



ALESSANDRO LELLI

Luxury Estate Manager

Contact

@ hello@alessandrolelli.com

+39 339 462 1028

in Alessandro Lelli

www.alessandrolelli.com

Professional profile

Luxury Estate Manager with nearly **15 years of hospitality experience** including private estate management since 2023. Skilled in **staff and supplier coordination, daily operations** and **personalised services for UHNW owners and international guests**.

Core expertise

- Luxury estate operations
- Staff management & coordination
- Owner & guest services
- Property logistics & procurement
- Budget & cost management
- Lifestyle & concierge services
- Private events & entertaining
- Food & beverage expertise

Languages

- Italian: Native
- English: B2

Education & Certifications

- **Professional Culinary Diploma**
Università dei Sapori, Perugia, Italy | 2016
- **Sommelier Certification**
AIS, Grosseto, Italy | 2017
- **High School Diploma - Scientific Studies**
Liceo G. Chelli, Grosseto, Italy | 2009

Experience

- **Luxury Estate Manager & Executive Chef**
Villa Argentaia - Magliano in Toscana | Tuscany, Italy
March 2023 - present
Manage daily operations of a luxury private estate with weekly rental rates of approximately €120,000 - €140,000. Coordinate staff, suppliers, procurement, budgets and guest services, while overseeing fine-dining experiences and private events.
- **Executive Chef**
Particolare di Siena | Siena, Italy
December 2021 - March 2023
Managed kitchen operations in a high-end hospitality environment, from seasonal menu development to staff coordination, procurement and supplier management, with a strong focus on quality, organisation and cost efficiency.
- **Sous Chef**
Manso - Michelin-starred restaurant | Nara, Japan
January 2020 - May 2020
Worked within an international Michelin-starred environment, combining Italian and Japanese fine-dining techniques while contributing to event organisation and supplier selection.
- **Executive Chef**
Posto Pubblico dei F.lli Cech | Castiglione della Pescaia, Italy
April 2019 - November 2021
Led culinary operations with responsibility for menu development, supplier relationships and procurement, combining high service standards with careful management of costs and operational efficiency.
- **Chef de Partie**
Michelin-starred restaurant La Bottega del Buon Caffè | Florence, Italy
September 2015 - November 2016
- **Stagiaire**
Michelin-starred restaurant Ristorante Arnolfo | Colle Val D'Elsa, Italy
April 2015 - August 2015

Professional recognition

Featured in:

- Michelin Guide
- Guida dell'Espresso
- Autostrade Gourmet - La Repubblica

Availability

Available for **luxury estate manager, private residence manager and house manager roles** in Tuscany, throughout Italy and internationally.