




# NOW OPEN!

Via Via is a new Italian delicatessen in Knutsford, serving a premium selection of food and wines 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](http://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](http://www.viavia.co.uk)

*Via Via*  
DELICATESSEN



## WE ARE OPEN!

After a number of years in the planning Via Via delicatessen finally opened its doors to the public at the beginning of March. We would like to thank everyone who attended our opening parties. We thoroughly enjoyed meeting all guests and look forward to seeing you very soon.

### Bring the Bambini!

At Via Via we welcome all families and young children. 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

### Events and Cookery Lessons

Please look out for forthcoming events on our website.

### Feedback

At Via Via we welcome all feedback so if there is anything that you think we could improve please drop us an E-mail at [info@viavia.co.uk](mailto:info@viavia.co.uk) 📧



## RECIPE OF THE MONTH

**For food feasts and special occasions!**

### Brasato al Barolo servito su Polenta Bramata

(Braised beef cooked in Barolo wine, served on polenta)

#### Ingredients (to serve six people)

- 1 1/2 Kg Shin of Beef
- 4 Bottles of Barolo wine
- 3 Carrots, chopped
- 1 Red Onion, chopped into two pieces
- 1 White Onion, chopped into two pieces
- 2 Celery stalks
- 2 Bay leaves
- 4 Branches of Rosemary
- 1 Cinnamon stick
- 5 Cloves of garlic
- 100ml Olive oil

#### Method

1. Place the meat in a bowl with the carrot, onions, chopped celery, bay leaves, cinnamon stick, 2 branches of rosemary and 3 cloves of garlic.
2. Cover with the Barolo wine. Allow to marinate for about 12 hours in a cool place (not the refrigerator).
3. Fry 2 cloves of garlic and 2 branches of rosemary in 100ml of olive oil. Drain the marinated meat, add to the frying pan and brown the meat well on all sides for approximately 10 minutes. Add the vegetables and the rest of the mixture from the marinade.
4. Cook on a very low heat for about 3 hours until the meat is tender.
5. After 3 hours take out the cinnamon stick and the bay leaves and pour the remaining mixture into a food processor.
6. Slice the meat and cover with the blended sauce.
7. Serve with Polenta (We recommend our Polenta Bramata 'Il Saraceno Farina Bramata di granoturco'). 📧

## FOOD PRODUCT OF THE MONTH

### Acetaia Dodi Balsamic Vinegar - Riserva di Famiglia



#### History

In 1891 Carmelina Ligabue, was born in Gavasseto, a small village in the province of Reggio Emilia. As was the exclusive custom with local wealthy landowning families her father Anselmo gave his daughter a series of wooden casks for the production of balsamic vinegar when she married Ricordano Dodi in 1915, a master Dairyman for

the production of Parmigiano-Reggiano cheese. In 1925 the market for Parmigiano-Reggiano went into a terrible slump that ruined many operators. Refusing to sell the wooden casks in order to help them through hard times the casks were kept in a tiny attic room above the family home. The casks were passed on to future generations and Acetaia Dodi was established by the great grandson Ricordano Dodi.

Riserva di Famiglia is prepared and aged gradually in quality wooden casks according to the tradition developed over a hundred years ago.

#### Serving suggestion

Ideal as seasoning for salads, raw vegetable dips, boiled meats and sauces. Delicate with fish and meat dishes. Alternatively add a few drops of Riserva di Famiglia to flakes of Parmigiano-Reggiano cheese.

## WINE OF THE MONTH

### Prosecco di Valdobbiadene Astoria Lounge, 2006

This month's wine of the month is a sparkling one. We think it's absolutely fantastic and in terms of value for money this Prosecco is second to none!

Producer: Astoria  
Region: Veneto, Italy  
Grape: Chardonnay, Prosecco  
Type: Sparkling wine

#### Background information

Astoria was established in 1987 by an old family of grape growers with the mission of offering a selection of fine wines worthy of the more exclusive Italian restaurants.

#### Tasting notes

Aromatic floral notes with white fruit aromas on the nose and delicate sweet peach and mandarin orange flavors balanced by snappy acidity.

#### Serving suggestion

Great accompaniment to white meat, fresh young cheeses and crustacean fish. 📧

