



SATURDAY
24th SEPTEMBER
2022

at W Villadorata Country Restaurant in Noto
dinner with **Leonor Espinosa**
and **Viviana Varese's**
cuisine in Sicily will be filled with the flavors of Colombia.

with their energy it will surely be
an INCREDIBLY VIVA evening!

A surprise menu, a dinner of immersed flavors
in the biodiversity of the Villadorata Country House

€ 200 for person, drinks not included

For booking

<https://www.vivavivianavarese.it/en/booking-w-villadorata-country-restaurant/>



Leonor Espinosa De La Ossa was named the best chef in the world by THE WORLD'S 50 BEST RESTAURANT in 2022



Leonor is an economist, an artist and the head chef of the **Leo and El Casual restaurants** in Bogotá, Colombia.

For two years, his restaurant LEO has been the protagonist of The World's 50 Best Restaurant list, occupying place no. 48 in the last edition of 2022. In 2008, her vocation for gastronomic research led her to embody her social incursions through the **Leo Espinosa Foundation FUNLEO**, directed by her daughter, Laura Hernández-Espinosa, development expert and sommelier .

Inside the Leo restaurant, the Chef supports her project concerning the recurrent study of the **promising species of the different Colombian biomes and ecosystems, to use them in her art and in contemporary combinations.** Within El Casual, it promotes an informal concept based on culinary trends.

Another great recognition achieved in 2017 was the **Basque Culinary World Prize**, an award created by the Basque Culinary Center and the Basque government that certifies the work of international chefs who make cooking a profession and demonstrate that gastronomy can be a transforming force.

At the moment, **she is the most renowned chef in Colombia.**