

Vanessa has more than 15 years of experience in the hospitality industry, starting in her native city Taranto (Puglia) where, as just a child, she loved to assist her grandmother with the service of a Sunday lunch or Christmas dinner at their house where her only aim was to make every diner happy and feel looked after. “..I’ve worked with many professional chefs in my life and all of them have had that something special, however I still consider my grandma to be the best of them all.”

Vanessa’s been gaining work and life experience living in large cities such as Rome, Sydney and finally London where she has built a great reputation for herself, working with industry heroes such as Fred Sirieix and Chef Chris Galvin at Galvin at Windows, and afterwards with Chef Theo Randall running his fine dining restaurant at the InterContinental Hotel in Mayfair for 6 incredible years.

She loves travelling and experiencing different cultures and is very passionate about visual arts, reading, fitness and sport. “Mens sana in corpore sano” is her personal motto and there lies the reason that led her to partner up with Chef Valentina Nigro and start Fidelari Fresh Pasta. In Vanessa’s words “It’s clear that pasta is a rock star of the London food scene, and our mission is to bring our memories of a great meal, mixed with a little creativity, directly to the comfort of your home. We remain true to family traditions, while adding to the mix our personalities and life experiences. We believe you can eat pasta every day and still keep in great shape by exercising regularly and choosing only the best ingredients for your meal.”

Vanessa Mosca
CoFounder - Managing Director



“Professional attitude, witty sense of humour and a visceral love for the sea”