



ANTIPASTI

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Imported Italian prosciutto, salamis and cheeses, Italian olives, and sweetie drop peppers. 15

ROASTED RED PEPPER SPREAD ✓

A warm, cheesy, sweet slather served with grilled ciabatta. 11

BRUSCHETTA ✓

Our take on the classic is made fresh in house, served with grilled ciabatta. 10

ARTICHOKE DIP ✓

Mary Kay's special recipe, now everyone's favorite! Served warm with grilled ciabatta. 11

PERA E PECORINO ✓

Fresh pear and sliced Pecorino Romano cheese with extra virgin olive oil and fresh cracked pepper. 10

CAPRESE ✓

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

WINTER CAPRESE ✓

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

HONEY GOAT CHEESE WITH PEAR ✓

Crostini topped with fresh rosemary. 11

PROSCIUTTO & GORGONZOLA

Crostini with fig jam. 13

PIZZE

Pizze are baked fresh on our house-made rosemary focaccia crust.

CARNE OLIVA

Tomato sauce, mozzarella, Kalamata and green olives, prosciutto, and pancetta. 14

PESTO ✓

Basil pesto and extra virgin olive oil topped with mozzarella, parmesan, and fresh tomato slices. 14

FRESCA ✓

Mozzarella cheese pizza topped with fresh tomato, basil, balsamic vinaigrette and field greens. 13

PHILLIPPE

Tomato sauce, mozzarella, parmesan, Italian sausage, red onion, roasted red peppers, and basil. 14

INSALATE

House-made dressings include our own Caesar, balsamic, Dijon, honey balsamic, gorgonzola balsamic, and red wine vinaigrette.

Add chicken to any salad 3. Steak tenderloin tips or shrimp 5.

THE NICOISE

Romaine lettuce topped with olives, asparagus, artichokes, 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. 16

TENDERLOIN & GORGONZOLA

Beef tenderloin tips, fresh tomatoes, red onions and romaine served with house-made gorgonzola balsamic dressing. 15

PESTO VERDURA ✓

Kalamata olives, artichokes, tomatoes, onions, asparagus, and our house-made basil pesto sautéed & served warm on spinach. 12

BEET ✓

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

VA BENE ✓

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

SIGNATURE MISTA ✓

Mixed field greens with fresh fennel, tomatoes, red onion and shaved carrot served with balsamic vinaigrette. 6

CAESAR

Fresh romaine with parmesan and house-made croutons served with our from-scratch Caesar dressing. 6

ARUGULA E PECORINO ✓

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

CAVOLINI ✓

Spinach, arugula, roasted apples and Brussels sprouts, with Pecorino Romano cheese and balsamic vinaigrette. 7

ZUPPA

SIGNATURE ITALIAN SAUSAGE SOUP

This rustic creation by Mary Kay 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.

P.L.P.

The B.L.T. our way, with pancetta, lettuce, pomodoro (tomato) and mayo. Juicy, salty comfort food. 11

BISTECCA

Beef tenderloin topped with fresh tomatoes, arugula and gorgonzola sauce then grilled. 12

POLLO CON BALSAMIC

Chicken, romaine, provolone cheese and balsamic vinegar. 10

CAPRESE E POLLO

Fresh mozzarella, basil pesto and sliced tomato with roasted chicken. 12

PROSCIUTTO E PERA

Prosciutto with candied pear, honey goat cheese, and arugula. 12

POLPETTA DI CARNE

House-made Italian meatballs with our tomato sauce and provolone cheese. 11

ITALIAN CHEESESTEAK

Beef tenderloin tips with sautéed mushrooms, onions, red peppers, and provolone cheese. Served with au jus. 12

SALMONE AFFUMICATO DUO

Pancetta, sautéed onions, tomato, arugula and thinly sliced smoked salmon with mascarpone cheese. 12

CARNE E PESCE

TORNEDOS DE LA FORET

Pan seared beef filet with a rich Cognac mushroom sauce. Served sliced with herb roasted potatoes and sautéed asparagus. 30

FILETTO DI MANZO

This tender cut of beef is prepared to your selected temperature and topped with imported gorgonzola cheese. Served with herb roasted potatoes and sautéed asparagus and garlic. 30

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. 25

MAHI MAHI

Pan seared filet served with angel hair pasta, roasted tomatoes, shallots, basil and oregano in a lemon white wine sauce. 22

CAPELANTE CON RISOTTO

Seared sea scallops with house made risotto of mushrooms, cognac and cream. Topped with imported parmesan cheese. 24

DOLCE

Mary Kay Berarducci makes all of our fabulous desserts from scratch, in house.

We also serve 12 different flavors of artisan gelatos and sorbetto.

The options change daily so ask your server for today's selections.

PASTA

All our pasta sauces are made in house, from scratch
We serve gluten-free pasta available upon request.

SALSICCIA E PANNA

Large shells combined with Italian sausage, fresh herbs, tomatoes and cream. 15

CARBONARA

A traditional spaghetti dish with pancetta, sweet peas, egg and parmesan. 14

POMODORO E POLPETTE DI CARNE

Spaghetti tossed with our famous San Marzano tomato sauce and house-made meatballs. 14

ALFREDO ✓

Spaghetti with our rich blend of butter, cream and parmesan cheese with a touch of pepper. 12
Add chicken 3. Shrimp 5.

PESTO FRUTTI DI MARE

Sautéed shrimp and scallops served with our creamy house-made sundried tomato pesto sauce with penne pasta. 20

PASTA PRIMAVERA ✓

Penne pasta, marinated artichokes, bell peppers, broccoli and mushrooms with our tomato sauce. 15

RIPALLO PESTO ✓

House-made basil pesto combined with roasted potatoes, asparagus, and penne pasta. Inspired by an Italian resort town favorite. 15

BOLOGNESE

Our house-made meat sauce blended with spaghetti. 15

PUTTANESCA

A flavorful sauce with olives, garlic, capers, and anchovy combined with large shells. 14

GNOCCHI ✓

House-made potato gnocchi with your choice of our San Marzano tomato sauce or gorgonzola cheese sauce. 15

ARRABIATA AL PADRE RICARDO

Penne pasta, San Marzano tomato sauce, Italian sausage and red pepper flakes. 14

PREFERITO DELLA CASA

Chicken, prosciutto, asparagus & arugula with balsamic vinegar, blended with mascarpone, sliced almonds and large shells. 18

NOCE E PERA ✓

Toasted walnuts, spinach and candied pear sautéed with our gorgonzola cheese sauce with penne pasta. 15

AMATRICIANA

A zesty pancetta, red onion, and tomato sauce, tossed with penne and topped with Pecorino Romano cheese. Just like in Roma! 15

BISTECCA

Beef tenderloin sautéed in fresh herbs, served with our very own gorgonzola cheese sauce and large shells. 18

PASTA DI ESTATE ✓

A surprisingly simple, yet very flavorful blend of fresh basil, sundried & diced tomatoes, and toasted pine nuts served with Angel Hair pasta. 14

SALMONE E RUCOLA

A fresh-tasting dish of lightly smoked salmon and arugula sautéed with olive oil and garlic and tossed with spaghetti. 16

PAPPARDELLE AL FUNGHI

House-made pappardelle tossed in a mushroom thyme sauce with crispy prosciutto. 18

CAVOLINI

Roasted Brussels sprouts with apples, raisins, and pancetta in a honey lemon wine sauce. Served with spaghetti and topped with Pecorino Romano cheese. 16