

antipasti

POLENTA BALSAMICO 9.00

Our polenta is sautéed and served with fresh peppers and portabella mushrooms in a balsamic reduction.

ANTIPASTO SUPERIORE 8.50

A selection of imported meats, cheese and olives, and roasted red peppers.

GIANFRANCESCO 8.00

Italian sausage and roasted red and yellow peppers sautéed in garlic and olive oil, served on a bed of mixed greens.

ROASTED RED PEPPER SPREAD 8.00 ****new****

Warm, cheesy, sweet slather served with grilled ciabatta.

CAPRESE 8.50

Fresh basil, mozzarella and sliced tomatoes drizzled with extra virgin olive oil and balsamic vinegar.

BRUSCETTA 7.00

Sliced ciabatta grilled and topped with our own tomato, garlic, and basil mix.

ARTICHOKE DIP 8.00

Roasted red peppers, marinated artichoke hearts, leeks and parmesan cheese. Served warm with grilled ciabatta.

HOUSE MADE CROSTINI

- **HONEY GOAT CHEESE WITH PEAR** topped with fresh rosemary 9.00 ****new****
- **PORTABELLA MUSHROOM** with fresh mozzarella sautéed in olive oil and balsamic vinegar 8.50 ****new****
- **PROSCIUTTO & GORGONZOLA** with fig jam 8.50
- **SICILIAN TUNA** our house made blend of Italian tuna, capers, olives, and a bit of red onion 7.50

insalate

House made dressings include classic Caesar & balsamic, honey peppercorn, red wine vinaigrettes.

Add 1.00 for split plates. Add chicken, Italian tuna, or steak to any salad for 2.50

VA BENE 8.50

Mixed greens with pear, gorgonzola and candied walnuts served with Red Wine Vinaigrette.

CAESAR 8.50

Fresh romaine with parmesan and house made croutons served with own Caesar dressing.

MISTA 8.00

Mixed field greens with fresh fennel and vegetables served with Balsamic Vinaigrette.

SPINACI 8.50

Spinach with goat cheese, honey, and pine nuts served with Honey Peppercorn Vinaigrette.

HARVEST SALAD 10.50 ****new****

Romaine and spring mix with chicken, craisins, slivered almonds and squash. Dressed with cherry vinaigrette.

PANZANELLA SALAD 8.00 ****new****

Romaine lettuce with torn focaccia pieces, balsamic vinegar, red onion, tomato and parmesan cheese.

carne e pesce

FILETTO CON PANCETTA E GORGONZOLA 21.50 ****new****

Beef tenderloin wrapped in pancetta, stuffed with gorgonzola. Served with green beans and rosemary garlic baby potatoes.

SALMONE ALLA GRIGLIA 15.50 ****new****

Salmon steak grilled and finished with apricot citrus glaze. Served with green beans and rosemary garlic baby potatoes.

pasta

Piccolo side salads are available as an accompaniment to any pasta item for 3.50

1. CONCHIGLIE CON SALSICCIA E PANNA 12.75

Shells with Italian sausage and fresh tomatoes in house made herb cream sauce.

2. FETTUCCINI CARBONARA 13.00 ****new****

Fettuccini sautéed with a sauce of Italian pancetta bacon, sweet peas, egg and parmesan.

3. SPAGHETTI E’POLPETTE DI CARNE 12.25

Our famous San Marzano tomato sauce and house made meatballs.

4. FETTUCCINI ALFREDO CON POLLO 12.75

Fettuccini pasta and oven roasted chicken with house made alfredo.

5. PESTO FRUTTI DI MARE 14.75

Sautéed shrimp and scallops served with our creamy house-made sundried tomato pesto sauce.

6. PASTA PRIMAVERA 13.25

Penne pasta with marinated artichokes, roasted peppers, broccoli and mushrooms with our tomato sauce.

7. BASIL PESTO 12.25

Our house-made pesto of fresh basil, extra virgin olive oil and pine nuts is blended with penne pasta.

8. BOLOGNESE 14.25

Our house-made meat sauce served on fettuccini.

9. PUTTANESCA 13.75

A mildly spicy and flavorful sauce with olives, garlic, capers, anchovy and red pepper flakes.

10. GNOCCHI 14.75

House made potato gnocchi with your choice of our San Marzano tomato sauce or Gorgonzola cheese sauce.

11. RICARDO’S ARRABBIATA 12.75

Penne pasta, San Marzano tomato sauce, Italian sausage and red pepper flakes. Hot as you like it!

12. PREFERITO DELLA CASA 14.75

Chicken, prosciutto, asparagus & arugula with balsamic vinegar, blended with mascarpone & sliced almonds.

13. NOCE E PERA 13.25

Toasted walnuts, spinach and fresh pear sautéed with our gorgonzola cheese sauce served with penne pasta.

14. AMATRICIANA 14.75

A zesty pancetta, red onion, and tomato sauce, topped with Pecorino Romano cheese. Just like in Roma!

