




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 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 INFORMAZIONI



At Via Via we are constantly introducing new Italian products. In addition to the products that are displayed on our shelves look out for the daily changing specials board and the freshly made desserts.

Events

Saturday 03 May 2008

May Day procession and the Italian barbecue

As part of the May Day procession why not stop off at Via Via for a glass of fine Italian wine and a bite to eat. Weather permitting we will also be cooking up some tasty Italian delights on a barbecue.

Wednesday 14 May 2008 7.30pm

Wine Tasting Evening

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

Thursday 29th May 2008 7.30pm

Balsamic Vinegar Masterclass

Guest appearance and tutorial by Tony Greenwood of Acetaia Dodi Balsamic Vinegar. Learn everything there is to know about what makes a good balsamic vinegar. Products available to purchase and sample.

If you would like to attend the Wine Tasting Evening or the Balsamic Vinegar Masterclass, please contact us on **01565 634 830** or E-mail info@viavia.co.uk.

Our events list will be updated throughout the month so please check our website for the latest information.

Wine Selections and Hampers

If you're looking for the perfect gift we are able to supply a range of wine cases and hamper selections.

Alternatively if you prefer you can choose your own products and we will package them up for you!

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.

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 📧



RECIPE OF THE MONTH

Pennoni ripieni di ricotta e spinaci con salsa ai pomodorini ciliegino

(Pennoni pasta stuffed with spinach and ricotta, served in a cherry tomato sauce)

Ingredients (to serve 3-4 people)

300g of Pasta Pennoni giganti 'Rustichella d'Abruzzo'
500g of fresh Buffalo Ricotta
700g of large spinach leaves
100g Grana Padano
500g of fresh Italian 'Pachino' cherry tomatoes
5 or 6 fresh basil leaves
2 cloves of peeled garlic, cut into halves
100ml of extra virgin olive oil
Salt & Pepper

Method

1. Cook the pennoni in boiling water with 1/2 table spoon of salt and a teaspoon of olive oil for 8 minutes (the olive oil will ensure that the pasta does not stick together!). The pasta should be cooked so that it is hard enough to be filled. Drain well and leave for 5 minutes to cool down.
2. In a frying pan fry the garlic in the olive oil. Cut the cherry tomatoes into halves and when the garlic starts to take a brown color add the tomatoes into the pan. At this point remove the garlic from the sauce and discard.
3. Cook the tomatoes for 5 minutes. With a fork gently crush the tomatoes so that the juices are released.
4. When the sauce starts to bubble add the fresh basil and remove from the heat.
5. Steam the spinach for 5 minutes. Drain the water and add some salt and pepper. When the spinach has cooled down add the ricotta and the parmesan cheese. Mix together with a wooden spoon to make a creamy mixture.
6. Fill the cooked pennoni with the filling mixture. Place the pasta in an oven tray and cover with the cherry tomato sauce. Place in an oven for 20 minutes at 180°C. 📧

FOOD PRODUCT OF THE MONTH

Rustichella d'Abruzzo Pasta

Background

Rustichella d'Abruzzo was founded in 1924 by Gaetano Sergiacomo. The eldest of seven brothers, he decided to start making pasta in Penne in the province of Pescara. The next generations of the family have taken the company forward and the fundamental principles of production have been maintained in order to guarantee a high quality artisan product.

Production

Rustichella d'Abruzzo uses only the best-selected durum wheat semolina, mixed with pure mountain water to give a unique flavour and texture to the pasta.

The highly prized bronze moulds used in the production process make the pasta coarse so that sauces can be absorbed better by the pasta. The drying process of the pasta is slow and takes place at a low temperature, sometimes up to 50 hours and at temperatures of around 35°C. This compares to the 4-5 hours at 90°C as used by larger scale producers of pasta.

Serving Suggestion

See this month's recipe or ask one of our members of staff for one of our home made sauces.



WINE OF THE MONTH

Vernaccia di San Gimignano DOCG, 2007

Producer: Luciano Bruni
Region: Tuscany, Italy
Grape: Vernaccia
Type: Dry white

Background information

Vernaccia is a white Italian wine produced in and around the Italian hill town of San Gimignano in Tuscany. It was the first Italian wine to be awarded Denominazione di Origine Controllata (DOC) status in 1966; on July 9th, in 1993 it was upgraded to Denominazione di Origine Controllata e Garantita (DOCG).

Tasting notes

Fresh, dry, balanced taste.

Serving suggestion

Ideal as an aperitif or served with fish. 📧

