



IMPRONTA

Italian Gourmet Experience

The taste of excellence **at your place**



Welcome!

Italian Gourmet Experience è is a service designed for those who wish to enjoy a gourmet dinner, lunch, or aperitif without the burden of planning and preparation.

Our kitchen is a journey between **innovation** and **tradition**: inspired by the freshness of the Mediterranean, enriched by Oriental and Northern European suggestions, never forgetting our traditional Italian roots.

We value **seasonal products** with a strong passion for raw materials, minimizing waste and celebrating each individual ingredient.

From our experience in **Michelin-starred restaurants**, we have perfected techniques, but it is the time spent in **private homes** that has taught us to pamper our guests with genuine kindness and unparalleled professionalism.

Each dish is created with the **care** and attention it deserves and will make you feel like the protagonist of a true Italian gastronomic experience in the comfort of your place.

We offer not only a home delivery service but a **sensory journey** that will leave a lasting impression on your memories.

Book now and treat yourself to an unparalleled Italian culinary experience.

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Placée Service

(parties of 2 to 12 seated guests)

The Past

*A traditional menù inspired by
Classic Italian Dishes*

- 3 savory courses
- 1 sweet course

*Choose your courses from the
Seasonal Menù at page 6*

starting from
€ 90 per person

The Future

*An innovative menù that reflects
who we are & our experiences*

- 4 savory courses
- 1 sweet course

*Blind tasting menù, choose
between meat, fish or vegetarian*

starting from
€ 120 per person

*All menus are served with **homemade bread** and **focaccia***

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Standing Service

(parties of 10 to 50 guests)

The Classic Aperitivo

- **4 starters**
buffet or passing by served
- **1 first courses**
passing by served

*Choose your courses from the
Seasonal Menù at page 7*

starting from
€ 50 per person

The Hearty Aperitivo

- **5 starters**
buffet or passing by served
- **2 first courses**
passing by served

*Choose your courses from the
Seasonal Menù at page 7*

starting from
€ 65 per person

*All menus are served with **homemade bread***

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Seasonal Menù - The Past

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Choose 3 savory courses and 1 sweet course

Starters

Vitello tonnato, deep fried capers and classic meat sauce

Fresh panzanella with spring vegetables,
mussels & pickled onions

First courses

Tortelli made with basil fresh pasta, stuffed with
ricotta cheese and confit tomatoes, herbs butter
and crispy bread crumbles

Riserva San Massimo Risotto with *Casale Roccolo*
goat cheese, wild mountain garlic and pepper

Main courses

Fresh fish of the day, champagne cream,
crispy artichokes

Pork steak, beer sauce, roasted carrots
and coffee powder

Desserts

Yogurt mousse, elderflower and fresh fruit

Soft strawberry cake, served warm
with vanilla cream

DON'T KNOW WHAT TO CHOOSE? WE WILL GUIDE YOU STEP BY STEP!

Seasonal Menù - Standing Service

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Choose 4 or 5 appetizers and 1 or 2 first courses

Savory finger foods

Crispy rice chips, sour cream,
chives and fresh trout eggs

Savory cream puff stuffed with fresh cheese,
sesame and pickles

Octopus tempura, lime mayonnaise
and smoked pepper powder

Beef tartare and aged yolk on crispy black bread

Savory tartlet with peas, candied lemon
and pecorino cheese

Pomelo salad, soy, mixed greens
and roasted cashews

Beef meatballs and oriental mayonnaise

Sweet finger foods

Classic cream puff with vanilla cream

Tartlet with fresh fruit compote and citrus gel

First Courses

Riserva San Massimo saffron risotto
and red wine reduction

Fresh panzanella with spring vegetables,
mussels and pickled onions

Monograno Felicetti pasta with mediterranean
tomato sauce and burrata cheese

Riserva San Massimo risotto with fresh
ricotta cheese, herbs and lemon

DON'T KNOW WHAT TO CHOOSE? WE WILL GUIDE YOU STEP BY STEP!



