



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, salumi and cheeses with Italian olives and sweet drop peppers. 17

ROASTED RED PEPPER SPREAD ✓

A warm, cheesy, sweet slather served with grilled focaccia. 12

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 focaccia. 11

ARTICHOKE DIP ✓

A tangy blend of artichoke hearts, red peppers and parmesan cheese. Served warm with grilled focaccia. 12

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. 12

PROSCIUTTO & GORGONZOLA

Grilled crostini topped with fig jam, imported prosciutto and gorgonzola cheese. 14

SALMON & MASCARPONE

Grilled crostini topped with smoked salmon, lemon caper mascarpone cheese, tomato and fresh dill. 14

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. Steak tenderloin tips or shrimp 5. Smoked salmon 6.

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. 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, asparagus, and our house-made basil pesto sautéed & served warm on spinach. 13

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.

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

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.

P.L.P.

The B.L.T. our way, with pancetta, lettuce, pomodoro (tomato) and mayo. Juicy, salty comfort food. 12

POLPETTA DI CARNE

House-made Italian meatballs with our tomato sauce and provolone cheese. 12

ITALIAN CHEESESTEAK

Beef tenderloin tips with sautéed mushrooms, onions, red peppers, and provolone cheese. Served with au jus. 13

SALMON PANCETTA DUO

Pancetta, sautéed onions, tomato, arugula and smoked salmon with a lemon caper mascarpone spread. 14

MANZO

Beef tenderloin topped with bruschetta, arugula and gorgonzola sauce then grilled. 13

POLLO CON BALSAMIC

Chicken, romaine, provolone cheese and balsamic vinegar. 11

CAPRESE

Fresh mozzarella, basil pesto and sliced tomato. 10
Add chicken 3.

PROSCIUTTO E PERA

Prosciutto with candied pear, honey goat cheese, and arugula. 13

CARNE E PESCE

TORNEDOS DE LA FORET

Pan seared beef filet with a rich Cognac mushroom sauce.
Served as tender slices atop your choice of:
herb roasted potatoes and sautéed asparagus. 36
house made risotto of mushrooms, cognac and cream. 41

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. 28

MAHI MAHI †

Pan seared filet served with angel hair pasta, tomatoes, shallots, basil and oregano in a light lemon white wine sauce. 26

CAPESANTE CON RISOTTO †

Seared sea scallops (3) with house made risotto of mushrooms, cognac and cream. Topped with Pecorino Romano cheese. 28

DOLCE

We make all of our fabulous desserts in house, from scratch. 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 espresso, Limoncello, Amaro or another aperitif.

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

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

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. 25

PASTA PRIMAVERA

Penne pasta, marinated artichokes, bell peppers, broccoli and mushrooms with our tomato sauce. 16

RIPALLO PESTO

House-made basil pesto combined with roasted potatoes, asparagus, and penne pasta. Inspired by an Italian resort town favorite. 17

BOLOGNESE

Our house-made meat sauce blended with spaghetti. 17

GNOCCHI

House-made potato gnocchi with your choice of our San Marzano tomato sauce, basil pesto, or gorgonzola cheese sauce. 16
With Bolognese meat sauce. 19

ARRABIATA AL PADRE RICARDO

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

PREFERITO DELLA CASA

Chicken, prosciutto, asparagus & arugula with balsamic vinegar, blended with mascarpone, sliced almonds and shells. 19

NOCE E PERA

Toasted walnuts, spinach and candied pear sautéed with our gorgonzola cheese sauce with penne pasta. 16

BISTECCA

Beef tenderloin tips 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. 15

SALMONE E RUCOLA

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

PAPPARDELLE AL FUNGHI

House-made pappardelle tossed in our mushroom thyme sauce with crispy prosciutto. 19

PASTA ALLA ZUCCA VIOLINA

Roasted butternut squash, candied pancetta, sautéed arugula and penne pasta tossed in a light white wine alfredo sauce. Topped with toasted pecans and Pecorino Romano cheese. 18