

ANTIPASTI

STARTERS

<i>Bruschetta "Va Bene"</i> Fresh tomatoes, garlic, basil and olive oil on crostinis	\$6.50
<i>Vegetariano</i> Grilled mixed vegetables (Zucchini, eggplant, peppers, onion and mushrooms)	\$7.95
<i>Prosciutto e Melone</i> Parma Prosciutto and cantaloupe	\$9.95
<i>Melanzane Ripieni</i> Baked eggplant stuffed with squash zucchini, ricotta cheese with our homemade marinara sauce and topped with milk mozzarella	\$8.95
<i>Calamari Fritti</i> Saffron beer battered calamari with our homemade garlic mayonnaise sauce	\$8.95
<i>Escargot</i> Sautéed with garlic and a creamy gorgonzola cheese baked in a puff pastry with a spicy mustard sauce	\$10.95
<i>*Carpaccio "Va Bene"</i> Thinly sliced filet with parmesan, arugula in a lemon caper sauce	\$12.50
<i>Zuppa di Vongole</i> Fresh clams steamed in white wine, olive oil, garlic sauce with crostinis (toasted bread)	\$9.95
<i>Cozze Tarragon</i> Fresh mussels in a light cream, shallots, tarragon sauce	\$10.95
<i>Cozze "Va Bene"</i> Fresh mussels and sausage sautéed with peppers and onions in a tomato red wine broth	\$10.95
<i>Gamberoni con Prosciutto</i> Fresh shrimp wrapped with basil and prosciutto in a roasted pepper cream sauce	\$11.95
<i>Antipasto Misto</i> Italian platter with prosciutto, spicy sopersatta & Genoa salami, roasted bell peppers, artichokes hearts, kalamata olives, fresh mozzarella, parmesan and milk mozzarella. (Serves Two)	\$14.95

*Consuming undercooked meat or fish may cause food-borne illness

INSALATE

SALADS

<i>Mista</i>	\$4.95
Mixed greens and tomatoes with a balsamic vinaigrette	
<i>Cesare Salad</i>	\$6.95
Traditional cesare salad with our homemade dressing	
<i>Salad "Va Bene"</i>	\$7.50
Romaine lettuce in a mango-citrus vinaigrette with candied pecans, mandarin oranges and cranberries	
<i>Mediterranean Salad</i>	\$7.95
Romaine lettuce with fresh tomatoes, red onions, kalamata olives, artichoke hearts, pepperoncini, in a raspberry vinaigrette topped with feta cheese	
<i>Insalata con Rucola</i>	\$7.95
Fresh arugula with sliced apples, pecans, crumbled feta cheese in a raspberry vinaigrette	
<i>Insalata con Spinaci</i>	\$7.95
Fresh spinach in a champagne vinaigrette with mushrooms, pecans, red onions, tomatoes and fresh mozzarella cheese	
<i>Insalata Caprese</i>	\$8.95
Fresh buffalo milk mozzarella, sliced tomato and fresh basil with extra virgin olive oil	

ZUPPE

SOUPS

<i>Minestrone alla Genovese con Pesto</i>	\$6.50
Genoa fresh vegetable soup with pesto	
<i>Pasta e Fagioli</i>	\$6.95
Venetian bean soup with short pasta	
<i>Zuppa di Funghi</i>	\$7.50
Mushrooms in light cream sauce with sherry wine	
<i>Seafood Bisque</i>	\$7.95
Variety of seafood in sherry cream sauce	

PIZZAS

<i>Margherita</i>	\$11.95
Fresh tomatoes, basil and mozzarella cheese	
<i>Funghi Salsiccia</i>	\$13.95
Fresh mushroom and our famous Italian sausage	
<i>Pollo con Pesto</i>	\$13.95
With our homemade pesto sauce, grilled chicken breast and mozzarella	
<i>Frutti di Mare</i>	\$16.95
Seafood pizza with calamari, shrimp, mussels	

