Va Bene

AMORE PER LA CUCINA SICILIANA



About Va Bene

As children of Sicilian parents from Mazara del Vallo, we – Angela and her brother Vito – came to the Netherlands at a young age.

Our love for Sicilian cuisine and the culinary traditions we inherited from our parents have always remained an important part of our lives.

With Va Bene, we proudly carry on those traditions. Our Sicilian roots are the heart of our restaurant and inspire us every day to bring the authentic flavours of Sicily and Italy to your table in a warm, surprising and hospitable way.

Benvenuti e buon appetito!



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Bites

Fries with truffle mayonnaise € 8.50

Pinsa con olio alle erbe e parmigiano € 14.50
Light, airy Italian flatbread with herb oil and Parmesan cheese.

Mix con panelle e arancini € 16.50
A small selection of Sicilian specialities with chickpea fritters and stuffed risotto balls, 12 pieces.

Calamari fritti con salsa all'aglio € 18.50
Fried calamari with garlic sauce.

Tavoletta rustica € 18.50
A board with a combination of Italian cured meats, cheeses and olives.

Tip: Moretti Board € 25.50
Four ice-cold Birra Moretti served with a board of delicious bites, olives and bread.

Our pinse are also perfect to share as bites.

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Lunch

Zuppa del giorno — Daily price
Ask our staff about the soup of the day.

Burger italiano con patatine — € 20.50
Italian burger with smoked scamorza cheese, Va Bene sauce (the chef's secret), pickled onion, lettuce and tomato. Served with fries.

Bruschettone di Altamura

Large bruschetta made with grilled Italian Altamura bread.

Funghi di bosco — € 13.50
Pan-fried wild mushrooms with provolone cheese and rocket.

Piccante — € 14.50
Chilli peppers, spicy salami and pecorino cheese.

Brasato — € 22.50
Thinly sliced, slow-cooked beef with yoghurt mayonnaise.

Insalata

Insalata caprese — € 20.50
Salad with sliced tomato and marinated buffalo mozzarella DOP.

Insalata al crudo con mozzarella — € 22.50
Salad with cured ham and mozzarella.

Insalata di tonno — € 27.50
Salad with fresh tuna marinated in a sweet-and-sour dressing.

Pinsette

Small pinsa – light, crispy Roman flatbread, topped like a pizza.

Pinsa piccante — € 15.50
Chilli peppers, spicy salami and pecorino cheese.

Pinsa di verdura — € 16.50
Topped with grilled seasonal vegetables.

Al tonno siciliano — € 17.50
Tuna, tomato, olives, red onion and Mediterranean herbs.

Pinsa crudo e burrata — € 18.50
Parma ham, rocket, burrata and Parmesan cheese.

Dinner

Starters

Antipasto misto (for 1 person) € 24.50
A board with a delicious selection of our cold and warm bites.
(The selection varies. Please ask our staff about allergens.)

Antipasto misto (for 2 persons) € 45.50
A board with a delicious selection of our cold and warm bites.
(The selection varies. Please ask our staff about allergens.)

Zuppa del giorno Daily price
A daily changing soup, freshly prepared by our chef.

Bresaola marinata con miele, pera, noci e caprino € 20.50
Air-dried beef marinated in honey, with pear, nuts and caprino cheese.

Sfornato di funghi di bosco € 20.50
Savoury oven bake with potatoes, pan-fried wild mushrooms and smoked scamorza cheese.

Bruschettone con roastbeef di ribeye € 22.50
Large bruschetta with thinly sliced, slow-cooked ribeye, marinated with yoghurt, garlic sauce, lime and pepper.

Cocktail di gamberoni € 25.50
Oven-gratinated prawns with a pumpkin cream.

Tonno alla piastra al vinocotto con arancia € 27.50
Grilled tuna in a reduced wine sauce with orange.

Dinner

Pasta

Ravioli del giorno — Daily price
Ravioli of the day.

Risotto del giorno — Daily price
Risotto of the day.

Pasta con crema d'uovo e guanciale — € 20.50
Va Bene's take on the traditional pasta alla carbonara.

Gnocchi ai formaggi con rucola e noci — € 21.50
Gnocchi in a cheese sauce with rocket and nuts.

Pasta al stufato di maiale — € 23.50
Pasta with slow-cooked pork, its own jus and a red wine sauce.

Pasta con gamberi, pesto di pistacchi e lime — € 23.50
Pasta with peeled wild prawns, pistachio pesto and lime.

Tip: Tagliatelle al flambé — € 26.50
Tagliatelle with a creamy mushroom sauce and sage butter, flambéed at your table in a cheese wheel.
+ € 6.00 fresh truffle

Dinner

Main courses

Carne del giorno — Daily price
Two changing meat dishes every week.

Pesce del giorno — Daily price
Two changing fish dishes every week.

Pinsa

Light, crispy Roman flatbread, topped like a pizza.

Salame piccante — € 18.50
Tomato, spicy 'nduja salami from Calabria and chilli peppers.

Alle verdure — € 19.50
With seasonal vegetables.

Ai formaggi — € 21.50
With a selection of cheeses.

Crudo burrata — € 21.50
Tomato, burrata, Parma ham, rocket and Parmesan cheese.

Rosbief e salsa ai formaggi — € 21.50
Homemade roast beef with a delicious cheese sauce.

Bufalina — € 22.50
Buffalo mozzarella, cherry tomatoes and basil.

Al gambero — € 23.50
Mozzarella, pesto, pistachio and prawns.

Dinner

Kids' menu

Panelle, arancini e patatine € 12.50

A small selection of Sicilian specialities with chickpea fritters, stuffed risotto balls and fries.

Pinsa Margherita € 12.50

Tomato and cheese.

Pasta al pomodoro € 13.50

With red tomato sauce.

Pinsa salame € 14.50

Tomato, cheese and salami.

Hamburger € 15.50

Hamburger in a bun with fries.

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Menus *dello chef*

A surprise menu from our chef
featuring the finest seasonal dishes

3 courses	€ 52.50
4 courses	€ 57.50
5 courses	€ 62.50

Do you have dietary requirements, or do you not eat meat or fish? Please let our staff know – they will gladly discuss the options with you.

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Dessert

Sgroppino Va Bene (small) € 8.50
Our take on the sgroppino. Ask our staff about the available flavours.

Macedonia di frutta di stagione € 9.50
Fresh seasonal fruit with a scoop of ice cream. Ask our staff for details.

Dessert of the day € 10.00
Ask our staff for more information.

Tiramisù *Recommended!* € 10.50
Our homemade tiramisù.

Tartufo Bianco o Nero € 11.50
Truffle ice cream drenched in espresso, served with an amaretto on the side.

Sgroppino Va Bene (large) € 11.50
Our take on the sgroppino. Ask our staff about the available flavours.

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