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|  | antipasti  HOMEMADE ENGLISH MUFFINS 7.5  rosemary, sea salt, cultured house butter  thick cut ciabatta toast 6  robiola bosina +8  burrata +6  prosciutto +6  HOUSE PICKLED VEGETABLES 5  lamb tongue panini 9.5  fontina, tomato aioli, pickled peppers, rye  HAWAIIAN KANPACHI CRUDO 18  local citrus, Sicilian olives, fennel sea salt  local peas & burrata 15  radish, lemon, olive oil  grilled MEDITERRANEAN OCTOPUS 19  chorizo, crispy potatoes, preserved lemon, salsa verde    wood oven meatballs 14.5  burrata, parmesan, toasted ciabatta  MAIN PLATES  whole mediterranean branzino 38  lemon conserva, caramelized fennel  Grilled Idaho trout 26  green herbs, lemon, roasted tomatoes on the vine  roasted chicken half/WHOLE 26/39  torn bread, wilted greens, natural jus  GRILLED 10 oz SKIRT STEAK 37  crispy fingerling potatoes, wilted escarole, crème fraiche  RABBIT PORCHETTA 48  soft mascarpone polenta, rabbit jus  wood fired vegetables  broccoli rabe 9  sea salt, California olive oil  sugar snap peas 9  Calabrian chili, preserved lemon, whipped yogurt  delta asparagus 12  green garlic butter, pecorino, bread crumbs, fried egg  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 11.5  parmesan, olive oil, cracked black pepper  freekehlicious salad 15  5 grains, 5 herbs, shaved radish, black currants,  toasted hazelnuts  shaved black kale 16  salami, olives, pickled peppers, bread crumbs,  ricotta salata  california endive salad 16  crispy chickpea, anchovy, fried sage,  roasted garlic parmesan dressing  house made pasta  rigatoni 15  tuna conserva, tomato, black olive, bread crumbs  Pappardelle 20  “all day” lamb bolognese, parmesan  Tonnarelli 16  carbonara: pancetta, egg, black pepper, pecorino  bucatini 18  fennel sausage, black kale, parmesan, bread crumbs  TROTTOLE 19  roasted garlic, bone marrow, parsley, parmesan,  cracked black pepper  *substitute house made gluten free pasta + 2.50*  wood oven pizza  tomato pie 17  mozzarella, parmesan, crushed chili, sicilian oregano  white anchovies +3  arugula +4  prosciutto +6  duck egg pie 21  pancetta, panna, potato, rosemary, mozzarella, parmesan  roasted mushroom pie 20.5  creamy taleggio, fontina, thyme  sausage & spring onion pie 19  house-made Calabrian sausage, roasted peppers, caciocavallo  asparagus & prosciutto pie 21  roasted garlic, caciocavallo, wild arugula |  |

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