



ANTIPASTI

WARM MARINATED OLIVES orange, rosemary, fennel pollen	7
SHAVED FENNEL SALAD lemon, olive oil, parmesan, black pepper	18
J.R. ORGANICS FARM ARUGULA & FRISÉE toasted almond, sherry-shallot vinaigrette, parmigiano Reggiano	19
SPRING PANZANELLA Persian cucumber, torpedo onion, sourdough croutons, ceci, crispy garlic, radish, French feta, green goddess	19
LOCAL ASPARAGUS guanciaie, sieved farm egg, pangrattato, herbed aioli	19
ROASTED SPROUTING BROCCOLI chèvre, chili-oregano relish	16
WOOD OVEN MEATBALLS parmesan, toasted sourdough (ricotta by request)	20
AMERICAN WAGYU HANGER STEAK TARTINE little gem, pickled peppers, Calabrese salami, Castelvetrano olives, brown-butter balsamic crema	22
FETT'UNTA grilled bread, sea salt, garlic, olive oil burrata +6	12

MAIN PLATES

GRILLED LOCAL HALIBUT Sweet 100's, forbidden rice, fregola, Calabrian chili, basil, Tom Yum	42
SEARED DIVER SCALLOPS crispy pork coppa, celery root, chimichurri	42
ROASTED FREE-RANGE CHICKEN <small>HALF/WHOLE</small> torn bread, wilted greens, pan jus	36/55
GRILLED EMIGH FARMS LAMB SIRLOIN artichoke a la barigoule, sumac-orange caramel, onion rings, mint	42

Executive Chef Jeffrey Hayden
Executive Sous Chef Sarah Harrington
Sous Chef Mauricio Mejia



@LoveandSaltLA #loveandsalt

Substitutions and modifications politely declined

Consuming raw foods may increase your risk of foodborne illness
Some menu items contain shellfish, gluten, nuts and dairy.
*Due to our style of service, we are unable to ensure that any items
can be prepared without contact with these allergens

PASTA

RIGATONI ALLA VODKA crème fraîche, basil, pecorino fiore di sardo, hot honey	26
MAFALDINE LACINATO kale pesto, sun-dried tomato, goat cheese, pine nuts	25
ROASTED EGGPLANT & RICOTTA GIRELLA heirloom tomato, confit garlic, pecorino, balsamico	26
SPAGHETTI AL GRANCHIO Dungeness crab, confit tomato, garlic, chili crunch	27
TROTTOLE SALSIACCIA fennel sausage, swiss chard, parmesan, bread crumbs	26
CRESTE DI GALLO MIDOLLO bone marrow, garlic confit, bread crumbs, parmesan	28

*substitute housemade gluten-free tagliatelle for preference +4
(please see allergen note below)

WOOD OVEN PIZZA

MARGHERITA crushed tomato, fior di latte, basil	22
CADILLAC MARGHERITA crushed tomato, mozzarella di bufala, garlic, pecorino, Genovese basil	26
SQUASH BLOSSOM cherry tomato, smoked mozzarella, garlic, honey	25
JAPANESE MUSHROOMS roasted garlic, panna, taleggio, fontina, thyme, arugula	25
THE GREAT DEBATE crushed tomato, capocollo, pineapple, fior di latte, jalapeño	26
DUCK EGG pancetta, panna, potato, rosemary, fior di latte, parmesan	26
SPICY SOPPRESSATA crushed tomato, Calabrian chili, fior di latte, oregano	25
HOBOKEN crushed tomato, Calabrian sausage, fior di latte, sweet & hot peppers	27

TOPPINGS

prosciutto +6
arugula +4
white anchovies +3
L&S chili oil +2