
APPETIZERS & STARTERS

Our Famous Grilled Spanish Octopus (Pulpo)

pickled chilies, arugula, olive oil, hummus, house flatbread \$14

Beef Carpaccio

extra virgin olive oil, sea salt, fried capers, arugula, balsamic, lemon, bearnaise \$11

Fried Oysters

cornmeal crust, Bloody Mary reduction, pico de gallo \$9

Shishitos

olive oil, sea salt, tzatziki \$10

Beef Tenderloin Skewer

soy-ginger marinade, Asian-style kale, sesame seeds, flat bread \$13

Calamari

corn flake crust, housemade spicy marinara \$11

Smoked Deviled Eggs (4)

caesar dressing, house guanciale, pickled veggies \$8

House Made 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 \$11

Roasted Brussel Sprouts

with bone marrow and bacon jam \$10

SALADS

Arugula & Fennel

lemon pickled fennel, dried cherries, pistachios, parmesan crisp \$11

The Wedge

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

House

greens, house mozzarella, guanciale, candied pecans, strawberry vinaigrette \$9

Kale

sundried tomatoes, roasted sunflower seeds, goat cheese, pickled cabbage, balsamic vinaigrette \$9

Caesar

romaine, ginger-anchovy dressing, parmesan, croutons \$8

Caprese

balsamic, mozzarella, tomatoes, basil \$10

PIZZA

Margherita

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

Sorpresseta

house mozzarella, provolone, shallots, sorprasetta, tomato
sauce \$16

Del Bosco (of the woods)

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

Spinach & Artichoke

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

Oval Bread (not a pizza)

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

Blanco

alfredo, chicken, spinach \$15

Rustica

italian sausage, fennel, chili flakes, sweet peppers \$16

Primavera

veggies, tomatoes, spinach, mozzarella, feta, \$15

PASTA

Tortellini

cheese, prosciutto, peas, shitake, cream \$15

House Bolognese

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

Pappardelle

wild mushrooms, smoked tomato, confit garlic, goat
cheese, mint \$14

Diavolo

angel hair, spicy marinara, shrimp, mussels, olives,
scallions \$16

Cheese Ravioli

tomato-vodka sauce, basil, cream \$14

Portobello Ravioli

walnut herb gorgonzola sauce \$14

Jalapeño Chicken

spinach fettuccine, black beans, tomatoes, spicy lime
butter, cilantro \$16

Rigatoni

italian sausage, fennel, peas, tomato, cream \$16

Pepper & Parm

house cream, black pepper, cinnamon, nutmeg,
parmesan \$16

ENTREES

La Vista's Famous Lasagna

ricotta, beef, tomato, parmesan \$17

12 oz New York Strip

garlic, extra virgin olive oil, lemon potatoes, rosemary
potatoes, House A-1 \$29

Beef, Bone, and Brandy

beef tenderloin, bone marrow, brandy glazed shallots,
peppercorns, side mashers \$29

La Vista Tenderloin

beef tenderloin, port apricot-cherry sauce, horseradish
mashed potatoes \$29

Grilled Salmon

sage polenta, sautéed spinach, avocado-cucumber relish,
crab meat \$26

Grilled Rainbow Trout

lemon herb oil, rosemary potatoes, grilled asparagus, lump crab \$24

Shrimp N' Grits

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

Boneless Whole Fried Fish

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

Big Fat Chicken

roasted potatoes, grilled veggies, sautéed spinach \$24

Grilled Turkey Meatloaf

Cascabel-tomato glaze, grilled asparagus, horseradish mashed
potatoes \$22

Brined Bone-In Pork Chop

apricot mostarda, sweet potato tamale corn pudding \$24

SIDES

Sage Polenta \$5

Sautéed Spinach with Garlic & Olive Oil \$5

Roasted Lemon and Rosemary Potatoes \$5

Horseradish Cream Cheese Mashers \$5

Grilled Asparagus \$5

Corn Pudding \$5

Sweet n' Spicy Broccolini \$5