

FOR IMMEDIATE RELEASE

Contact: Amanda Virgillito Saad
The Andrews Agency
615.242.4400
amandasaad@andrewsagencypr.com



Porta Via Italian Kitchen coming to Cool Springs

June 6, 2011 – Porta Via Italian Kitchen announces plans to open a Cool Springs restaurant in mid-September 2011. Located at 3301 Aspen Grove Drive at the corner of Cool Springs Boulevard West, the second restaurant will be open Monday – Saturday, 11:00 a.m. to 10:00 p.m.

The restaurant will offer a unique dining experience, featuring an open kitchen where diners can watch the trained pizzaiolos make the traditional pizzas by hand and cook them in two ovens imported from Italy. The restaurant will provide seating for up to 130 people in a dining room adorned with imported plaster and a full bar. Patio seating also will be available.

The Cool Springs restaurant will offer authentic Neapolitan style pizzas, pastas and entrees, all of which are prepared fresh in house. The scratch-made pastas will be paired with homemade sauces, including the signature Porta Via pink sauce. The pizzas will feature an abundance of unique and imported ingredients, including cured Italian meats and roasted vegetables. Daily specials will showcase fresh, seasonal products, including unique ravioli and seafood dishes. The full drink menu includes a variety of organic wines, imported aperitifs, specialty martinis and Lucaffè coffee from Italy. House made gelatos and sorbetto will be available in 18 flavors daily.

“It’s been incredible to watch the growth during Porta Via’s first year. Response to our authentic style of cooking has been great, resulting in a loyal base of customers,” said Martin Silverman, one of Porta Via’s owners. “A second location was a natural progression, and we’re excited to bring our flavors to Cool Springs. In addition to the great menu of pizzas and pastas, we’ll be expanding our menu with new sandwich and salad offerings. Our kitchen is working hard to develop very exciting recipes to look forward to.”

The original restaurant, located at 21 White Bridge Road in Nashville, became the first restaurant in Tennessee to achieve Vera Pizza Napoletana (VPN) certification, and the new location will apply for certification upon opening. This honor, which translates to ‘true Neapolitan pizza,’ is shared by only 47 other restaurants in the country. Among the many characteristics necessary to create real Neapolitan pizza, Porta Via holds the following standards: quality ingredients, including tomatoes harvested from Italy’s Mt. Vesuvius region, freshest mozzarella and 00 (doppio zero) flour supplied directly from Naples, Italy; absolutely no mechanical methods used to create or press the dough; baking in a specially-crafted wood fire oven constructed in a bell shape from volcanic rock. The oven cooks the pizzas in 90 seconds at 750 degrees temperature, minimizing the average wait time for a patron. The restaurant’s new pizza bar will allow prompt seating and service for diners who are in a hurry.

For more information, visit www.eatatportavia.com.