




At Via Via we source the finest ingredients from traditional producers to bring the best of Italian food and culture to your table

17 Regent Street, Knutsford. Tel: 01565 634 830  [www.viavia.co.uk](http://www.viavia.co.uk)



Via Via is a new Italian delicatessen serving a premium selection of food and wines that have been specially sourced from Italy. We will be opening at the end of February 2008. If you would like to receive more information about our grand opening please send an E-mail to: [info@viavia.co.uk](mailto:info@viavia.co.uk). In the meantime, here is a taster of our forthcoming menu along with an exclusive recipe from our head chef, Battista Corticelli.

## Via Via

### SAMPLE MENU

#### **Crespelle mozzarella pomodoro e basilico**

Rustic pancakes with buffalo mozzarella, Sicilian cherry tomatoes and fresh basil.

#### **Polenta grigliata al taleggio**

Traditional Taleggio cheese from the Lombardy region served with chargrilled polenta slices.

#### **Involtini di bresaola con ricotta di buffala, noci e erba cipollina**

Rolled fillet of bresaola beef with buffalo ricotta cheese, walnuts and fresh chives. Served on a selection of Italian bread.

#### **Funghi prataioli trifolati su tortino di patate**

Oyster mushrooms sautéed in garlic and parsley, served on a rustic Italian potato quiche.

#### **Carpaccio di tonno con rucola e aceto balsamico**

Tuna carpaccio served with fresh rocket and aged reserve balsamic vinegar. 🍷

### WINE OF THE MONTH

#### **Sella & Mosca TANCA FARRA' Alghero DOC 2000**

Producer: Sella & Mosca  
Region: Sardinia  
Wine style: Powerful red  
Grapes: Cabernet Sauvignon / Cannonau

#### **Background information**

With over 500 hectares of vineyards in the Alghero area of north-west Sardinia, Sella & Mosca are one of Europe's largest wineries to produce exclusively from their own grapes. Since the company's formation in 1899, it has set the winegrowing standard for Sardinia.

The name Tanca Farra' ('Iron Earth' in the Sardinian dialect) refers to the high iron content of the soil in this part of the estate, a factor credited with the complexity and depth of this wine.

#### **Tasting notes**

Ruby red with garnet red tinges. Full-bodied, dry, balanced and harmonious with elegant structure. Presence of herbaceous notes.

#### **Serving suggestion**

Ideal with hearty red meat dishes, game and mature cheeses.



### FOOD PRODUCT OF THE MONTH

#### **Colomba di Pasqua – Italian Easter cake**

The dove, a symbol of peace, gives form to this traditional Italian cake. Widely sold in Italy during easter week the Colomba di Pasqua is to Easter what Panettone is to Christmas.



The Colomba has two Italian birthplaces: Pavia and Milan. According to the Milanese story the Colomba di Pasqua represents the role played by two doves in the battle of Legnano in 1176, which was fought between Federico Barbarossa (Emperor of Germany) and the Lombard League composed of the Milanese and their allies. According to the Milanese history books, two white doves flew onto the altar that stood on the Milanese carroccio (war chariot). Becoming a symbol of Milan's freedom, the doves stayed on the altar until the Milanese were victorious. The Milanese subsequently created this dove-shaped cake to celebrate the victory and their freedom. 🍷

### RECIPE OF THE MONTH

#### **Battista's recipe for the perfect risotto**

##### **Parmesan Risotto**

##### **Ingredients (to serve four people)**

2.5 tablespoons of unsalted butter  
1 shallot onion, finely chopped  
350g / 12oz carnaroli rice  
150ml / 1/4 pint dry white wine  
1.2 litres / 2 pints hot vegetable stock  
2 tablespoons chopped fresh parsley  
Salt and freshly ground black pepper  
Freshly grated parmesan cheese

##### **Method**

1. Heat 2 tablespoons of butter in a large, heavy based saucepan and add the onion. Fry over a gentle heat for 2-3 minutes, until softened.  
2. Stir in the rice and coat in the butter. Pour in the dry white wine and simmer, stir until the liquid has been absorbed. Add one ladleful of the stock and simmer,

stirring again until the liquid has been absorbed. Continue adding the vegetable stock as required until all the liquid has been absorbed and the rice is plump and tender. To obtain a well amalgamated mixture add half a tablespoon of butter.

3. Serve with freshly grated Parmesan cheese and fresh parsley. 🍷