

Passion is VIVA



VIVA is colour, living matter, enthusiasm. As well as ethics, joy and fun. It is about social relations, sharing, inclusivity. Respect, pride, wonder.



VIVA is Milano. It has its same cosmopolitan soul, which makes it a place of contamination, diversity, and dynamism.



VIVA is Viviana Varese.
The place, the food, and the atmosphere have her signature, they talk about her path and her passion.



VIVA is Viviana Varese

VIVA'S kitchen is a direct expression of the Chef's personality.

A love born from childhood, at the cookers of the family's fish restaurant in Campania. A love that evolves during the Chef's journey of exploration and training.

Her teachers are the greatest Chefs, and her schools are the finest restaurants: Albereta and Chef Gualtiero Marchesi, El Celler De Can Roca in Girona, Relae of Christian Puglisi, Aponiente of Angel Leon, Enigma of Alber Adrià in Barcellona.

The kitchen is VIVA





VIVA's cuisine is made of leaps and balances, dedication and passion, of matter and colour. It is a cuisine that changes and evolves, follows the seasons and selects authentic and fresh raw materials.









PRONTI, PARTENZA, VIA





The menu is complemented by the wine selections. A prestigious wine list, extended to 800 references, a trip around the Italian and European vineyards.



Viviana Varese's cuisine is made of imagination and amazement. It is VIVA.

