



Alberto Montanaro

International private chef

ABOUT ME

Greetings, my name is Alberto Montanaro, a 28-year-old chef from Nord-West Italy, and I am humbled by the opportunity to share with you my passion for culinary excellence.

As a student of the culinary arts, I take pride in being well-spoken, polite, and approachable, and am always eager to assist both customers and colleagues alike.

Organized and punctual, I make it my mission to arrive at work on time and professionally dressed, for a true representation of the business I serve.

My keen observation skills, cheerful demeanor, and dedication to providing top-notch service and satisfaction to all clients have been honed through my experience working in three different Michelin-starred restaurants.

This exposure has set the standard for my culinary skills and elevated my attention to detail when it comes to food preparation and presentation. In the past three years, I have been privileged to serve as a private chef for a high-profile family, where I have consistently work on respecting the highest standard on delivering fine dining meals and service.

My ability to accommodate all requests and dietary requirements with a high level of consistency and professionalism has earned me the trust and loyalty of my clients.

Thank you for taking the time to read about my journey in the culinary world. It is my hope that my passion, skill, and dedication to my craft have been conveyed, and I eagerly await the opportunity to demonstrate these qualities firsthand.



Resume

ATA private dining LTD

Director/Founder

Greece, South France, Switzerland

June 2023 - it's my actual job

Private chef, High profile client

Jaidev

Shro

ff

London, Mumbai, Dubai, St Tropez

October 2020 - June 2023

Brown fishmonger, London

Fishmonger during Lockdown COVID-19

March 2020 - October 2020

My Home Chef LTD , London

Private dinner chef

January 2020 – March 2020

Evolve Agency, London

Freelancer

Private chef high profile family,

Soloviev's Family

London, Girona

September 2019 – January 2020

Xu teahouse, London

Senior Chef de parties

Taiwanese Restaurant

April 2019-September 2019

Josper grill, meat and fish section

Private dinner VIP

Aleixandre Sarrion

Crosby Hall, Aberdeen, Mayfair, Central London

January 2018- still on duty



Cora Pearl, London

Senior Chef de partie
November 2018 – April 2019
Larder, grill, pastry

Roux at Parliament Square, London

Chef de partie
October 2017 – November 2018
Garnish, Pass ,Larder ,Hot Starter, Meat
and fish

Ristorante Carignano, Turin
(one Michelin star)

Chef de partie
August 2017-October 2017

Locanda d’Orta, Orta San Giulio
(one Michelin star)

Chef de partie
August 2017- October 2017

VUN Park Hyatt, Milano
(two Michelin star)

Internship
October 2016 -April 2017
Many roles in different sector
of the kitchen

Osteria rosso di sera, Arona

Chef de partie
August 2015 - October 2016
May 2017 – August 2017
Larder, fish, meat, pastry and first courses



Languages

- Italian: Mother tongue
- English: First business language
- Spanish: Good level
- French: Basic level



Skills

Extensive training and travelling across different parts of the world (England, India, Spain, French, Dubai) has given me the confidence to execute diverse cultural cuisines.

I trained 1 month in Mumbai with local chefs experiencing India's culture, I worked on Vegetarian and Vegan diets many times throughout my experience.

I master the skills of selecting and cleaning fish as during Covid-19 I worked as a fishmonger in London for 7 month.

I'm able to butcher all sort of land animals as my previous experience in Michelle Roux and others restaurant where I learn on how to handle A+ ingredients.



Thanks to my last 3 years as a private chef I develop and possess exceptional skills in menu planning, food preparation, presentation, and service, ensuring that every dish served is of the highest quality and meets the client's expectations. I have a deep understanding of different culinary techniques and cooking styles, which allows me to create unique and customized menus for clients and big parties.

I'm able to execute sport diet and body loss diet as I had to implement them for my last client.

I used to take responsibility on serving and preparing the environment for the meal when needed

I have experience with toddler and children of any age as this was part of my duty.

