



ANTIPASTI

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

MAIN PLATES

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

DESSERTS

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

PASTA

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

substitute house made gluten free tagliatelle pasta + 3

WOOD OVEN PIZZA

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



@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