

DAVIDE

PROFESSIONAL SUMMARY

Executive Chef with over 20 years of international experience in high-end gastronomy, including Michelin-starred restaurants and 5-star luxury hotels. Proven expertise in Italian and Mediterranean cuisine, fresh pasta production, menu development, and full kitchen operations management. Strong leadership skills with a focus on team development, cost control, and delivering consistent fine dining standards in high-pressure environments.

PERSONAL DETAILS

Address:

Phone:

Email:

Date of Birth: 09 August 1983

Place of Birth:

Nationality:

Driving Licence: AM, B

EDUCATION & QUALIFICATIONS PROFESSIONAL EXPERIENCE

Cook Diploma – Professional training in Italian cuisine and fresh pasta (1997–2002)

Executive Chef – Mandarin Oriental, Bangkok (2023 – Present)

Full kitchen management in a 5-star luxury hotel, menu development, team leadership, cost control, high-level service.

Head Chef & Owner – Italian Restaurant, Milan (2017 – 2023)

Restaurant owner, menu creation, staff training, full operations management.

Sous Chef – Louis XV, Monaco (2011 – 2016)

3 Michelin star environment, brigade management, fine dining standards.

Sous Chef – Le Tamerici, Michelin Star Restaurant, Milan (2005 – 2010)

Kitchen management support, service coordination, high-end plating.

Chef de Partie – Soho House, London (2002 – 2005)

Pasta section, fresh pasta production, high-volume service.

SKILLS

Italian cuisine specialist, fresh pasta expert, fine dining experience, kitchen management, team leadership, cost control.

LANGUAGES

Italian (Native), English (Good), Spanish (Basic)

INTERESTS

Gym, Muay Thai, Travel, Sports