



ANTIPASTI

ROSEMARY FOCACCIA ✓

House made bread, baked fresh each day. Five slices served with extra virgin olive oil and balsamic vinegar. 3

ANTIPASTO SUPERIORE

Italian imported prosciutto with other cured meats and fine cheeses, alongside Italian olives and sweetie drop peppers. 18

ROASTED RED PEPPER SPREAD ✓

A slightly-sweet slather of fire roasted red peppers, parmesan and gorgonzola cheese, served warm with grilled focaccia. 13

CAPRESE ✓

Fresh basil, mozzarella, and sliced tomatoes drizzled with extra virgin olive oil and balsamic vinegar reduction. 12

BRUSCHETTA ✓

Made fresh with locally-sourced basil and tomatoes, combined with garlic and balsamic vinegar. Served with grilled focaccia. 12

ARTICHOKE DIP ✓

Our tangy blend of artichoke hearts, roasted red peppers, leeks and parmesan cheese. Served warm with grilled focaccia. 13

BURRATA E POMODORO ✓

Fresh mozzarella cheese with a soft, creamy center. Served atop basil pesto with heirloom cherry tomatoes and grilled focaccia bread. Drizzled with balsamic vinegar reduction. 16

HONEY GOAT CHEESE WITH PEAR ✓

Grilled crostini topped with honey goat cheese and fresh pear, drizzled with honey and sprinkled with fresh rosemary. 13

PROSCIUTTO & GORGONZOLA

Grilled crostini topped with fig jam, imported prosciutto and gorgonzola cheese. 15

SALMON & MASCARPONE

Grilled crostini topped with smoked salmon, lemon caper mascarpone cheese, tomato and fresh dill. 15

STORIA

Va Bene is the product of Jim and Mary Kay Berarducci. In 2006, embracing their Italian culture, the Berarduccis opened **Va Bene** — fresh Italian food prepared with quality ingredients, to be enjoyed in a casual, friendly atmosphere.

Now in our 15th year, the restaurant is family owned and operated by two long-time managers. We remain committed to our mission of excellence. All of our sauces, dressings, breads and gnocchi are made on site from scratch. Everything is prepared to order.

We strive daily to provide exceptional service to every guest. Thank you for choosing Va Bene - where "it goes well!"

INSALATE

House-made dressings include our own Caesar, Balsamic Vinaigrette, Dijon Vinaigrette, Gorgonzola Balsamic, Honey Balsamic Vinaigrette, Lemon Vinaigrette, and Red Wine Vinaigrette.

Add chicken 3 · Beef tenderloin tips 5 · Shrimp 5
Add anchovies 2 · Smoked salmon 6 · Salmon 7

THE NICOISE †

Romaine lettuce topped with olives, asparagus, artichoke hearts, roma 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. 18

TENDERLOIN & GORGONZOLA

Beef tenderloin tips, fresh tomatoes, red onions and romaine served with house-made gorgonzola balsamic dressing. 18

PESTO VERDURA ✓

Kalamata olives, artichokes, tomatoes, onions and asparagus sauteed with our house-made basil pesto, served warm on spinach. 15

SMOKED SALMON CAESAR **NEW**

Romaine lettuce with parmesan, cherry tomatoes and house-made croutons, topped with smoked salmon and crispy fried prosciutto 18

BEET ✓

Mixed field greens, roasted red beets, goat cheese, and crushed pistachios with honey balsamic vinaigrette. 7 / 14

VA BENE ✓

Mixed field greens with pear, gorgonzola and candied walnuts served with red wine vinaigrette. 7 / 14

SIGNATURE MISTA ✓

Mixed field greens with fresh fennel, tomatoes, red onion and shaved carrot served with balsamic vinaigrette. 7 / 14

CAESAR

Fresh romaine with parmesan and house-made croutons served with our from-scratch Caesar dressing. 7 / 14

ARUGULA E PECORINO ✓

Fresh arugula tossed with our house-made lemon vinaigrette, topped with shaved imported Pecorino Romano cheese. 6 / 12

ZUPPA

SIGNATURE ITALIAN SAUSAGE SOUP

This rustic creation by Mary Kay Berarducci has become our signature soup. Italian sausage, potatoes, tomatoes, spinach, onions and garlic, slow simmered and topped with parmesan cheese. 5

PANINI

All panini are served with a side of our Signature Mista salad.
Substitute a different side salad or cup of soup for 3

P.L.P.

