigrette, sweet potatoes chips

Triple chocolate pie with sweet hearth,
fresh iced berries cubes, mint leaves & whipped cream

The Best of The Sea

A Menu with first chosen Fish excellence

All Grain Tacos bread with fresh Stracciatella Cheese,
crunchy orange & fennel salad, bottarga powder & basil olive oil

Paccheri with colorful datterino cubes, fresh ricotta quenelles,
taggiasca olives pesto drops,
herbs leaves olive oil, toasted almond & Prawns

MonkFish lime & wine marinated,
with caramelized onions, red berries raisins, toasted walnuts, red yellow belly peppers salad, mustard
orange vinaigrette & crunchy sauteed garden's red potatoes.

Aperitivo & Wine Tasting

A special local Wine selection with typical Finger Foods

Three different type of finger food according to the season with a specific wine Selection

Sunny Brunch

A Menu for a lovely Brunch with your Friends And Family

Fresh Juices

Homemade fresh Almond Milk

Regular or Chicory Coffee

local fresh Milk & Cream from Farmers

Pancakes with Larch Honey reduction & Wild Berries
typical Cheese & local Meat with special fruity chili sauces
all Type of Eggs Plates

Homemade Marinated / Smoked Salmon with Homemade Herbs Butter

local white Wurstel with homemade Mustard / Mayonnaise

Different type of homemade Breads & Toasts (as Avocado Toast)

Homemade local fruit Marmalades & fresh seasonal local Fruit

Homemade Granola & fresh Mountain Yogurt

- The Menu change according to the season, the location and the farmers availability -



Some Photos from my Menus :







I am here to make your desires come true.

I am here to take care of you through my experience and my food.

My food your home.

Wide experience on customized menus.

First chosen high quality ingredients.

Customized menus for individual tastes or dishes adjusted according to dietary needs (keto, vegan, vegetarian, gluten-free, kosher, etc.)

Distinctly unique dining experience with a variety of different tasty and dedicated dishes every day.

I will provide you with the type of service and attention a person like deserves.

Prices adapted to all budgets.

The cost of the service will be clearly agreed upon in advance.
It will vary depending on the number of guests, courses, food, etc.

Entertaining at home becomes simple, enjoyable and delicious.

Enjoy the experience together with me in the comfort of your home.

Hire a personal chef and enjoy your holidays!!



Integral Chef Service

Do the necessary shopping, prepare healthy, tasty and delicate food; serve and clean up before leaving discreetly.

I can travel to your particular location anywhere in the world.

I offer service for dinner / lunch or breakfast for you and your family and friends

I am available to organize and catering for events, weddings or birthday to make your moment special!

No matter where you are, at home, in a villa or on a yacht I offer you the key to great moments.

Your own private chef for stress free holidays.

From relaxed family-style food to Michelin standard menus.

Flexibility and security

Diet meeting and chat to improve your diet with the nutrient you need.

Customized menus adapting dishes to dietary needs meeting all health and safety requirement (glutenfree, vegan, vegetarian, paleo diet etc)



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With Love,

Alessia