




NOW OPEN!

Via Via is a new Italian delicatessen in Knutsford, serving a premium selection of food and wine to bring the best of Italian cuisine and culture to your table.

We are open for breakfast from 9.30am every day and offer a wide range of freshly prepared food to eat in or take home.

To view our full food and wine menus please visit www.viavia.co.uk or call in for a coffee and let us tell you about our daily specials!

17 Regent Street, Knutsford. Tel: 01565 634 830  www.viavia.co.uk

Via Via
DELICATESSEN



VIA VIA FOOD AND WINE

DISCOVER THE AUTHENTIC PRODUCTS OF ITALY!

The main reason for opening our delicatessen was so that we could share with you the very best in food and wine that our beautiful country has to offer. We offer a range of food and wine for sale that are not readily available in supermarkets, sourced from small scale producers who produce according to strict quality standards and authentic recipes.

If you require any information regarding any of our products please ask one of our assistants and we will be happy to help.

LUNCHTIME – FOOD TO GO!

We will soon be launching a lunchtime food menu that will include a range of Italian sandwiches and soups that you can take away and enjoy during your lunch break! Please send us an E-mail or give us a call if you would like to be updated when we launch this menu.



OUTSIDE CATERING - ITALIAN STYLE!

Whether you are organising a business lunch, an evening with friends or a special celebration Via Via are able to look after all of your food and drink requirements. We are delighted to introduce a selection of different outside catering menus with prices ranging from as little as £6.50 per head. For more information on this service please give us a call or send us an E-mail to catering@viavia.co.uk or alternatively pop in to our delicatessen for a coffee and a personal 'consultation'.

Events

Wednesday 18th June 2008 7.30pm

Wine Tasting Evening 'Seconda Edizione'

Tasting of a number of Italian wines accompanied by a selection of taster dishes known as 'assaggi'.

We would like to thank everyone who attended our organised events during the month of May. We hope you found the event interesting and hope you enjoyed yourself as much as we did!

Our events list will be updated throughout the month so please look out for the updated information in our delicatessen or check our website.

Wine Selections and Hampers

For that perfect gift or if you simply feel like spoiling yourself we are able to supply a variety of wine cases and hamper selections.

Bring the Bambini!

As in Italy, young children are always welcome in our delicatessen. Our delicatessen has a 'parking' area for prams, we have a number of baby seats and our staff are always ready to assist in carrying prams upstairs.

Opening Hours

9.30 am to late, Monday to Sunday.

Our closing time will hopefully be extended to 10pm in the very near future. If you would like to be updated as soon as our closing time is extended please send us an E-mail.

Feedback

At Via Via we welcome all feedback so if there is anything that you think we could improve please let us know. ☺

FOOD PRODUCT OF THE MONTH

'Cinque Foglie' Extra Virgin Olive Oil

Origin: Puglia, Italy
Type of Olives: Ogliarola & Cellina di Nardo'

Description

Extremely fruity with a rich and smooth almond aftertaste.

Serving Suggestion

Served raw it is a perfect complement to any dish especially on salads, bruschetta, mozzarella or for dipping bread.

Our 'Cinque Foglie' olive oil is available to buy in either 250ml or 500ml bottles.

WINE OF THE MONTH

Pinot Grigio Blush Veneto I.G.T.

Grape: Pinot Grigio
Region: Eastern Veneto, Italy
Harvest Period: Between mid-August and the beginning of September

Serving

Temperature: 12°C (54°F)

Tasting notes

On the nose, this 'copper' coloured wine displays the variety's characteristic citrus-like notes, as well as suggestions of raspberries and white peaches that are also confirmed on the palate. The finish is long, intriguingly refreshing and unexpectedly rounded.

Serving suggestion

A refreshing drink, ideal for accompanying fish and seafood dishes as well as light vegetable soups. ☺



RECIPE OF THE MONTH

Insalata Estiva - Summer Salad

Ingredients (to serve 4 people)

- 500g 'Pachino' cherry tomatoes
- 2 x 400g jars of Tuna Ventresca in olive oil
- 125ml 'Cinque Foglie' Extra Virgin Olive Oil
- 100g Bella di Cerignola' green olives
- 100g black 'rustica' olives
- 2 x 250g Buffalo Mozzarella 'Mandara'
- 10ml (2 tablespoons) Acetaia Dodi 'Riserva di Famiglia' Balsamic Vinegar
- 150g Grana Padana Shavings
- Salt and pepper

Method

1. Cut the mozzarella into pieces.
2. Drain the tuna from the olive oil
3. In a large salad bowl add the Grana Padano shavings to the tuna and mozzarella.
4. Add the chopped tomatoes and olives.
5. Season with salt and pepper.
6. Pour on the extra virgin olive oil and mix all the ingredients together. ☺