General Infos

Booking and service details:

- › The placée service is available for a minimum of 2 and a maximum of 12 guests, while the standing service can be arranged for a minimum of 2 and a maximum of 50 guests.
- › If you have special needs, write to us at ***info@improntachefs.com***, and we will find together the best solution for your needs.

Prices and services included:

- › We'll take care of the entire process: shopping, preparation, service and kitchen cleaning.
- › The prices indicated do not include beverages, but we can prepare a personalized quotation for you if you wish to include them.
- › Prices do not include services beyond those explicitly stated.

Equipment and tableware:

- › We use tableware, cutlery and plates provided by you. At the time of booking, we ask for some photos of the kitchen and equipment to organize the service in the best way.
- › If you do not have a sufficient number of cutlery or plates available, we can provide them with a customized quotation.
- › Our team takes care of cleaning all the equipment used and the kitchen after the service, ensuring that everything is tidy and clean as we found it.

Customization and menu:

- › The agreed menu is printed for each guest and offered as a memory of the experience. If you wish, ask us for a title to personalize the menu for your special occasion.
- › The menu changes approximately every 3/4 months to always offer new proposals and follow the seasonality of raw materials.



General Infos

Communication of allergies and changes:

- › Our dishes are composed of many ingredients, sometimes not mentioned in the description, so we kindly ask you to inform us, at the time of booking, if you or your guests do not like certain foods and/or have allergies, intolerances or dietary regimens.
- › Any changes must be communicated before the event confirmation.
- › In case of late communication, it may not be possible to meet your requests.

Payments and cancellations:

- › Once the menu and service date are confirmed, we require a 50% deposit on the total as a confirmation.
- › You can change the number of guests up to 72 hours before the start of the event. Late communications will result in the full price being charged.
- › For cancellations within 72 hours before the start, the entire deposit will be retained, but it can be used for a subsequent reservation.
- › The balance must be paid on the day of the event.

Insurance, Safety and Liability:

- › All our chefs are insured and comply with strict food hygiene and safety standards. Our priority is to ensure a safe and high-quality culinary experience.
- › Impronta is committed to providing a high-quality service, following the highest standards in preparing and presenting dishes.
- › We reserve the right, upon communication, to replace any unavailable ingredients with alternatives of equal value and quality.

These conditions are subject to variations based on the specific needs of the event and will be confirmed and detailed at the time of booking.



1 - How many days before the event do I have to book?

You can book the service up to 10 days before the event, but we recommend doing so as soon as possible to ensure availability.

2 - Can I request changes after the event confirmation?

It is possible to make changes to the menu until the event confirmation.
For any subsequent variations, it may not be possible to meet the requests.

3 - What types of cuisine do you offer?

We offer various options, including meat, fish, and classic Italian dishes. Choose the option that best suits your needs from those illustrated on pages 6 and 7, or contact us to customize your menu.

4 - What payment methods do you accept?

We accept bank transfers.
The 50% deposit is due as soon as the event is confirmed and the balance must be paid on the day of the event.

5 - Can I make changes to the number of guests after confirmation?

You can change the number of guests up to 72 hours before the event. Late communications may result in the full price being charged.

6 - What if I don't like something during the service?

Your satisfaction is our priority.
If something is not to your liking, let us know promptly during the event, and we will do our best to resolve the situation.

7 - What if the event is canceled due to unforeseen circumstances?

In case of cancellation within 72 hours before the event, the entire deposit will be retained. The deposit can be used for a subsequent reservation. In case of unforeseen circumstances that prevent our presence, we undertake to find an alternative solution or fully refund the amount paid.

8 - Do you have a distance limit for locations?

We mainly cover the Milan, Varese and Como area and their surroundings. For requests outside these areas, contact us to check availability.

9 - Do you provide post-event cleaning service?

Yes, our team takes care of cleaning the kitchen after the service, ensuring that everything is tidy and clean as we found it.

10 - Can I modify the menu?

Yes, we are flexible in customizing the menu according to preferences. All requests must be communicated at the time of booking. After event confirmation and payment of the deposit, it is no longer possible to modify the menu.



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