

VIVO 78

Whether you're craving beautifully crafted pizzas, creamy burrata, comforting pasta, indulgent desserts or simply a welcoming atmosphere where good food brings people together, Vivo 78 offers an experience that captures the heart of Italian dining. It's the kind of restaurant that reminds us why Italian cuisine has remained universally loved for generations: honest ingredients, thoughtful preparation and meals designed to be shared with the people who matter most.

If the dishes sampled are any indication, Vivo 78 isn't simply serving dinner, it is creating moments around the table that linger long after the final bite. In the heart of Surry Hills, it delivers a genuine taste of Italy, one delicious course at a time.



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Equally impressive was the Pizza ai Porcini, an elegant celebration of earthy flavours. Featuring porcini and mixed mushrooms, fior di latte, grated pecorino and finished with fragrant truffle oil, this white pizza demonstrates remarkable restraint. Rather than allowing the truffle to dominate, it enhances the natural umami of the mushrooms while the creamy cheese provides balance. The result is sophisticated without feeling pretentious, a pizza that would satisfy both traditionalists and adventurous diners alike.

While both pizzas differ dramatically in flavour profile, they share one defining characteristic: exceptional dough. Light, airy and blistered from the oven, the crust provides the ideal canvas for premium ingredients without ever feeling heavy.

No Italian meal is complete without dessert, and Vivo 78 delivers two irresistible finales.

The Tiramisù Classico remains faithful to one of Italy's most beloved desserts while adding subtle complexity. Layers of semi-sweet mascarpone, espresso-soaked savoiardi biscuits and a hint of Montenegro liqueur combine to create a dessert that is rich yet surprisingly light. Each spoonful balances bitterness, sweetness and creaminess in perfect harmony. Rather than overwhelming the palate, it concludes the meal with elegance and restraint, everything an authentic tiramisù should be.



For diners seeking something a little more indulgent, the Calzone alla Nutella provides a playful ending. Freshly baked pizza dough encases warm, melted Nutella before being paired with creamy vanilla bean gelato. The contrast between the hot calzone and cold gelato creates a comforting combination that feels nostalgic while remaining undeniably decadent. Breaking open the crisp exterior to reveal flowing chocolate-hazelnut filling is an experience that appeals to diners of every age, making it the perfect dessert to share—although you'll likely wish you had one all to yourself.

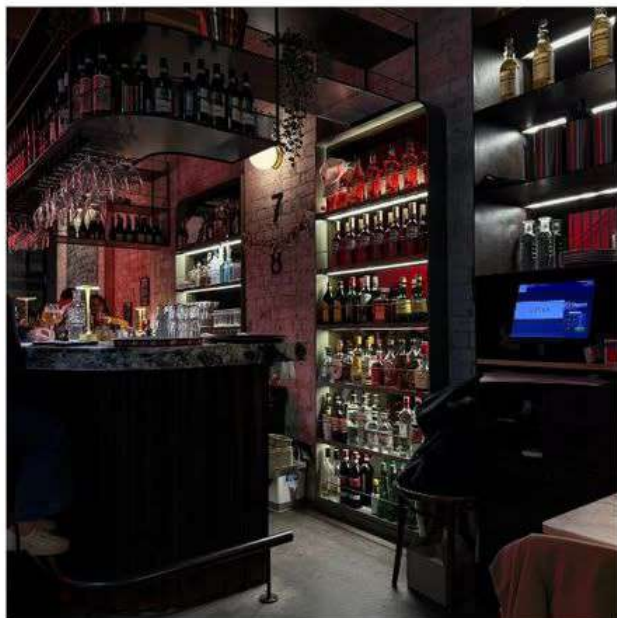
Beyond the individual dishes, what makes Vivo 78 memorable is its commitment to authentic Italian dining. Meals here aren't rushed. Instead, they encourage guests to slow down, share plates, enjoy conversation and appreciate food prepared with care. Every course feels intentional, from the freshly baked bread that welcomes you to the desserts that leave a lasting impression.

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I tasted my way through an unforgettable spread at Vivo 78 in Surry Hills, where classic Italian hospitality meets elevated comfort food. From the moment the first piece of warm focaccia arrived at the table to the final spoonful of tiramisù, every dish reflected a respect for tradition while embracing the vibrant dining culture that has made Surry Hills one of Sydney's most exciting food destinations.

Walking into Vivo 78 feels like stepping into a neighbourhood trattoria where conversation flows as freely as the wine. The atmosphere is warm and inviting, balancing rustic Italian charm with contemporary elegance. It's the kind of venue that welcomes every occasion, whether it's a romantic date night, a long lunch with friends, or a family celebration centred around generous plates designed for sharing.

The experience began with the restaurant's freshly baked focaccia. Too often overlooked as a simple starter, Vivo 78's version proves that exceptional bread can set the tone for an entire meal. Golden on the outside with a beautifully soft interior, every bite carried the unmistakable aroma of freshly baked dough, olive oil and sea salt. It was impossible not to reach for another piece, making it the perfect introduction to what was to come.



Next came the burrata, and it was every bit as luxurious as expected. The delicate outer shell gave way to an irresistibly creamy centre that spread effortlessly across the accompanying bread. Rich without becoming overwhelming, the fresh cheese celebrated simplicity in the best possible way. Rather than masking its flavour with unnecessary embellishments, the dish allowed the quality of the ingredients to speak for themselves. It served as a reminder that Italian cuisine has always been about letting exceptional produce shine.

Pizza is undoubtedly one of Vivo 78's specialties, and two standout creations demonstrated the versatility of authentic Italian cooking.

The Pizza 4 Formaggi is a dream for cheese lovers. Built upon a perfectly crisp yet chewy base, it layers fior di latte, gorgonzola, provolone dolce and freshly grated Parmigiano Reggiano into an indulgent combination that somehow remains beautifully balanced. The mild creaminess of the fior di latte creates the perfect foundation before the bold tang of the gorgonzola adds depth. Provolone dolce contributes a smooth richness, while the grated Reggiano delivers the nutty, salty finish that ties everything together. Every slice showcases why classic recipes continue to endure—they simply work.