



PIZZA

Margherita Red sauce, tomato, basil, mozzarella	€ 7.000	BBQ Chicken Red sauce, mozzarella, crisp bacon, scallions, BBQ sauce, parmesan	€ 9.500
Mash Potato White sauce, mozzarella, crisp bacon, parmesan	€ 8.000	Caramelized Onion & Capers Red sauce, caramelized onion, mushrooms, sweet pepper, capers	€ 7.500
Eggplant Parmesan Red sauce, eggplant, basil, mozzarella, roasted tomatoes	€ 8.500	Meatball Caprese Red sauce, meatball, ricotta, basil, parmesan, gorgonzola	€ 10.000
Sausage and Peppers Red sauce, local sausage, mozzarella, cherry peppers, gorgonzola	€ 11.000	Vegan Red sauce, red onion, mushroom, artichoke, organic arugula	€ 9.500
Gouda Garlic White sauce, chicken, basil, sun-dried tomatoes, artichoke	€ 10.500	Pear & Macadamia Nut White sauce, sliced green pear, crushed macadamia nuts, gouda, honey, arugula	€ 9.500
Peppered Pepperoni Red sauce, spiced pepperoni, pepperoncini, mozzarella	€ 8.000	Hawaiian Red sauce, spiced pepperoni, pepperoncini, mozzarella	€ 9.500

** Cauliflower Gluten-free crust available (+1.000) **

HOUSE MADE PASTAS

La Vid Queso Capellini Angel hair pasta, house grated-cheese blend, caramelized garlic butter	€ 5.000	Rigatoni Bolognese Traditional Italian meat ragu	€ 8.000
Spaghetti Pomodoro Housemade red gravy	€ 5.500	Penne Rose Mushrooms and peas, pomodoro-cream pink sauce	€ 7.500
Pesto Pappardelle Fresh pappardelle, house pesto, potatoes, green beans, shaved parmesan reggiano	€ 8.000	Tagliatelle Smoked Trout a la Vodka Fresh pasta, local smoked trout, capers, cherry tomatoes, a la vodka sauce	€ 10.500

Gluten-free pastas available

SALADS

La Vid Arugula Organic blend of field greens and arugula, pear, gorgonzola, walnut brittle, housemade vinaigrette	€ 7.500	Caprese Salad Marinated roma tomatoes, fresh basil, buffalo mozzarella, parmesan reggiano, pesto, housemade balsamic drizzle	€ 6.500
Tahini Salad Organic green/kale blend, garbanzos, kalamata olives, sun-dried tomatoes, roasted red peppers, sunflower seeds, housemade tahini dressing	€ 7.500	Cesar Salad Organic romaine, garlic croutons, shaved parmesan reggiano, house caesar dressing, touch of anchovy	€ 7.000

CHEESEBOARDS

Board Tasting Selection of local and imported cheese, fruits and housemade accompaniments	€ 11.000	Board Feasting Selection of local and imported cheese, cured meats, pickled vegetables, fruits and housemade accompaniments	€ 14.000
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