

antipasti

ITALIAN HUMMUS 9.00

A healthy blend of Cannellini beans, lemon, parsley, garlic, and kalamata olives served with fresh veggies and warm “pita”.

ANTIPASTO SUPERIORE 9.50

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

GIANFRANCESCO 9.50

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 9.00

A warm, cheesy, sweet slather served with grilled ciabatta.

CAPRESE 9.50

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

BRUSCHETTA 8.00

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

ARTICHOKE DIP 9.00

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

PEAR E PECORINO 8.00

Fresh pear and Pecorino Romano slices with extra virgin olive oil and fresh cracked pepper.

HOUSE MADE CROSTINI

- HONEY GOAT CHEESE WITH PEAR** topped with fresh rosemary 9.50
- PROSCIUTTO & GORGONZOLA** with fig jam 10.00
- SICILIAN TUNA** our house made blend of Italian tuna, capers, olives, and a bit of red onion 8.50

insalate

House made dressings include classic Caesar, balsamic, honey peppercorn, and red wine vinaigrettes. Add chicken, Italian tuna, or steak to any salad for 2.50

VA BENE 10.50

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 8.50

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

SPINACI 9.50

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

THE NICOISE 11.50

Romaine lettuce topped with olives, asparagus, red potatoes, tomatoes, red onion, hardboiled egg and grilled Wild Alaskan Salmon from Dave Rogotzke, served with Dijon vinaigrette. It’s a classic, with a Va Bene taste.

PESTO VERDURA 10.50

Kalamata olives, artichokes, tomatoes, onions, asparagus, and basil pesto sautéed & served warm on spinach.

HARVEST SALAD 10.50

Romaine lettuce with chicken, craisins, slivered toasted almonds and roasted squash. Dressed with cherry vinaigrette

PICCOLO 4.00

Accompany your pasta with a smaller portion of our Mista or Caesar.

pasta

1. CONCHIGLIE CON SALSICCIA E PANNA 11.25

Shells with Italian sausage, fresh tomatoes, and cream.

2. FETTUCCINI CARBONARA 12.00

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

3. FETTUCCINI E POLPETTE DI CARNE 10.50

Fettuccini tossed with our famous San Marzano tomato sauce and house made meatballs.

4. FETTUCCINI ALFREDO 8.75

Fettuccini pasta with house made alfredo sauce. Add chicken for 2.00

5. PESTO FRUTTI DI MARE 13.25

Sundried tomatoes, sautéed shrimp, and scallops served in our sundried tomato pesto sauce with penne pasta.

6. RIPALLO PESTO 12.25.

Our house made basil pesto combined with roasted potatoes, asparagus and penne pasta, inspired by an Italian resort town favorite.

7. ANGEL HAIR di ESTATE 13.25

A surprisingly simple, yet very flavorful blend of fresh basil, sundried & diced tomatoes, and toasted pine nuts.

8. ARRABIATA AL PADRE RICARDO 11.75

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

9. PASTA BAR 13.00

Select up to three (3) ingredients with your choice of pasta and house made sauce. Choose from a wide assortment of our fresh vegetables, homemade meatballs, sausage, shrimp, scallops, chicken, and many other items.

Our sauces are made in house, from scratch and include San Marzano tomato, alfredo, gorgonzola cream sauce, basil pesto, and sun dried tomato pesto. 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.

Gluten-free pasta is available upon request.

pizze

All our pizze are baked fresh with our house-made rosemary focaccia crust.

VA BENE 14.25

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

PESTO 13.50

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 13.50

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

CAPRA E VERDURA 12.50

Marinated artichoke hearts, sliced tomatoes and goat cheese.

BISTECCA GORGONZOLA 14.50

Beef tenderloin, gorgonzola cheese sauce, tomatoes, red onion, and gorgonzola crumbles.

zuppa 4.00 cup / 5.00 bowl

All of our soups are made from scratch. Ask your server for today’s selections.

panini

P.L.P. 10.25

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

BISTECCA 11.50

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

POLLO CON BALSAMIC 10.00

Chicken, romaine, provolone cheese and balsamic vinegar.

PORCHETTA 10.00

Italian seasoned pork, served with provolone cheese and grilled.

CAPRESE E POLLO 10.50

Fresh mozzarella, basil and sliced tomato with roasted chicken.

PRIMAVERA 10.25

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

PROSCIUTTO E PEAR 10.50

Prosciutto with candied pear and honey goat cheese.

SICILIAN TUNA 10.00

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

POLPETTA DI CARNE 10.25

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

ITALIAN CHEESE STEAK 11.50

Beef tenderloin with sautéed mushrooms, onions, red & yellow peppers, and fontina cheese. Served with au jus.

BUILD YOUR OWN BURGER

6 oz patty of USDA Choice beef topped with your choice of 3 ingredients: Lettuce, tomatoes, red onions, kalamata olives, pancetta, provolone, gorgonzola, and fontina cheeses. Served with roasted baby red potatoes. 10.50

bevande

AMERICAN SODA: Coke, Diet Coke, Sprite 2.50

ITALIAN SODA: We stock over 15 varieties of flavored Italian sodas 2.75 (Add cream .50)

LIMONATA or **ARANCIATA:** San Pellegrino soda in lemon or orange 2.75

BOTTILIA DE AQUA (San Pellegrino): Naturale or Frizzante 2.50/500 ml or 4.50/1.0L

SAN BENEDETTO ICED TEA: Peach, Lemon or Green Tea 3.00

caffè

We are proud to use DANESSI espresso beans imported from Italy:

ITALIAN ROAST COFFEE \$2.25

CAPPUCINO/LATTE \$3

ESPRESSO \$1.50

CIOCOLLOTTO \$3.50

MOCHA \$3.50

Va Bene

BERARDUCCI'S CAFFÉ

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

Embracing Italian culture, owners Mary Kay and Jim Berarducci opened Va Bene Berarducci's Caffè 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 overlooking 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 Caffè.

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

LUNCH MENU