

T A B L E
S E T T L E

by Luca Pizzocheri

Personal Chef & Gourmet experience

TABLE TALES

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LUCA

Luca Pizzocheri is a chef whose professionalism, techniques and experience have earned him the reputation of best personal chef in Milan and one of the best in Italy. More than a catering: his Table Tales Personal Chef brand offers an exclusive fine dining experience at clients' homes and private locations, with a special care for clients' tastes and their guests.



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INSPIRATION

Table Tales Personal Chef gourmet cooking is made of seasonal produces, and is inspired by dishes from the Italian and Mediterranean tradition, interpreted with a modern twist and mingled with inspiration from beyond the Alps and overseas.



SERVICES

Two main formulas available

Table Tales - Fine Dining Experience, where clients sit at their own home table with their guests and enjoy the atmosphere of a luxury fine dining restaurant.

Table Tales - Private Party, where clients and their guests (up to 30 people) enjoy a classy standing light lunch or dinner, personally served by Luca and his staff, without sacrificing sophistication and taste.



T A B L E S E T T L E

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MILESTONES

2004
2010

University

Master of Science in
Economics at Bocconi
University, Milan

Bocconi



Marketing Manager
in Multinational

Marketing Manager for
Touring Club Italiano
and Amplifon S.p.A.

2010
2016

2015

Masterchef

Partecipazione in
Masterchef Italy
(5th Edition)



Food Genius
Academy

Professional cooking
academy at Food
Genius Academy, Milan

2016

2016

Trippa

Internship at Trattoria
Trippa
Bib Gourmand MICHELIN

TRIPPA
TRATTORIA-MILANO



Seta

Internship at Ristorante
Seta, Mandarin
Oriental Hotel Milan
Two MICHELIN Stars

2017

2017

Table Tales

Table Tales
Opening

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Federica Lamacchia



I had the chance to meet Luca for my first-year wedding anniversary. The dinner was delicious, the dishes well prepared and well presented. Also, Luca is a very pleasant person, easy and discrete.



Dominik N



Luca is not only a stellar chef but also an outstanding host. We celebrate a dinner in Milan as a group of 10. He prepared an amazing and delicious 5-course menu and it was a very entertaining evening! In addition, it was easy to communicate with him to organize the event. Keep going!

REVIEWS



Marina Arbasino



I choose Luca by instinct and I have to say that he's been the perfect choice. The dinner has been just flawless, Luca and his team definitely skilled and their pleasantness and neatness have been a great added value to me. Sincere thanks!



Laura Munari



Luca: well-mannered and discrete, a definitely competent professional. He prepared the perfect dinner for us, with an excellent food presentation. Also, he left a shiny kitchen behind! Super recommended if you wish a zero thought dinner! Laura and colleagues



Franco R.



Luca pizzocheri. A legend. Two main qualities: exuding professionalism and commitment, as well as sharing his passion. He conquered my guests and I can guarantee it was not an easy task. I definitely recommend."



Table Tales - Personal Chef a domicilio
Via Pier Lombardo, 16, Milano MI

5,0 ★★★★★

[Click here to read more reviews](#)



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GALLERY



Moments before dinner
Luca is burning red mullets



Masterchef IT, SKY UNO
Luca during the competition



Luca plating dessert
Panna cotta, amaretto biscuits, anise marinated strawberries and mint



Appetizers for aperitivo
Ricotta cheese with solid balsamic vinegar



Corporate events
Luca cooking at Foss Marai brand awareness event



Luca plating a starter
Artichokes, raw shrimps from Mazara del Vallo and miso sauce

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Find me

 **f in**

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