

Carmine Iezzi

Private Executive Chef

Private Chef for UHNWI Families





About Carmine

Carmine has honed his craft in some of the most prestigious Michelin-starred kitchens, collaborating with culinary legends like Enrico Cerea, Heinz Beck, Alain Ducasse, and Anthony Genovese. His expertise in Italian cuisine, combined with a deep understanding of diverse culinary traditions, has made him a celebrated figure in the global gastronomy scene.

After an illustrious career in Michelin-starred restaurants, Carmine transitioned into the world of private dining, serving as a personal chef for Ultra-High-Net-Worth Individuals (UHNWIs) and Royal Families. His meticulous attention to detail, creativity, and ability to design bespoke dining experiences have made him an indispensable part of elite households worldwide.

Currently, Carmine serves as the Private Executive Chef for a UHNWI family, managing operations at their Royal Palace residence. In this prestigious role, he leads a dedicated team, curates exquisite menus tailored to the family's preferences, and ensures impeccable service across all venues, from palace banquets to private country estates and in-flight dining. His responsibilities extend to hosting distinguished guests, and he has had the rare honor of preparing exceptional menus for various heads of state from around the world, including Vladimir Putin.

Carmine's culinary philosophy is rooted in sourcing the finest seasonal ingredients, mastering traditional techniques, and delivering innovative presentations. As a complete professional with expertise in all areas of the kitchen, including bakery and pastry, Carmine strives to prepare everything homemade, ensuring authenticity and exceptional quality. His passion for excellence, paired with his unwavering commitment to privacy and loyalty, has garnered him trust and admiration in every role he undertakes.

Carmine is also a master of dietary flexibility, with a profound understanding of dietary restrictions and nutritional needs. Whether crafting gluten-free, sugar-free, or lactose-free dishes, including exquisite desserts, he combines his culinary artistry with nutritional expertise to create delicious and satisfying meals without compromise.

WWW.CARMINEIEZZI.COM



















Thank You

Whether you're seeking exceptional private dining experiences or simply wish to learn more about my culinary services, I'd love to hear from you. Let's connect and create something extraordinary together.



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