15. BISTECCA 14.75

Beef tenderloin sautéed in fresh herbs, served with our very own gorgonzola cheese sauce and large shells.

16. PASTA BAR 13.50

Select up to 3 ingredients as well as your choice of pasta and house made sauce. You can choose from a wide assortment of fresh vegetables, homemade meatballs, sausage, shrimp, scallops and many other items.

Our sauces are made in house, from scratch and include San Marzano tomato, alfredo and herb cream. Gorgonzola cream sauce, basil pesto and sun dried tomato pesto are also available for an additional charge. Ask your server for the day’s pasta choices. We sauté your ingredients in olive oil, garlic, and white wine right in front of you so it is hot, fresh and ready to enjoy.

We also serve gluten-free pasta available upon request. (Please allow extra time for cooking gluten-free pasta).

zuppa

Ask your server for today’s from scratch soups. Served with house made focaccia bread. 3.00 cup/5.00 bowl

panini

THE VA BENE BURGER 9.50 ****new****

Simply amazing! Our juicy burger is made with a unique blend of herbs and spices, served with our house made ketchup, Italian potato salad, lettuce and tomato.

P.L.P. 8.75

The B.L.T. our way with pancetta, lettuce, Pomodoro (tomato) and mayo. Juicy, salty comfort food.

BISTECCA 9.75

Beef tenderloin topped with fresh tomatoes, arugula and gorgonzola sauce then grilled. Wow!

POLLO CON BALSAMIC 8.75

Chicken, romaine, provolone cheese and balsamic vinegar.

GIANFRANCESCO 8.25

Italian sausage and roasted red and yellow peppers sautéed in garlic and olive oil with mixed greens and provolone.

PORCHETTA 9.00

The Vecchi family's famous recipe, served with provolone cheese and grilled.

CAPRESE E POLLO 9.00

Fresh mozzarella, basil and sliced tomato with roasted chicken and balsamic vinaigrette.

PRIMAVERA 8.50

Artichoke, roasted peppers, red onion, tomatoes, and arugula with fontina cheese.

PROSCIUTTO E PEAR 9.00

Prosciutto with candied pear and honey goat cheese.

SICILIAN TUNA 8.50

Italian tuna with olives, fennel, red onion and romaine lettuce.

POLPETTA DI CARNE 8.50

House made Italian meatballs with our tomato sauce and provolone cheese.

pizze

All our pizzas are baked fresh with our house-made rosemary pizza crust.

VA BENE PIZZE 12.50 ****new****

Extra virgin olive oil, gorgonzola, candied walnuts and pear.

PESTO 10.50

Basil pesto and extra virgin olive oil, topped with mozzarella, parmesan, and fresh tomato slices.

FRESCA 11.50

Mozzarella cheese pizza topped with fresh tomato, basil, balsamic vinaigrette and field greens.

PHILLIPPE 11.50

Tomato sauce, mozzarella, parmesan, Italian sausage, red onion, roasted red peppers and basil.

CAPRA E VERDURA 12.50 ****new****

Marinated artichoke hearts, sliced tomatoes and goat cheese.

BISTECCA BIANCO 12.50 ****new****

Beef tenderloin, alfredo cheese sauce, and red pepper flakes.

dolce

Our fabulous desserts are made in house by the owner. Please ask your server for dessert selections and gelato flavors.



The logo for Va Bene Berarducci's Caffé features the brand name 'Va Bene' in a large, bold, black script font. Below it, 'BERARDUCCI'S CAFFÉ' is written in a smaller, all-caps, black sans-serif font.

Va Bene (vah.beh.neh): It goes well!

Embracing Italian culture, owners Mary Kay and Jim Berarducci opened Va Bene Berarducci's Caffé in March 2006. Our goal is to provide fresh homemade Italian food prepared with quality ingredients in a casual and comfortable setting. We wanted to create a caffè that makes you feel you are in Italy, but with a view of Lake Superior that is unmatched. We strive to exceed your expectations on food, service and ambience...after all isn't that why you came out for dinner!

All of our sauces, dressings, breads, and fabulous desserts are made from scratch on-site. We use only select imported Italian products such as Prosciutto di Parma as well as our choice olive oil, balsamic vinegar and assorted imported cheeses.

With Va Bene, the Berarducci's have created a one of a kind experience – a caffè devoted to Italian dishes served with hospitality at an accessible price. With the street-side tables, large enclosed and open deck over looking Lake Superior, you have discovered a lively, inviting backdrop, with fresh, smart cuisine.

We offer a full bar with Italian beers, an extensive Italian wine list, a wide variety of Italian sodas and tea as well as imported espresso. Enjoy your favorite beverage with your meal or if you stopped in to relax in our unique atmosphere and view of the lake. Please stop by our imported Italian market and remember us for all your off-site catering needs or if you would like to book a party at Va Bene Berarducci's Caffé.

Relax and enjoy yourself. Our food is worth the wait, so live 'La Dolce Vita'...just like the Italians!

DINNER MENU