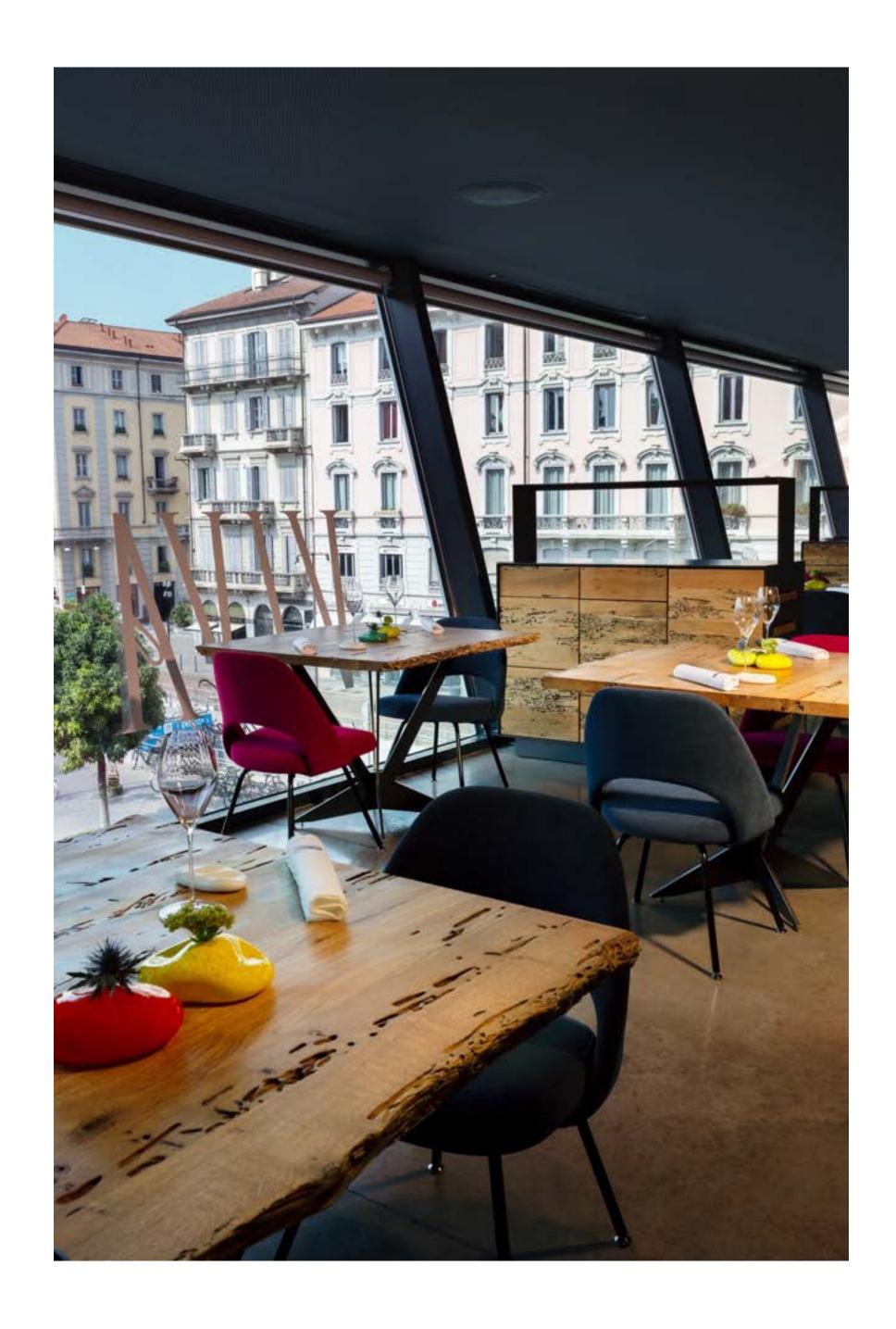


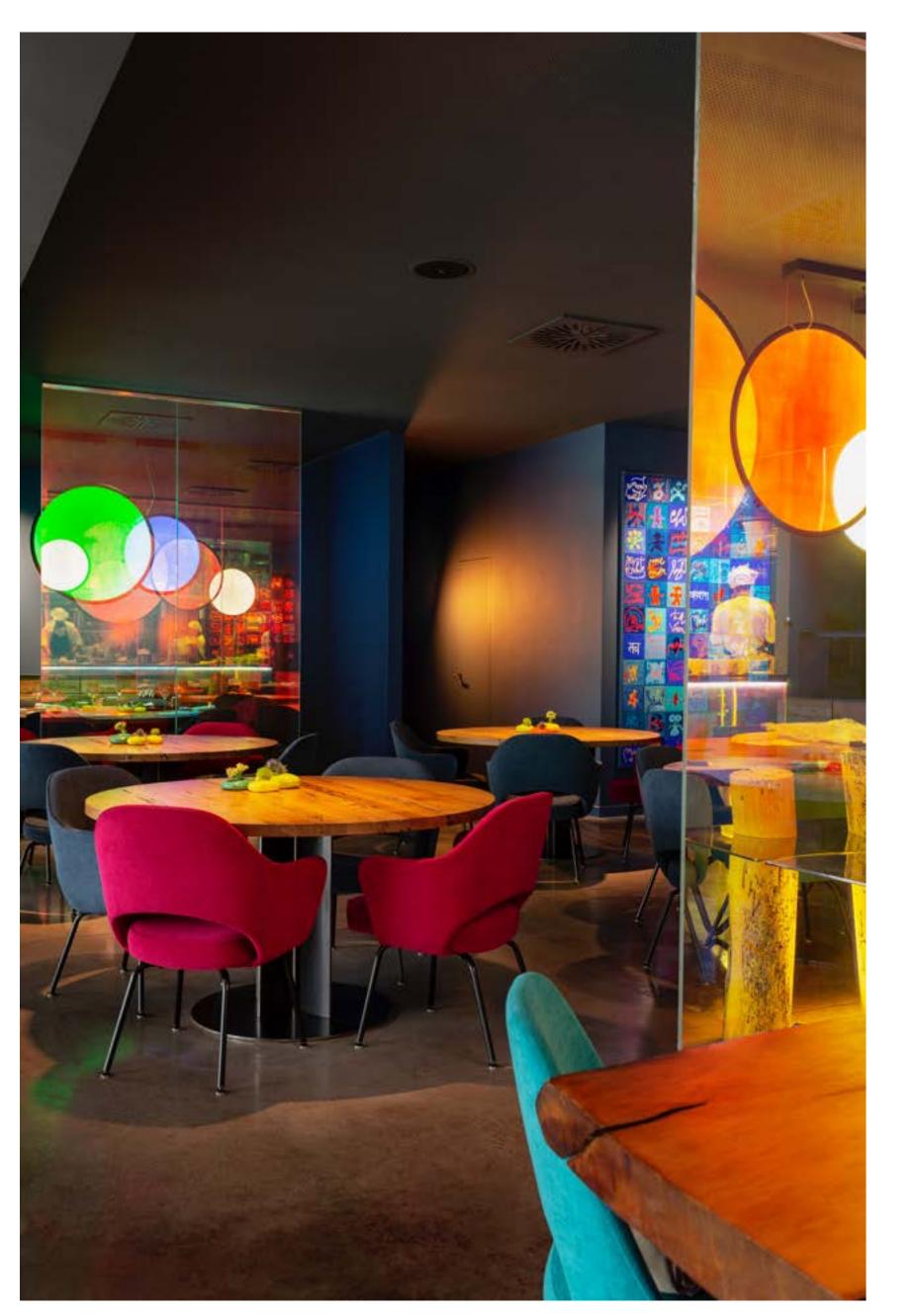


The second floor of Eataly Milano Smeraldo hosts VIVA. The restaurant, that hosts up to 80 people for special events, is personally curated by Viviana Varese and reflects her personal idea of cuisine.







