



Chef For You

In Tuscany

Menu 2026

Discover authentic Tuscan and Italian cuisine at home, with genuine flavors and impeccable service.

Languages: English | Spanish | Italian

Plan your stay in advance: do not hesitate to write an email and I will answer in 24/48h. You can also use Whatsapp if you want.

Please do not forget to include in your request:

- Your name and the villa name
- Chef service you'd like to book and preferred date(s)
- Number of participants and allergies or special dietary requirement

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My menus

Please choose one pre-menu for the whole party

BASIC MENUS

#1 Under the Tuscan Sun

Tuscan ham and melon
Grilled chicken breast with aromatics
herbs
Roasted potatoes
Pannacotta

#2 La Primavera

Tuscan meat crostini
Pasta alla disperata (dry mushrooms and
tomato sauce)
Tiramisu

#3 The David

Leak flan with pecorino cheese fondue
Meat lasagna with truffle oil
Chocolate and pear tart

#4 Venere (Vegetarian)

Mixed salad
Risotto pumpkin and taleggio cheese
Yogurt pudding

#5 Medici (Vegetarian)

Caprese salad
Asparagus carbonara
Chocolate lava cake

#6 Ghirlandaio (Vegetarian)

Farro salad
Parmigiana eggplants
Marmelade tart

#7 Palio di Siena (Fall/Winter only)

Mixed Tuscan croutons, cheeses and
cured meats
Guinea fowl ragout pappardelle
Chocolate and pear tart

#8 Ponte Vecchio (Fall/Winter only)

Ribollita (Tuscan vegetable soup)
Peposo with fried polenta (Tuscan-style
stew beef)
Tiramisù



SPECIAL MENUS

#9 Torre di Pisa

Pappa al pomodoro with pecorino cheese flakes and balsamic vinegar
Pork fillet and roasted potatoes
Grandma's pie

#10 Mura di Lucca

Pumpkin soup with sauer cream
Baccalà mediterranean style
Hazelnut puff pastry with ricotta cheese

#11 Livorno

Mussels and clams with blue fish soup
Baked branzino with vegetables
Crepes with chocolate and ricotta cheese

#12 Forte dei Marmi

Octopus, potatoes and rucola
Seafood pasta with friarielli and beans
Chocolate lava cake

PLATINUM MENUS

#13 Florence

Leak flan with pecorino cheese fondue
Ravioli stuffed with brasato beef and cinta senese pork ragù
Tagliata di manzo sliced beef roast potatoes
Grandma's pie

#14 Arno

Pappa al pomodoro with pecorino cheese flakes and balsamic vinegar
Taleggio and pere risotto
Grilled beef fillet (slow cooked temperature) and sautéed spinach
Panna cotta

#15 Brunello

Mixed Tuscan bruschetta
Ravioli stuffed with burrata cheese and tomatoes sauce
Peposo fiorentino (Tuscan beef stew)
Fried polenta and cannellini beans
Chocolate and pear tart



Pizza party

Pizzas and white pizza
Tuscan chickpea pie
Nutella pizza

Breakfast

Scrambled eggs and bacon
Selection of cured meats and cheeses
Fresh croissants
Crostatata
Bread
Coffee, fresh juice, milk

Dinner delivery

Please choose one pre-set menu for delivery for the whole party

Regular

Cold cuts and cheese
Lasagna Bolognese
Yogurt pudding or Chocolate lava cake

Vegetarian

Panzanella
Eggplants Parmigiana
Yogurt pudding or Chocolate lava cake

Cooking class

The cooking class includes: 1 appetizer, 1 main course, 1 dessert

Class duration: 2-3h

Lunch class starts at 11am / Dinner class starts at 4pm. The meal will follow the class

Classic menu

Typical Tuscan appetizer

Pasta with tuscan sauce according to seasonal ingredients

Tiramisu



Happy hour

Finger food

Mixed bread, grissini and Tuscan schiacciata
Cherry tomato and mozzarella stick
Mortadella cube
Pecorino cheese and green olive
Melon and ham
Chianina beef 3 pepper cube
Classic Italian bruschettas
Vegetable crudité
Charcuterie (Tuscan salami, ham, finocchiona)

Drinks

Prosecco
Aperol Spritz or Gin tonic
Soft drinks (Coca Cola or Sprite) and juice (orange juice or apple juice)



Rates and Terms

Service has to be pre-paid at time of confirmation

Basic Menu

1-6 people €510 | 7-10 people €810 | 11-15 people €1185 | +€30 each extra guest

Special Menus

1-6 people €660 | 7-10 people €1060 | 11-15 people €1560 | +€30 each extra guest

Platinum Menus

1-6 people €840 | 7-10 people €1460 | 11-15 people €2010 | +€30 each extra guest

Pizza party

1-6 people €480 | 7-10 people €760 | 11-15 people €1110 | +€25 each extra guest

Breakfast or Dinner delivery

1-6 people €360 | 7-10 people €630 | 11-15 people €885 | +€25 each extra guest

Cooking class (min. 6 guests full rate)

€140 per person | child up to 12 years old €120 per child | €100 per person (meal only)

Happy hour (min. 6 guests full rate)

€110 per person | child up to 12 years old €80 per child

Extra at guest's choice

Wine pairing Villa Saletta wines

- 6 bottles (2x Rosé, Chianti Superiore, Sparkling Spumante) €116
- 12 bottles (3x Rosé, Chianti Superiore, IGT Rosso, Sparkling Spumante) €249

Chef service include

Shopping time, ingredients, Table set up and kitchen cleaning

To be paid locally in Euro cash

- €100 Mandatory waiter service (not necessary for Breakfast and Dinner delivery)
- €100 Travel fee for villas outside Pisa-Empoli area
- Beverage/wine if requested (only included in the Happy hour)

PLEASE NOTE: the kitchen must be clean and ready for use when the chef arrives. Extra charge €100 may apply if the kitchen is not cleaned.



Weekly chef service

Service has to be pre-paid at time of confirmation

1 Meal (Choose Lunch or Dinner)

Up to 6 people €2300

7-10 people €3500

11-15 people and more €5650

2 Meals (Choose 2 meals between Breakfast, Lunch, Dinner)

Up to 6 people €4500

7-10 people €6500

11-15 people and more €9700

Full time service 1 week includes

Number of meals as per guest's choice and shopping time every day

Tailor made menu following guest's taste with fresh ingredients according to the season

Free welcome toast on the arrival day

Table set up and kitchen cleaning after the service

To be paid locally in Euro cash

Food cost based on shopping receipts to be paid locally in Euro cash

Waiter service €100 per meal (not necessary for Breakfast service)

€100 Travel fee for villas outside Pisa-Empoli area

Beverage/wine if requested

PLEASE NOTE: the kitchen must be clean and ready for use when the chef arrives. Extra charge €100 may apply if the kitchen is not cleaned.