

Personal Information

Name and Surname: Valerio

Telephone/Mobile:

Email:

Profile: born in Cesena on October 5, 1997, winner of the sixth edition of Masterchef Italy at just 18 years old, executive chef of the restaurant “” in Milan.

Work experiences

In progress: FROM 2024 EXECUTIVE CHEF OF THE RESTAURANT “THE VIEW BY VALERIO” AT THE DUOMO IN MILANO. In 2026 the restaurant goes on Michelin GUIDE.

Chef and leading figure of the brand new restaurant “The View by Valerio Braschi”, located in the heart of the “Galleria Vittorio Emanuele II”, the most glamorous and sophisticated location in Italy. Revisited dishes of the Italian tradition accompany a menu with an international flavour, which embraces the five continents

2023/2024: EXECUTIVE CHEF, RISTORANTE “VIBE” IN MILAN.

Chef at the restaurant “Vibe” in Milan, a pop creation conceived and brought by Valerio Braschi with great success. The restaurant was awarded with a “Cappello from Espresso Guide” with a score of 15/20.

2017/2023: EXECUTIVE CHEF, RISTORANTE 1978 IN ROME. Chef at the restaurant “1978” in Rome. Creative, imaginative and modern cuisine, a perfect combination of the flavors of the Bel Paese and those of Asia. The restaurant goes on Michelin GUIDE in 2022.

2017: AMBASSADOR OF ITALIAN CUISINE IN INDIA-NEW DELHI.

Ambassador at the Italian Consulate in India. Executive chef for an institutional dinner with prominent personalities from New Delhi

2017: EXECUTIVE CHEF FOR YAMAHA EVENT ON THE OCCASION OF THE GRAN PREMIO DEL MUGELLO. Creation of the menu for the Yamaha sponsor evening with the presence of Valentino Rossi.

Further work information and experiences

MAIN CHARACTER OF EVENTS AS WELLAS TESTIMONIAL OF HOTEL FACILITIES AND PRODUCTS THAT ARE SYMBOLS OF ITALIAN FOOD AND WINE:

Pasta Granoro, Prosciutto San Daniele, Schar, WMF (Lagostina), Lattebusche, Wagyu SuedTirol, Fico Essere Buoni (prodotti siciliani), Saline di Margherita di Savoia, Gruppo Color Holiday Hotel, MSC Crociere, Alitalia, Gruppo Domina Hotel e Resort (Sicilia ed Egitto), Dinner in the sky, Martini, Consorzio del Formaggio Piave D.O.P, Prosciutto di Parma D.O.P, Gruppo H.E.R.A, Pecorino Romano D.O.P

Important gastronomic awards

- INCLUDED IN THE 2021 AND 2022 “L’ESPRESSO” GUIDE, AWARDED WITH 2 “ESPRESSO HATS” FOR THE “1978” RESTAURANT
- WINNER OF THE “YOUNG CHEF YEAR 2021” AWARD FOR THE “L’ESPRESSO” GUIDE
- PRESENT AND REVIEWED IN THE “MICHELIN GUIDE 2022”
- AWARDED WITH “2 FORKS” OF GAMBERO ROSSO 2022 AND CROWNED WINNER OF THE GAMBERO ROSSO “FUTURE TRADITION” AWARD
- IN 2019, AWARDED AMONG “THE BEST 30, UNDER 30” IN ITALY BY FORBS MAGAZINE.

Television appearances

MasterchefItalia(Sky), Masterchef Magazine, La Prova del Cuoco (Rai 1), Gambero Rosso Channel, Best Bakery (La 8), EPCC (Sky), Giovani Influencer (Rai 2), Quelle Brave Ragazze (Rai 1), Detto Fatto (Rai 2), Intervista al TG1 delle 20 in occasione del “World Pasta Day” il 25 ottobre 2021

Education

Hotelmanagement diploma obtained in 2017 with a grade of 88/10.

Languages: English (intermediate/advanced level).

Skills

Excellent knowledge in the culinary field, perfect teamwork ability, in-depth chemical-organoleptic knowledge of products, natural familiarity in the use of innovative cooking techniques.

References

- Hundreds of newspaper articles, industry magazines and others, including: Tuttosport (front page), Forbes Italia, Novella 2000, Gambero Rosso, Il Corriere della Sera, Repubblica, Il Resto del Carlino, Il Corriere di Romagna (editor of a weekly column), So Wine So Food (editor of a monthly column), La Stampa, La Madia Travelfood.
- Creator and owner of the brand “Lasagna in tubetto di Valerio Braschi”; he has attracted the interest of national and international media on his creation. In addition to the main Italian newspapers (Il Corriere della Sera, La Repubblica, Il Resto del Carlino) newspapers and TV channels of the caliber of the Times and BBC have talked about him. Belgium, England, Spain, Switzerland, Russia, France, are just some of the countries that have decided to tell the story of lasagna in tubetto and its creator. An invention that has aroused great interest and debate, a social catalyst capable of making a traditional dish a phenomenon of current pop cuisine.
- Further preparations, relaunched by major newspapers, which confirm Valerio’s artistic, curious and provocative streak are the “Carbonara da bere” and the “Pene del toro”, the latter being a “signature dish” on the “1978” menu.
- In recent times Valerio has participated in nationally successful Italian podcasts. On the YouTube platform there are videos with millions of views of influencers trying his dishes with enthusiastic reviews

Social Media

Very operative on the internet and social networks, Valerio can count on an extremely loyal and active fan base that includes over 360,000 people and hundreds of thousands of interactions.

Some links:
