



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 \$14

Beef Carpaccio

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

Shishitos

olive oil, sea salt, tzatziki \$8

Beef Tenderloin Skewer

soy-ginger marinade, Asian-style kale, sesame seeds, flat bread \$14

Smoked Arancini

rissoto fritters, spicy red pepper pesto \$11

Smoked Deviled Eggs

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

Goat Cheese Burrata

chevre, herbs, beets, house focaccia \$12

Mussels

Served Two ways:

Italian White: lemon, scallions, garlic, tomato \$13

Spanish Red: Spanish chorizo, potatoes, garlic, scallions \$13

Fried Cauliflower

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

Salads

Arugula & Fennel

lemon pickled fennel, dried cherries, pistacios, parmesan crisp \$10

Wedge

Iceberg, tomato, bacon, blue cheese, cracked black pepper, Green Goddess dressing \$10

House

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

Kale

sundried tomatoes, roasted sunflower seeds, goat cheese, pickled cabbage, balsamic vinaigrette \$10



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Pizza

Margherita

oven dried tomato, fresh roma tomato, house mozzarella,
olive oil, parmesano-reggiano, basil \$14

Sorpresseta

house mozzarella, provolone, shallots,
sorprasetta, tomato sauce \$15

Del Bosco

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

Spinach & Artichoke

spinach, artichoke hearts, olives, feta,
house-roasted tomatoes \$14

Oval Bread

roasted garlic, figs, pecans, caramelized onions, rosemary
\$15

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

Diavolo

angel hair, spicy marinara, shrimp, mussels, olives,
scallions \$17

Large Plates

Beef, Bread, and Bone

beef tenderloin, house focaccia, bone marrow
butter \$29

Fresh Catch

Seasonal preparation \$MKT

Whole Fried Fish

panko crust, fennel-orange salad, figs \$27

Bone-In Pork Chop

apricot mostarda, sweet potato tamale corn
pudding \$22

10 oz New York Strip

garlic, extra virgin olive oil, lemon potatoes, rosemary
potatoes \$28

Shrimp N' Grits

prociutto wrapped shrimp, sage polenta, spicy citrus
sauce \$26

Sides

Heirloom Carrot: olive oil, sea salt \$6

Lemon Roasted Potatoes: lemon,
turmeric \$6

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

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