PASTA PIATTI

PASTA ENTREES

<i>Penne Aglio Olio Peperoncino con Broccoli</i>	\$10.95
Penne pasta with fresh broccoli extra virgin olive oil, garlic and hot red pepper	
<i>Spaghetti Sacrestia</i>	\$10.95
Spaghetti pasta with our famous marinara sauce	
<i>Linguine Pomodoro Fresco</i>	\$11.95
Linguine pasta with fresh tomatoes, basil, olive oil and garlic	
<i>Linguine al Pesto</i>	\$12.95
Linguine pasta with our homemade pesto sauce	
<i>Rigatoni alla Bolognese</i>	\$13.95
Rigatoni pasta with our homemade Italian meat sauce	
<i>Penne Siciliana</i>	\$12.95
Penne pasta with fresh tomatoes, basil, eggplant, olive oil and garlic in a light tomato sauce	
<i>Gnocchi alla Vodka</i>	\$13.95
Our famous homemade potato gnocchi in a pink vodka sauce with shallots, fresh tomatoes and a touch of cream	
<i>Rigatoni Con Salsiccia</i>	\$13.95
Rigatoni pasta with bell peppers and sausage in a very light cream sauce	
<i>Fettuccine Con Pollo & Funghi</i>	\$13.95
Fettuccine pasta and chicken with mushrooms in a light cream sauce	
<i>Linguine Puttanesca</i>	\$13.95
Linguine pasta with fresh tomatoes, capers, kalamata olives and anchovies in a light tomato sauce.	
<i>Linguine Vongole</i>	\$18.50
Linguine pasta with fresh clams in a white wine clam sauce	
<i>Linguine Gamberoni con Rucola</i>	\$18.95
Linguine pasta with tomato sauce, shrimp, a touch of cream topped with fresh arugula	
<i>Penne Salmone</i>	\$18.95
Penne pasta with chopped salmon in a pink sauce with fresh asparagus	
<i>Fettuccine Scampi Curry</i>	\$18.95
Fettuccine pasta in a cream curry sauce with shrimp	
<i>Risotto Mare Monte</i>	\$19.95
Arborio rice in a light brandy cream sauce with fresh shrimp, scallops and wild mushrooms.	
<i>Linguine Frutti di Mare</i>	\$21.95
Linguine pasta in a fresh tomato sauce with shrimp, scallops, mussels, clams and calamari.	

**Gluten Free Pasta available upon request

PRANZO PIATTI

MAIN COURSES

<i>Pollo all a Genovese</i>	\$15.95
Chicken breast with artichoke hearts, Dijon mustard in a light cream sauce	
<i>Pollo dello Chef</i>	\$15.95
Chicken breast in a light mushroom cream sauce	
<i>Pollo con Asparagi</i>	\$15.95
Chicken breast in a light lemon sauce with fresh asparagus	
<i>Pollo alla Pizzaiola</i>	\$15.95
Chicken breast with fresh tomato, oregano, capers and olives	
<i>Pollo Piccata</i>	\$15.95
Chicken breast in a light lemon sauce with capers	
<i>Veal Piccata</i>	\$25.95
Veal scaloppini sautéed in a white wine, lemon caper sauce	
<i>Veal Marsala</i>	\$25.95
Veal scaloppini sautéed in a dry Marsala wine with wild mushrooms	
<i>Stuffed Pork</i>	\$18.95
Roasted pork tenderloin stuffed with prosciutto, grana padano parmesan over cranberry port wine reduction.	
<i>Salmone "Va Bene"</i>	\$20.95
Pan seared salmon filet with herb grain mustard sauce with a side of roasted potatoes and French beans.	
<i>Bassa Fiorentina</i>	\$19.95
Lightly floured egg dipped Bassa filet served over a bed of spinach in a white wine lemon sauce	
<i>*Ahi Tuna</i>	\$22.95
8 ounce Ahi Tuna seared rare with sesame crusted, soy ginger demi glaze	
<i>Lamb Shanks</i>	\$31.95
Two 8 oz lamb shanks braised in a red wine and rosemary demi served with a creamy feta risotto	

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