



Alessandro Lelli

Luxury Hospitality Executive | Executive Chef & F&B Strategist

Ultra-High-Net-Worth Client Specialist | Villa Operations |
Revenue & Experience Optimization

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Professional Profile

Luxury hospitality executive with nearly 15 years of experience across fine dining, ultra-premium property operations, and bespoke guest services. Currently Head Chef & House Manager at Villa Argentaia, one of Tuscany's most exclusive private estates (€100 – 120k/week), serving UHNW families and international VIP clients. Known for blending culinary excellence with strategic operational leadership, overseeing full villa operations, cross-functional teams, and high-value guest experiences. Trusted by owners and luxury agencies to deliver discreet, fully tailored dining and lifestyle services while elevating service standards, optimizing costs, and driving guest loyalty.

Core Competencies

- Managed full villa operations with weekly budgets exceeding €120,000+ rental value
- Directed multi-department coordination (kitchen, housekeeping, service, logistics)
- Supervised and trained cross-functional teams (4–8 staff)
- Designed high-margin bespoke wine & dining experiences for UHNW guests
- Controlled procurement strategy reducing waste and improving supplier efficiency
- Oversaw APA budget allocation and cost tracking

Recognitions

- Featured in Michelin Guide • Guida dell'Espresso • Autostrade Gourmet – La Repubblica

Key Experience

Executive Chef & House Manager – Platinum Luxury Property

Villa Argentaia – Magliano in Toscana, Tuscany, Italy (Platinum Luxury Villa, €100 – 120k/week)
March 2023 – Present

Oversee daily villa operations for UHNW guests, ensuring seamless coordination across service, kitchen, and logistics. Design and deliver seasonal gourmet menus paired with premium Italian wines, creating tailored fine-dining experiences. Provide concierge-level support by organizing bespoke activities including yacht charters, private events, spa programs, and wine tours. Manage APA budgets, supplier relationships, and operational logistics with strong attention to efficiency and quality. Build long-term client loyalty through discretion, personalization, and consistently high service standards

Executive Chef

Particolare di Siena – Siena, Italy
December 2021 – March 2023

- Created seasonal menus focused on local ingredients.
- Trained and mentored junior staff.
- Reduced kitchen waste by optimizing procurement.

Sous Chef

Manso – Michelin-Starred Restaurant, Nara, Japan
Jan 2020 – May 2020

- Blended Italian and Japanese fine dining techniques.
- Assisted in event organization and supplier selection.

Executive Chef

Posto Pubblico dei F.lli Cech – Castiglione della Pescaia, Italy
Apr 2019 – Nov 2021

- Developed a six-course tasting menu with zero-km ingredients.
- Built supplier relationships and reduced operational costs.

Further experiences: Arnolfo (Two Michelin Star Restaurant), La Bottega del Buon Caffè (Michelin Star Restaurant), Nereo, Locanda Porta Vecchia, EnOsteria ViniVeri.

Selected Clients & Guest Profiles

- Worked with HNWIs, international celebrities, and VIP families from Europe, USA, and Middle East.
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Education & Certifications

- Professional Cook Diploma – University of Flavors, Perugia (2016)
- Sommelier Certification (Level 2) – AIS, Grosseto (2017)
- Scientific High School Diploma – Liceo G. Chelli, Grosseto (2009)

Events & Achievements

- Organized luxury wine experiences (e.g., Sassicaia vertical tastings, bespoke Tuscan wine pairings).
- Coordinated large-scale villa events (up to 120 guests) with fine dining and live entertainment.
- Delivered private dining on yachts and exclusive countryside retreats.

Availability

- Available for freelance assignments in Tuscany, Umbria, Italy, and internationally.
- Roles: Private Chef – House Manager – Concierge – Hospitality Consultant.
- Open to consulting projects for luxury villas, hospitality start-ups, and F&B; operations.