

ALBERTO MONTANARO

Founder & Director, **ATA** Private Dining Ltd.

Born: 14 June 1995

Bassano del Grappa (Vicenza), Italy

INTERNATIONAL CHEF SERVICES

I'm an Italian Michelin-star-trained international chef with over 15 years of experience, specializing in bespoke private dining experiences for high-profile clients worldwide. My passion for culinary creativity, attention to detail, and commitment to using the finest ingredients have enabled me to deliver exceptional dining experiences across Europe and beyond.

EDUCATION

Chef Training

IPSSAR G. Pastore, Gattinara, Italy

|2010 – 2015

LANGUAGES

- Italian (Native)
- English (Business language)
- Spanish (Fluent)
- French (Fluent)



MY SKILLS

- Michelin-star kitchen experience across Italy and the UK
- Expertise in Italian, European cuisines and International
- International experience with high-profile clients in luxury settings
- Menu design tailored to individual preferences and dietary requirements
- Team leadership and staff training in fast-paced environments
- High-level event and private dining management
- Event Catering & Fine Dining Presentation

WORKING EXPERIENCE

Founder & International Private Chef

ATA Private Dining Ltd | June 2023 – Present

- Lead chef offering exclusive culinary services across luxury destinations in Europe (France, Greece, UK, Switzerland, Italy).
- Specializing in creating personalized dining experiences for VIP clients.

Private Chef | Jaidev Shroff

London, Mumbai, Dubai, St. Tropez | October 2020 – June 2023

- Managed and executed Michelin-quality dining for one of the world's most prestigious families.
- Crafted personalized menus and provided culinary services for both large events and intimate gatherings.

Fishmonger

Brown Fishmonger, London

March 2020 – October 2020

- Gained expertise in fish selection, handling, and preparation, specializing in high-quality seafood.

Private Dinner Chef

My Home Chef LTD, London

January 2020 – March 2020

- Created gourmet dining experiences for private clients, specializing in seasonal and organic ingredients.

Freelance Chef

Evolve Agency, London

January 2020 – March 2020

- Provided freelance chef services, catering to high-net-worth individuals and corporate clients.

Private Chef | Soloviev Family

London & Girona

September 2019 – January 2020

- Crafted bespoke menus for a high-profile family, focusing on healthy, balanced meals tailored to personal preferences.

Senior Chef de Partie

Xu Teahouse, London

April 2019 – September 2019

- Led the Jospier grill section, preparing premium meat and fish dishes for a Taiwanese fine-dining restaurant.

VIP Private Dinner Sous Chef

Crosby Hall, Aberdeen & Central London

January 2018 – present

- Provided exclusive private dining for high-profile events, maintaining high standards of service and food quality.

Senior Chef de Partie

Cora Pearl, London

November 2018 – April 2019

- Specialized in larder, grill, and pastry sections, ensuring excellence in all dishes produced.

Michelin-Starred Chef de Partie

Italy & UK | November 2016 – October 2018

Worked in renowned Michelin-star restaurants, including:

- **VUN Park Hyatt** (2 Michelin stars) | Milan, Italy
- **Locanda d'Orta** (1 Michelin star) | Orta San Giulio, Italy
- **Ristorante Carignano** (1 Michelin star) | Turin, Italy
- **Roux at Parliament Square** | London, UK

Chef de Partie

Osteria Rosso di Sera, Arona

August 2015 – October 2016 & May 2017 – August 2017

- Managed larder, fish, meat, and pastry sections, specializing in modern Italian cuisine.

Demi Chef de Partie

Hotel Meridianus, Lignano Sabbiadoro

May 2014 – September 2014

- Assisted in the preparation of fine-dining menus for a four-star hotel restaurant.

Commis de Cuisine

**Hotel Dasamo, Viserbella di Rimini & Boutique Hotel Sporting Villa Blu,
Cortina d'Ampezzo**

October 2012 – December 2012 May 2013 – September 2013

- Gained foundational skills in food preparation and kitchen operations in luxury hotel settings.

REFERENCES

Available upon request.

CONTACT ME, HERE!

mail: ataprivatediningltd@gmail.com |

Phone: +44 7376 738 699

Website: www.ataprivatedining.net



ATA

private dining LTD