

**VIA VIA ITALIAN DELICATESSEN.** BRINGING THE BEST OF ITALIAN CUISINE AND CULTURE TO YOUR TABLE.



## NEW EVENING MENU NOW BEING SERVED!

- Premium selection of Italian food & wine
- Breakfast and coffee served from 9.30am
- Lunch, early evening drinks & Italian tasters
- New evening menu served from 6.00pm
- Bespoke outside catering service
- Italian Hamper selections and Wine Cases
- Available to hire for private parties & functions
- Food & wine tasting sessions

*Via Via*  
DELICATESSEN

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## VIA VIA NEW EVENING MENU



The new evening menu was launched on Monday 14th July. In addition to our usual daytime menu, we will also be offering a unique selection of Italian starters, main courses and desserts that will change on a daily basis. By changing our menu on a daily basis we will base our menu on the freshest ingredients available on each particular day.

In Italy we strongly believe that the wine should compliment the food. Our country has a fantastic array of wines so we will also be recommending a wine available by the glass to accompany each dish.

For a taste of what to expect at Via Via in the evening, please see our sample menu opposite. Our evening menu is available from 6.00pm till late.

For our evening menu we recommend that you book in advance in order to guarantee a table. Don't forget to leave your contact details before you leave so that we can keep you up to date with all of our events!!

The key ingredients used in our menus, as well as our extensive list of Italian wines, are all available to purchase in our delicatessen and take home. Please ask one of our assistants if you require any product information and we will be happy to advise.

## LUNCH PLATTERS - NO MORE BORING SANDWICHES!!

If you're organizing a business lunch or a lunch party we have now put together a selection of Italian offerings specifically designed for lunchtime eating.

Via Via also provide a bespoke outside catering service for any occasion. We are flexible so if you want something in particular we are happy to discuss.

For a full list of our lunch platters or any other outside catering services please call in to the delicatessen, visit our website or send us an email.



## RHS TATTON 2008 SHOW

A big thank you to everyone who visited Via Via and the Royal George development during the RHS Tatton show. Special thanks also goes out to our local and very talented artist Stephanie Mitchell who designed the floral painting that was present on our shopfront for the duration of the show.

## THE PERFECT MATCH

Via Via are happy to advise that we are now official members of the Slow Food organization. Slow food is an organisation that was created in Italy in 1989, has over 85,000 members and is now present in 132 countries worldwide. The organization was founded to counteract fast food, fast life and the disappearance of local food traditions. As an organization the Slow Food movement helps people rediscover the joys of eating and understand the importance of caring about where their food comes from, who makes it and how it's made.



## FRIDAY LIVE MUSIC - THE 'ITALIAN SUPPER CLUB'

What better way to start the weekend? Enjoy a few glasses of wine and enjoy a three course meal from our daily changing evening menu. All accompanied by some fantastic live jazz music starting from 6.00pm.

If you are lucky you may even hear a special rendition of "O' Sole Mio" at the end of the evening, as performed by our direttore Lello! 🎵



For further information on our produce, forthcoming events or any of our other services please call us on **01565 634 830** or email us at **info@viavia.co.uk**

## SAMPLE MENU

### ANTIPASTI

**Zuppa di Asparagi e spinaci**  
Asparagus and spinach soup

**Insalata di mango e carpaccio di tonno**  
Mango salad with tuna carpaccio

**Tris di bruschetta (pancetta e fagioli, mozzarella e pomodorini secchi, tonno e pesto)**

Selection of bruschetta: pancetta and bean, buffalo mozzarella and Sicilian sun blushed tomatoes, tuna and basil pesto

Suggested Wine:

Roero arneis DOCG 2007 - Taliano Michele



### MAINS

**Tris di pasta (minimum 2 persons)**  
**Tortelli di zucca con burro e salvia,**  
**Tremosine al pesto, Tortelloni al capriolo**  
**con pesto rosso**

Feast of filled pasta: Butternut squash ravioli with sage and butter sauce, Tremosine cheese ravioli with basil pesto, venison tortelloni with sundried tomato pesto

Suggested Wine:

Dolcetto d'Alba Munfrina DOC 2006 - Pelissero

### Sogliola grigliata

Grilled Dover sole served with asparagus and buttered potatoes

Suggested Wine:

Gavi di Gavi DOCG 2007 - La Merlina

### Filetto di Manzo al pepe

Fillet of beef cooked in a pepper sauce

Suggested Wine:

Barolo Nirvasco 2004 DOCG - Bersano

### Tagliata di Manzo alla fiorentina

(minimum 2 persons)

Beef steak florentine served with rucola and grana padano cheese

Suggested Wine:

Barbera d'Asti DOC 2006 - Cascinacastlet



### DESSERTS

#### Crema Caramel

Via Via Crema Caramel

#### Spiedino di frutta con cioccolato caldo

Fruit skewers with chocolate sauce

Suggested Dessert Wine:

Brachetto d'Acqui DOCG -Bersano

## NEWS & EVENTS

**Wednesday 13th August 2008 7.30pm**

Wine Tasting Evening 'Quarta Edizione'  
Tasting of a number of Italian wines accompanied by an authentic selection of taster dishes.

**New website is now online!**

Visit **www.viavia.co.uk** and don't forget to check the website regularly for updates on events and news. 🎵