



ANTIPASTI

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

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

ROSEMARY FOCACCIA ✓

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

CROSTINI

HONEY GOAT CHEESE WITH PEAR ✓

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

PROSCIUTTO & GORGONZOLA

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

SALMON & MASCARPONE

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

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

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 6 · Shrimp 6
Add anchovies 2 · Smoked salmon 6 · Salmon 8

THE NICOISE †

Romaine lettuce topped with olives, asparagus, diced tomatoes, artichoke hearts, red onion, hardboiled egg and grilled wild-caught Alaskan salmon served with Dijon vinaigrette. 19

TENDERLOIN & GORGONZOLA

Beef tenderloin tips, fresh tomatoes, red onions and romaine served with house-made gorgonzola balsamic dressing. 19

PESTO VERDURA ✓

Kalamata olives, artichokes, tomatoes, onions and asparagus sauteed with our house-made basil pesto, served warm on spinach. 16

SMOKED SALMON CAESAR

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. 7 / 14

SOFFITTA

Soffitta ("attic" in Italian) is our private dining room, located on the second floor above Va Bene's main level.

Soffitta was designed to serve our customers looking for an intimate space for special events and larger parties, up to 30 people. It is the perfect venue for special celebrations, meetings and private meals.

For groups dining in Soffitta we offer family style service, where larger portions of your favorite dishes are passed and shared around each table.

For more information and photos of the space, visit our website or ask to speak with a manager.

PASTA

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

Add chicken or sausage 3 · Shrimp 6 · Salmon 8 · Meatballs 4 Add house-made mock Italian sausage (vegan) 3

PASTA ALLA ZUCCA VIOLINA

Roasted butternut squash, candied pancetta, sautéed arugula and penne pasta tossed in white wine alfredo sauce. Topped with toasted pecans and Pecorino Romano cheese. 20

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. 16

ALFREDO ✓

Spaghetti with our rich blend of butter, cream and parmesan cheese with a touch of pepper. 12
With chicken 15 · With shrimp 18

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. 17

SICILIAN PESTO

Our creamy basil pesto combined with semi sun dried tomatoes, asparagus, and penne pasta. 19

BOLOGNESE

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

PASTA PUTTANESCA

A flavorful red sauce with olives, garlic, capers, parsley and anchovies combined with cherry tomatoes and shell pasta. 17

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

GORGONZOLA AL PEPERONCINO

Calabrese salami and Italian sausage with hot and sweet peppers, sautéed in chili-infused olive oil, blended with gorgonzola cheese sauce and shell pasta. Finished with slivered almonds. 19

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. 45

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. 34

MAHI MAHI †

Pan seared mahi mahi filet served with angel hair pasta, tomatoes, shallots, basil and oregano in a light lemon white wine sauce. 32

CAPESANTE AL LIMONE †

Seared U10 sea scallops (3) with house risotto of lump crab, asparagus and lemon, covered with citrus chive sauce. 35

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 shell pasta. 22

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. 19

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

CONCHIGLE CON FUNGHI

Shell pasta tossed in our mushroom prosciutto thyme sauce topped with crispy prosciutto. 20

SALMON FRESCA

Dave Rogotzke's wild-caught Alaskan salmon pan-seared with semi sun dried tomatoes, asparagus, shallots and penne pasta in a light herbed cream lemon wine sauce. 20

SALMONE E RUCOLA

A light and fresh dish of locally smoked salmon and arugula sautéed with olive oil and garlic and tossed with spaghetti. 17

VENEZIA

Dave Rogotzke's wild-caught Alaskan salmon with onions, peas, fresh basil and penne tossed in our house-made Alfredo sauce. 19

PANINI

All sandwiches are served with a side Mista salad. Substitute a different side salad or cup of soup 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
Add pancetta 3

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

CAPRESE ✓

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

PROSCIUTTO E PERA

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

VEGETARIAN OPTIONS PLEASE INFORM YOUR SERVER OF ALLERGIES OR DIETARY NEEDS BASIL PESTO CONTAINS NUTS

† CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS