



ANTIPASTI

HAWAIIAN KANPACHI CRUDO	23
plums, fennel, sea salt, agrumato	
PROSCIUTTO & SUMMER MELON	25
16 month aged Galloni prosciutto, pine nut, serrano, chive burrata + 6	
TOMATO, PEACHES & BURRATA	22
Regier Family Farm yellow peach, tomato, red onion, sherry vinaigrette, croutons, basil	
SHAVED FENNEL SALAD	16
lemon, olive oil, parmesan, black pepper	
GRILLED OCTOPUS SALAD	24
marinated shell beans, red onion, frisée, Jonagold apple, lemon vinaigrette	
FREEKEHLICIOUS SALAD	18
5 grains, Easter Egg radish, black currants, toasted hazelnuts, torn herbs	
SHAVED BLACK KALE	19
salami, olives, peperoncino, bread crumbs, ricotta salata, oregano vinaigrette	
WOOD OVEN MEATBALLS	17
parmesan, toasted sourdough (ricotta by request)	
GRILLED BROCCOLINI	14
Caesar dressing, anchovy croutons, parmesan	
PICKLED MARKET VEGETABLES	8
Japanese rice wine vinegar, miso	
FETT'UNTA	9
grilled bread, Maldon sea salt, garlic, extra virgin olive oil burrata + 6	

MAIN PLATES

SALT SPRING MUSSELS	30
Calabrian sausage, braised leeks, ceci, fried bread	
WHOLE ROASTED BRANZINO	42
Umbrian lentils, shaved Brussels sprouts, toasted almonds, citrus conserva	
ROASTED FREE-RANGE CHICKEN HALF/WHOLE	31/49
torn bread, wilted greens, pan jus	
GRILLED HANGER STEAK	40
pine nut vinaigrette, Yukon Gold potato gratin, crispy onions	

DESSERTS

NONNO'S TIRAMISU	11
mascarpone, lady fingers, dark chocolate	
BUTTERED RUM PUDDING	11
whipped cream, cocoa nibs, sea salt	
CHOCOLATE PEANUT BUTTER CRUNCH	12
milk chocolate, dark chocolate, peanut butter	

PASTA

TAGLIATELLE BOLOGNESE	22
ragu bolognese, parmesan	
STROZZAPRETTI COSTOLETTE	26
short rib ragu, juniper, rosemary, parmesan	
RIGATONI ALL'AMATRICIANA	25
Semolina Artisanal pasta, tomato, La Quercia guanciale, red onion, pecorino, black pepper	
TROTTOLE SALSICCIA	24
fennel sausage, swiss chard, parmesan, bread crumbs	
GNOCCHI AI FUNGHI	25
Japanese mushrooms, spring onions, spinach	
SPAGHETTI ALLA CHITARRA CACIO E PEPE	24
hand-crushed Sarawak black pepper, pecorino, parmesan	
CRESTE DI GALLO MIDOLLO	26
bone marrow, garlic confit, bread crumbs, parmesan	

substitute house made gluten free tagliatelle pasta + 3

WOOD OVEN PIZZA

MARGHERITA	20
fior di latte, DOP San Marzano tomatoes, basil white anchovies +3 / arugula +4 / prosciutto +6	
JAPANESE MUSHROOMS	22
taleggio, fontina, roasted garlic, thyme, arugula	
ANCHOVY & FRIED CAPER	20
salted anchovies, fried capers, basil, Calabrian chili, DOP San Marzano tomatoes	
DUCK EGG	25
pancetta, panna, potato, rosemary, fior di latte, parmesan	
SPICY SOPPRESSATA	24
Calabrian chili, DOP San Marzano tomatoes, fior di latte, oregano	
KRIKORIAN SOUTH	25
Calabrian sausage, fior di latte, fontina, taleggio, parmesan, fried sage, honey	



@LoveandSaltLA #loveandsalt

Substitutions and modifications politely declined

Consuming raw foods may increase your risk of foodborne illness
Some of our menu items contain shellfish, gluten, nuts and dairy.
Due to our style of service, we cannot promise that any items can be prepared without contact with these allergens