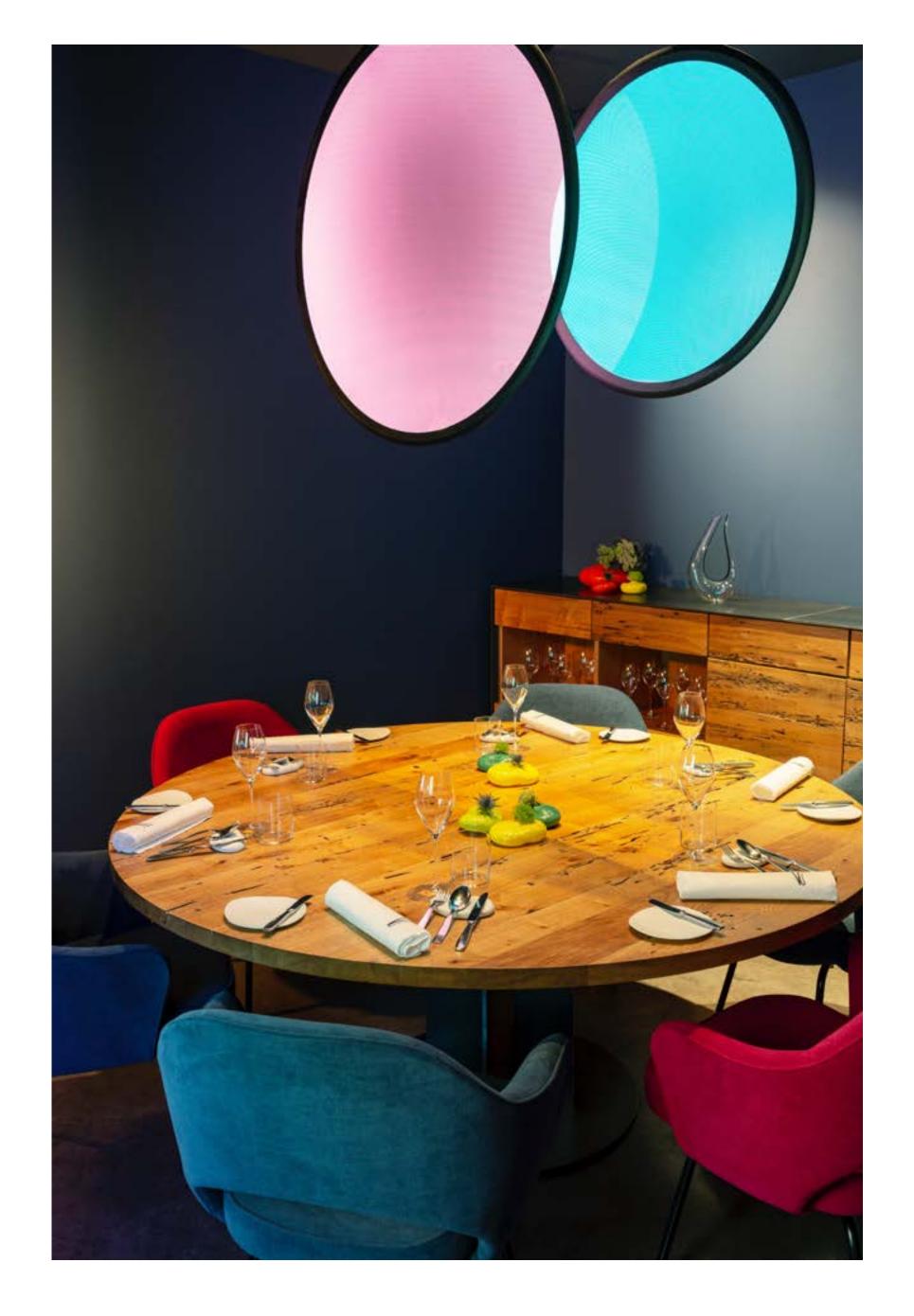


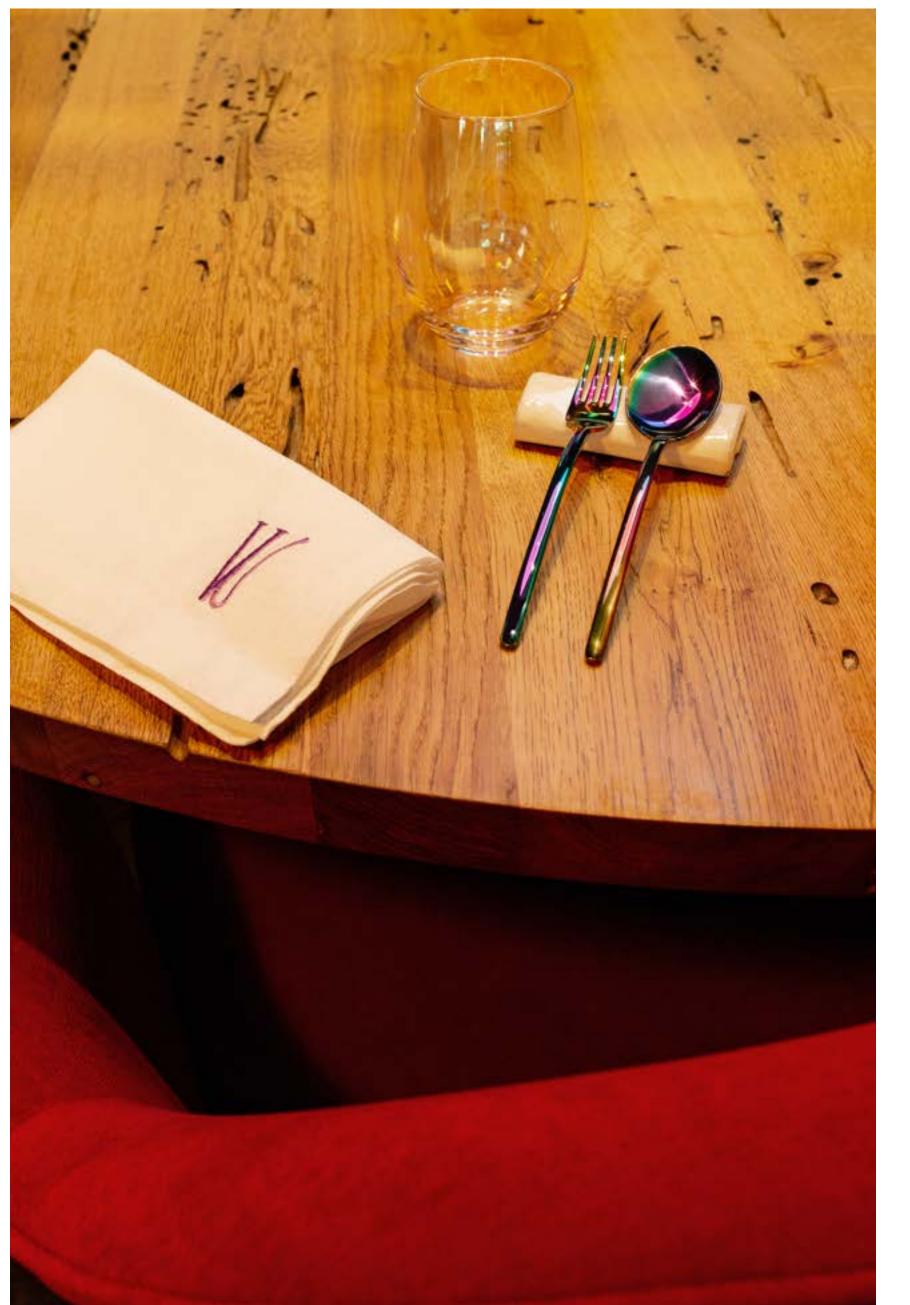
The tables are Riva 1920, made out of the Venetian Briccola solid wood.

The Social Table is designed by Renzo and Matteo Piano and is made out of the ancient Kauri wood.









The cutlery is designed by Giò Ponti and is flanked by objects and ceramics designed by the Chef and made for VIVA.





- Table along our window that can accommodate up to 20 people
- Social Table with a view on the kitchen that can accommodate up to 16 people
- **80** seats in total
- **4-courses** tasting menu curated by the Chef
- Vegetarian, glute-free, lactose-free menu suitable for every intolerance

- Wine matches curated by the Sommelier Alessandro Limongelli
- Customized menu with logo
- Buffet service up to 120 guests
- Exclusivity (free starting from 50 guests)

VIVA the adventures

The same attention and expertise is reserved for events organized in external locations.

- Set up and mise and place with specialised partners
- Kitchen staff curated by VIVA
- * Wait staff curated by VIVA (on request)
- Monitoring and organization of each event
- Buffets, aperitifs, openings, lunches, and dinners up to 1000 guests
- Show cooking, cooking lessons and presentations curated by the Chef

VIVA the occasions

VIVA the curiosity

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