The B.L.T. our way, with pancetta, lettuce, pomodoro (tomato) and mayo. Juicy, salty comfort food. 13

POLPETTA DI CARNE

House-made Italian meatballs with our tomato sauce and provolone cheese. 13

Available vegetarian with our mock Italian sausage

ITALIAN CHEESESTEAK

Beef tenderloin tips with sautéed mushrooms, onions, red peppers, and provolone cheese. Served with au jus. 15

SALMON PANCETTA DUO

Pancetta, sautéed onions, tomato, arugula and smoked salmon with a lemon caper mascarpone spread. 15

MANZO

Beef tenderloin topped with bruschetta, arugula and gorgonzola sauce then grilled. 15

POLLO CON BALSAMIC

Chicken, romaine, provolone cheese and balsamic vinegar. 13

CAPRESE

Fresh mozzarella, basil pesto and sliced tomato. 12
With chicken 15

SALAMI PICCANTE NEW

Calabrese salami and salami finocchiona sauteed with house pepper relish, provolone cheese and honey balsamic vinaigrette. 14

PROSCIUTTO E PERA

Prosciutto with candied pear, honey goat cheese, and arugula. 14

CARNE E PESCE

TORNEDOS DE LA FORET

Pan seared filet of beef with a rich Cognac mushroom sauce.
Served as tender slices atop our house made risotto of mushrooms, cognac and cream. MP

AVANT GARDEN SALMON †

Pan seared wild caught salmon (from local Dave Rogotzke) with an orange glaze served on house-made pappardelle pasta in a light alfredo sauce. Topped with North Woods Fresh micro greens. 30

MAHI MAHI †

Pan seared mahi mahi filet served with angel hair pasta, tomatoes, shallots, basil and oregano in a light lemon white wine sauce. 28

CAPELANTE AL LIMONE † NEW

Seared U10 sea scallops (3) with house risotto of lump crab, asparagus and lemon, covered with citrus chive sauce. 32

DI STAGIONE NEW

SALMON FRESCA

Pieces of wild-caught Alaskan salmon pan seared with semi sun dried tomatoes, asparagus, shallots and penne pasta in a light herbed cream lemon wine sauce. 19

GORGONZOLA AL PEPERONCINO

Calabrese salami and Italian sausage with hot and sweet peppers, sauteed in chili-infused olive oil, blended with gorgonzola cheese sauce and shell pasta. Finished with slivered almonds. 18

PASTA PUTTANESCA

A flavorful red sauce with olives, garlic, capers, parsley and anchovies combined with cherry tomatoes and shell pasta. 16

PASTA

All our pasta sauces are made in house, from scratch.

Any pasta dish can be made with gluten-free noodles upon request.

Add house-made mock Italian sausage (vegan) 3
Add chicken or sausage 3 · Shrimp 5 · Salmon 7 · Meatballs 3

SALSICCIA E PANNA

Shell pasta combined with Italian sausage, fresh herbs, tomatoes and cream. 16

Available vegetarian with our mock Italian sausage

CARBONARA †

A traditional spaghetti dish with pancetta, sweet peas, egg and parmesan. 16

POMODORO E POLPETTE DI CARNE

Spaghetti tossed with our famous San Marzano tomato sauce and house-made meatballs. 15

ALFREDO

Spaghetti with our rich blend of butter, cream and parmesan cheese with a touch of pepper. 12
With chicken 15 · With shrimp 17

PESTO FRUTTI DI MARE †

Sautéed shrimp and scallops served with our creamy house-made sundried tomato pesto sauce with penne pasta. 26

PASTA PRIMAVERA

Penne pasta with marinated artichoke hearts, broccoli, bell peppers and mushrooms in our San Marzano tomato sauce. 16

SICILIAN PESTO NEW

Our creamy basil pesto combined with semi sun dried tomatoes, asparagus, and penne pasta. 18

BOLOGNESE

Spaghetti tossed in our slow-roasted meat sauce. 17
With meatballs 20 · With sausage 20

GNOCCHI

House-made potato gnocchi with your choice of our San Marzano tomato sauce, basil pesto, or gorgonzola cheese sauce. 17
With Bolognese sauce 20

ARRABIATA AL PADRE RICARDO

Penne pasta, San Marzano tomato sauce, Italian sausage and red pepper flakes. 15

Available vegetarian with our mock Italian sausage

PREFERITO DELLA CASA

Chicken, prosciutto, asparagus & arugula with balsamic vinegar, blended with mascarpone, sliced almonds and shells. 20

NOCE E PERA

Toasted walnuts, spinach and candied pear sautéed with our gorgonzola cheese sauce with penne pasta. 17

BISTECCA

Beef tenderloin tips sautéed in fresh herbs, served with our rich gorgonzola blue cheese sauce and shell pasta. 18

PASTA DI ESTATE

A surprisingly simple, yet very flavorful blend of fresh basil, semi sun dried and roma tomatoes, and toasted pine nuts served with angel hair pasta. 15

SALMONE E RUCOLA

A light and fresh dish of locally smoked salmon and arugula sautéed with olive oil and garlic and tossed with spaghetti. 16

PAPPARDELLE AI FUNGHI

House-made pappardelle tossed in our mushroom prosciutto thyme sauce topped with crispy prosciutto. 20

PASTA ALLA ZUCCA VIOLINA

Roasted butternut squash, candied pancetta, sauteed arugula and penne pasta tossed in white wine alfredo sauce. Topped with toasted pecans and Pecorino Romano cheese. 19