



ANTIPASTI

ROSEMARY FOCACCIA ✓

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

ANTIPASTO SUPERIORE

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

ROASTED RED PEPPER SPREAD ✓

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

CAPRESE ✓

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

BRUSCHETTA ✓

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

ARTICHOKE DIP ✓

Mary Kay's tangy blend of artichoke hearts, red peppers and parmesan cheese. 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

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. 15

HONEY GOAT CHEESE WITH PEAR ✓

Grilled crostini topped with honey goat cheese and fresh pear, drizzled with honey and sprinkled with fresh rosemary. 11

PROSCIUTTO & GORGONZOLA

Grilled crostini topped with fig jam, imported prosciutto and gorgonzola cheese. 13

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

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 / 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. 6 / 12

CAESAR

Fresh romaine with parmesan and house-made croutons served with our from-scratch Caesar dressing. 6 / 12

ARUGULA E PECORINO ✓

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

OUR STORY

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 its 14th 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.

All our desserts are made in-house by Mary Kay, and you will see Jim bartending at the restaurant from time to time.

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



VEGETARIAN OPTIONS

PLEASE INFORM YOUR SERVER OF ALLERGIES OR DIETARY NEEDS

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 PANCETTA 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. 32

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. 32

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, tomatoes, shallots, basil and oregano in a light lemon white wine sauce. 23

CAPELANTE CON RISOTTO

Seared sea scallops with house made risotto of mushrooms, cognac and cream. Topped with Pecorino Romano cheese. 25

DOLCE

Mary Kay Berarducci makes all of our fabulous desserts from scratch, in house. The options change daily so please ask your server for today's selections.

We serve 12 different flavors of artisan gelatos and sorbetto.

Complimented by Limoncello, Grappa, Amaro or another aperitif.

PASTA

All our pasta sauces are made in house, from scratch
All our pastas can be made with gluten-free noodles upon request.

SALSICCIA E PANNA

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

CARBONARA

A traditional spaghetti dish with pancetta, sweet peas, egg and parmesan. 15

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. 22

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 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 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 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



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