



ANTIPASTI

DELICATA SQUASH & BURRATA honey, saba, brown butter, sage, pepitas	15
KANPACHI CRUDO persimmon, pomegranate, lemon, serrano, olive oil	18
GRILLED MEDITERRANEAN OCTOPUS chorizo, crispy potatoes, preserved lemon, salsa verde	19
PROSCIUTTO & PEAR 16 month aged Galloni prosciutto, seasonal pears buffala mozzarella + 6	19
LAMB TONGUE PANINI fontina, tomato aioli, pickled peppers, rye	9.5
WOOD OVEN MEATBALLS parmesan, toasted ciabatta (burrata by request)	14.5
HOUSE PICKLED VEGETABLES	5
FETT'UNTA grilled bread, Maldon sea salt, garlic, extra virgin olive oil	6

MAIN PLATES

WHOLE MEDITERRANEAN BRANZINO lemon conserva, caramelized fennel	38
GRILLED IDAHO TROUT green herbs, lemon, roasted tomatoes on the vine	26
ROASTED CHICKEN HALF/WHOLE torn bread, wilted greens, natural jus	26/39
GRILLED SKIRT STEAK sunchokes, grilled radicchio, chimichurri, fried capers	37
PORCHETTA carrots, cipollini agrodolce, bronze fennel, butter beans	38
BISTECCA ALLA FIORENTINA creamed spinach, roasted root vegetables, peppercorn cream	MP

WOOD FIRED VEGETABLES

BROCCOLI DI CICCO sherry vinaigrette, bread crumbs, parmesan	10
CAULIFLOWER Calabrian chili, preserved lemon, whipped yogurt	10

SATURDAY & SUNDAY BRUNCH 10AM-3PM



@LoveandSaltLA #loveandsalt

Substitutions and modifications politely declined
18% service charge will be added to parties of six or more

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

SALADS

SIMPLY SHAVED FENNEL parmesan, olive oil, cracked black pepper	12
FREEKEHLICIOUS SALAD 5 grains, 5 herbs, shaved radish, black currants, toasted hazelnuts	15
SHAVED BLACK KALE salami, olives, pickled peppers, bread crumbs, ricotta salata	16

PASTA

TAGLIATELLE bolognese, parmesan	20
TONNARELLI carbonara: guanciale, egg, black pepper, pecorino	17
BEE TROTTOLE beet greens, swiss chard, parmesan, bread crumbs	17
SPAGHETTI ALLA CHITARRA cacio e pepe: pecorino, black pepper	17
CRESTE DI GALLO roasted garlic, bone marrow, parsley, parmesan, cracked black pepper <i>substitute house made gluten free pasta + 2.50</i>	19

WOOD OVEN PIZZA

MARGHERITA fior di latte, DOP San Marzano tomatoes, basil white anchovies +3 / arugula +4 / prosciutto +6	18
ROASTED MUSHROOM taleggio, fontina, roasted garlic, thyme, arugula	23
DUCK EGG pancetta, panna, potato, rosemary, mozzarella, parmesan	21
KRIKORIAN SOUTH house-made Calabrian sausage, mozzarella, fontina, taleggio, parmesan, fried sage, honey black truffle +30	24
MEAT LOVERS fior di latte, DOP San Marzano tomatoes, guanciale, pancetta, meatballs, Calabrian sausage, spicy soppressata	25
GUANCIALE & JALAPEÑO PESTO jalapeño pesto, parmesan, radicchio, frisée, toasted almonds	19
ANCHOVY & FRIED CAPER salted anchovies, fried capers, basil, Calabrian chili, DOP San Marzano tomatoes	19