



LA VISTA 101

HARVEST • ICE • SMOKE • WOOD • COAL • FIRE

Dinner Menu
No.1805 W. 18th Street

Small Plates & Appetizers

Grilled Spanish Octopus

pickled chilies, arugula, olive oil, hummus, zatar, sumac, house flatbread \$15

Beef Carpaccio

extra virgin olive oil, sea salt, fried capers, arugula, balsamic, lemon, bearnaise \$10

Smoked Arancini

smoked risotto ball, focaccia, red pepper pesto \$8

Seasonal Tomato Salad

heirloom, cherry, and beefsteak tomatoes, crescenza & ricotta blend, aged balsamic, extra virgin olive oil, Maldon sea salt \$10

Deviled Eggs

smoked egg, caesar, house guanciale, pickled green beans, smoked trout caviar \$8

Goat Cheese Burrata

chevre, herbs, beets, house focaccia \$12

Mussels

Spanish chorizo, potatoes, garlic, green onion \$14

Meat & Cheese

Serrano ham, manchego, olives \$14

Fried Cauliflower

pickled currants, mint, orange supremes, almonds, lemon vinaigrette \$10

Hummus

chickpeas, tahini, sumac, zatar, olive oil, flatbread \$8

Salads

Chop Salad

house greens, pickled veggies, roasted veggies, toasted nuts, creamy house vinaigrette \$10

Greek Wedge

Iceberg, tomato, cucumber, red onion, feta, olives, herb vinaigrette
\$10

House Salad

house greens, house mozzarella, house guanciale, candied pecans, strawberry vinaigrette, herbs \$10



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Pizza

Pizza Margherita

oven dried tomato, fresh roma tomato, house mozzarella,
olive oil, parmesano-reggiano, basil \$11

Sorpresseta

house mozzarella, provolone, shallots,
sorprasetta, tomato sauce \$14

Del Bosquo

sage-walnut pesto, caramelized onions, wild mushrooms,
house mozzarella, crescenza \$15

Spinach & Artichoke

spinach, artichoke hearts, olives, feta,
house-roasted tomatoes \$13

Pasta

Carbonara

spaghetti, egg yolk, house guanciale,
parmesano-reggiano \$15

Bolognese

fettuccine, venison, beef, ricotta, herbs \$17

Primavera

linguine, squash, sweet potatoes, grilled broccoli,
parmesano-reggiano, herbs \$12

Pappardelle

wild mushrooms, smoked tomato, confit garlic,
goat cheese, mint \$13

Large Plates

Beef, Bread, and Bone

beef tenderloin, house focaccia, bone marrow
butter \$25

Fresh Catch

wood grilled market catch, charred lemon,
cucumber, heirloom tomatoes, red wine
vinaigrette \$MKT

Whole Fried Fish

panko crust, fennel-orange salad, figs \$MKT

Bone-In Pork Chop

apricot mostarda, mashed sweet potato \$22

44 Farms Sliced Steak

garlic, extra virgin olive oil, lemon potato \$24

Sides

Heirloom Carrot: olive oil, sea salt \$6

Lemon Roasted Potatoes: lemon,
turmeric \$6

Green Lentils: celery, carrots, onions
\$6

Shishito Peppers: olive oil, sea salt,
tzatziki \$8

Caponata: eggplant, red bell pepper,
onion, celery, oven dried tomato, garlic,
golden raisin, olive, pine nuts, parsley,
sherry vinegar \$6

Roasted Broccoli: grilled red onion,
garlic oil, parmesano-reggiano \$6