



PRIVATE CHEF MENU & PRICING

Italian soul. Miami energy. Personalized dining.



A Personalized Culinary Experience

Chef Antonio brings restaurant-quality private dining directly to your home, yacht, villa, or special event. Every menu is tailored around the occasion, guest preferences, dietary needs, and desired level of service, with Italian cuisine at the heart of the experience and complete flexibility for international menus.

What Defines the Mozzarella Caprese Experience

- Chef-curated menus created around your guests and occasion
- Italian-born culinary expertise with Mediterranean and global capability
- Fresh premium ingredients and elegant presentation
- Private chef preparation, plating, service, and cleanup options
- Available for intimate dinners, celebrations, yacht dining, and VIP entertaining

Good Food. Great Vibes. Unforgettable Experiences.



PRIVATE CHEF EXPERIENCES

Italian and coastal packages for intimate dining.

ITALIAN TABLE

\$145 per person

A polished Italian dinner built around Chef Antonio's roots and the generous hospitality of a classic Italian table.

Includes

- Antipasto Misto or burrata and heirloom tomato starter
- Choice of house-made pasta or risotto
- Choice of chicken piccata, grilled salmon, or eggplant Parmigiana
- Two seasonal side dishes and fresh baked bread
- Tiramisu or panna cotta

COASTAL MEDITERRANEAN

\$165 per person

A lighter, seafood-forward private dining experience inspired by the Mediterranean coast and Miami's waterfront lifestyle.

Includes

- Burrata and heirloom tomato
- Seafood linguine or lemon risotto
- Choice of branzino or grilled salmon
- Seasonal vegetables and fresh bread
- Panna cotta with berries



SIGNATURE PRIVATE CHEF EXPERIENCES

Premium and bespoke dining for special occasions.

CHEF ANTONIO SIGNATURE

\$195 per person

A refined multi-course experience for special dinners, celebrations, and guests who want a more elevated chef-led evening.

Includes

- Three passed bites
- Two starters
- Choice of two main courses
- Two side dishes and fresh baked bread
- Dessert course

LA DOLCE VITA

\$250+ per person

Our ultra-premium private chef experience for milestone evenings, VIP guests, owners, and luxury entertaining.

Includes

- Bespoke multi-course menu
- Filet, lobster, raw bar, or market seafood options
- Chef and service team
- Luxury plating and presentation
- Wine or cocktail pairing option
- Custom dessert finale



BUILD YOUR PRIVATE CHEF MENU

Choose your courses. We tailor the final menu to your guests and occasion.



Italian & Mediterranean Starters

ITEM / OPTION	DETAILS	PRICE
Burrata & Heirloom Tomato	Burrata, heirloom tomatoes, basil, sea salt, EVOO and balsamic glaze.	Included option
Antipasto Misto	Prosciutto, mortadella, capocollo, burrata, Parmigiano and olives.	Included option
Caprese Skewers	Fresh mozzarella, cherry tomatoes, basil, EVOO and balsamic glaze.	Included option
Seafood Tower / Raw Bar	Shrimp, oysters, lobster, crab, tuna tartare and ceviche.	From \$350

Main Courses & Premium Upgrades

ITEM / OPTION	DETAILS	PRICE
Seafood Linguine	Shrimp, mussels or clams; garlic, white wine and tomato or lemon-herb sauce.	+\$32 pp
Truffle Mushroom Risotto	Arborio rice, mushrooms, Parmigiano and truffle.	+\$34 pp
Grilled Branzino	Lemon, herbs, EVOO and seasonal vegetables.	+\$42 pp
Filet Mignon Medallions	Demi-glaze or herb butter with seasonal sides.	+\$58 pp
Lobster Tail / Surf & Turf	Lobster tail with filet or shrimp and drawn butter.	+\$85 pp

Private Chef Service Notes

- Final pricing depends on guest count, menu, location, service style, staffing and premium ingredients.
- Italian cuisine is the signature, with Mediterranean, seafood, steak, Caribbean, Latin, American, wellness, vegetarian and global menus available.
- Market-priced seafood, caviar, lobster and specialty imported ingredients are quoted separately when appropriate.