Academic qualifications

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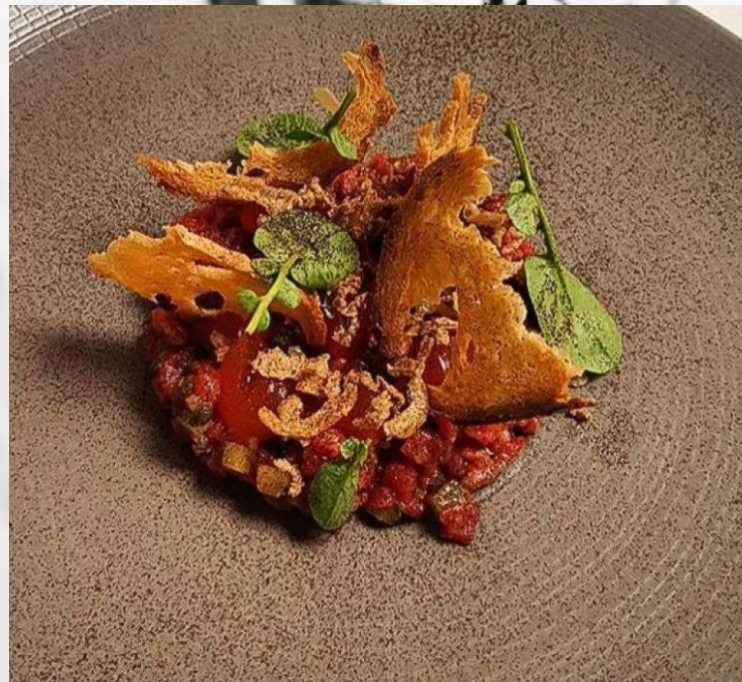
Culinary High School,

Italy

Chef training

3 Summer season as a commis
chef

2010-2015



Menu samples

Snacks

Brazilian cheese balls and saffron dressing sauce ;
Crispy rice, lemon ricotta, pesto and yellow fin tuna sashimi ;
Indian Quesadillas (cheese, spring onion, green chilli, coriande) chutney ;
Fresh croissant sandwiches with smoke salmon, caviar and green apple salad ;
Date, pancetta and chimichurri ;

Starter

Avocado flower, tuna ceviche, passion fruit and brown mini shrimps dressing;
Crab cakes , mushroom ketchup, crunchy seaweed and caramelized almond sauce;
Beef carpaccio, parmesan crisps, truffle dressing, hollandaise foam;
Mango, yellow/red marinated tomato salad with tamarind dressing and burrata
Fresh focaccia Boquerones, jamon, tomatillo and guacamole;
Squid tagliatelle, confit tomato, dill and lemon and chives dressing and salmon eggs;
Brie and figs pastry roll, smoke tomato Sardinian fregola



First courses

Vegetarian crespelle filled with manchego cheese, asparagus, roast pepper sauce, almond and pickle red onion;
Fresh Ravioli with smoke aubergine, sun dried tomato filling, in bisque sauce with lemon foam and fried capers;
Fake celeriac risotto, with celeriac fondant and pickle, hazelnuts and aubergine tartare;
Roast spinach gnocchi with pecorino filling, mushroom pure, roast mushroom and crispy polenta;

Main courses

Grilled octopus, Spanish piperade, lemon and sauce, sweet potato button;
Veal steak, with salsa verde dressing, roast and crisps Jerusalem artichoke;
Aubergine smoked steak, saffron sauce yogurt dressing and fresh pesto;
Cod loin Brandade, parmesan polenta, cabbage stew, krispy cavolo nero



Dessert

Pan perdu, mint chocolate chips ice cream and salted caramel glaze
Thai coconut panna cotta, mango pure, watermelon granita and sparkling raspberry;
Crema catalan cheesecake, with figs salad and figs ice cream;
Vanilla ice cream sandwich with white chocolate and lime sauce;

CONTACT ME



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