

Chef for You *in Tuscany*

Dinners, Lunches, Cooking Classes
and much more...

Discover authentic Tuscan cuisine at home, during your holiday or for a special occasion.

Let me cook an amazing meal for you and surprise you with genuine flavours and impeccable service.

Languages: English | Spanish | Italian

Chef Dany

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Here are my menus. Tailor made meals and vegan menus are available.

For all the menus and cooking classes:

Drinks not included

A cookbook is included with every booking!



Menu #1 - Meat menu

Appetizer

Tagliere toscano and mixed crostini
(cold cuts and toasted bread with typical tuscan sauces)

Seasonal vegetables flan with pecorino cheese fondue

First course

Home made fresh ravioli with tuscan meat sauce

Second course

Prime cut pork with apple and milk reduction

Ratatouille (mixed vegetable)

Desserts

Chocolate and pears pie

Menu #2 - Meat menu

Appetizer

Mixed crostini (toasted bread with typical tuscan sauces)

Pappa al pomodoro (tomatoes soup) with pecorino cheese flakes and balsamic vinegar

First course

Risotto with pecorino cheese and pears

Second course

Grilled chicken breast with Hollandaise sauce

Roasted potatoes

Desserts

Yogurt and berries pudding

Menu #3 - Meat menu

Appetizer

Tagliere toscano and mixed crostini
(cold cuts and toasted bread with typical tuscan sauces)

Seasonal vegetables flan with pecorino cheese fondue

Main course

Home made fresh ravioli with tuscan meat sauce

Ratatouille (mixed vegetable)

Desserts

Cantuccini with Vinsanto

Menu #4 - Meat menu

Appetizer

Mixed crostini (toasted bread with typical tuscan sauces)

Pappa al pomodoro (tomatoes soup) with pecorino cheese flakes and balsamic vinegar

Main course

Grilled chicken breast with Hollandaise sauce

Roasted potatoes

Desserts

Yogurt and berries pudding



Menu #5 - Beef fillet menu

Appetizer

Broccoli Soup with Burrata cheese and baked tomatoes

First course

Home made fresh tortelli stuffed with ricotta cheese and eggplants with tuscan meat sauce

Second course

Beef fillet with pepper and Marsala
Gratin Potatoes and dry tomatoes

Desserts

Cantuccini with Vinsanto

Menu #6 - Pork fillet menu

Appetizer

Cesar salad with bread croutons and Julien chicken breast

First course

Home made fresh paccheri with white Cinta Senese meat sauce and aromatic herbs

Second course

Pork fillet with apple and plums

Desserts

Cream caramel

Menu #7 - Vegetarian menu

Appetizer

Mixed crostini (toasted bread with tuscan sauces)

Pappa al pomodoro (tomatoes soup) with pecorino cheese flakes and balsamic vinegar

First course

Home made fresh tagliatelle with home made pesto sauce

Second course

Eggplants parmigiana
Ratatouille (mixed vegetable)

Desserts

Tiramisu

Menu #8 - Seafood menu

Appetizer

Seafood salad and vegetable

First course

Home made fresh spaghetti with seafood carbonara

Second course

Baked fresh fish according to season-
Roasted Potatoes
Mixed Salad

Desserts

Yogurt and berries pudding



Menu #9 - Oyster menu

Appetizer

Shellfish soup with bluefish, spinach
and tomatoes

First course

Oyster risotto with champagne, apple
and candied orange

Second course

Stewed fresh fish fillet according to
season with potatoes and zucchini
Baked tomatoes

Desserts

Hazelnut puff with Vinsanto mousse
and chocolate

Menu #10 - Pizza menu

Appetizer

Schiacciata

Tuscan chickpea pie

Pizza

Pizzas with different ingredients and
flavours

Desserts

Nutella pizza

Menu #11 - Child menu

First course

Home made pasta with tomato sauce

Second course

Grilled chicken breast
Roasted potatoes

Desserts

According to adult dessert



Breakfast

Scrambled eggs and bacon
Fresh bread
Selection of cold meats and cheese
Fresh croissants
Crostatata with jam
Coffee
Fresh juice

Brunch

Tuscan starters (liver patè, tomatoes)
Scrambled eggs
Prosciutto crudo and ham
Bacon
Penne with ragù sauce
Pork fillet with apples and plums
Grilled chicken breast
Chocolate and pear pie
Fruits
Croissant
Orange juice
Water
Coffee

Delivery - Dinner or Lunch examples

First course

Home made Lasagna with Tuscan meat
sauce

Second course

Grilled chicken breast with aromatic
herb
Mixed salad with green apple

Desserts

Yogurt and berries pudding



Pizza Cooking Class

Appetizer

Schiacciata

Tuscan chickpea pie

Pizza

Pizzas with different ingredients and
flavours

Desserts

Nutella pizza

Cooking Class

Appetizer

Tagliere toscano

Mixed crostini (*cold cuts and toasted
bread with typical tuscan sauces*)

First Course

Home made fresh tagliatelle with tu-
scan meat sauce

Second course

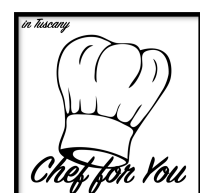
Grilled chicken breast with Dutch
sauce

Roasted potatoes

Mixed Salad

Desserts

Tiramisù



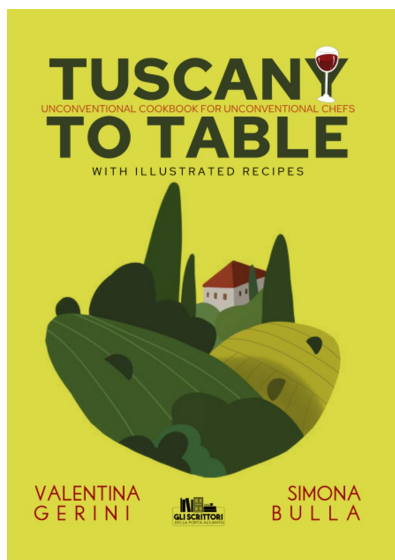
Wine Selection

If you want me to take care of the wine for the meal, feel free to ask for wine suggestion

Recipes Book

If you wish to cook Tuscan food at home, I can bring you this fantastic cookbook with special Tuscan recipes.

Price 20€



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