



An absolutely common phrase, spoken many a times during a meal but seems pretty unconventional for an eatery. Salt, cannot possibly be consumed by itself but when added to a dish as an ingredient truly brings out the flavors of that dish.

Salt indeed is the only versatile ingredient and it is exactly this quality of salt, which when added brings out the best. This is what inspires us here at **Pass The Salt**. Not just the versatility of its nature of use but it's inclusivity

truly reflects the values that we stand for.

We are meticulously passionate about our food and everything that will ever be served to you will forever be exceptional & exquisite.



Arrabbiata Burrata



Sharing Plates

Garlic Rolls Freshly baked garlic bread infused with garlic butter

♦ Spaghetti Croquettes

Fried spaghetti & cheese croquettes served with a side of marinara

Parmesan Pepper Fries Golden crispy fries topped with grated parmesan & cracked black pepper

Truffle Fries Golden crispy fries infused with earthy truffle & pecorino

Baked Beans & Potato

Jacket potato served with baked beans topped with a blend of mozzarella and cheddar

Stracciatella On Toast ①

Stracciatella placed on a slice of toasted sourdough topped with basil oil

Salads

Avocado & Grapefruit ①

Avocado, grapefruit segments, herb dressing, sourdough croutons, feta

Kale & Caesar 🖨 🛈

Kale, butterhead lettuce, green olives, Caesar dressing, hazelnut crackers



🞍 Spicy 🛛 🛑 Contains nuts 🕕 Jain option available



Calzones

Rosso 🕹 🛈 Spicy red pesto, fresh oregano, mozzarella, ricotta

Italia ① Confit tomatoes, confit garlic & shallots, fresh basil, mozzarella, ricotta

Tuscany Button & shiitake mushrooms, kale, mozzarella, ricotta

Caponata Sicilian mix of onions, aubergine, bell peppers, green olives with mozzarella and ricotta

Artisanal Burrata

Arrabbiata 🞍 🕖 Burrata, arrabbiata, fresh basil, parmesan, extra virgin olive oil

🕼 Mushrooms & Pesto 🖨

Burrata, confit mushrooms, confit tomatoes, arugula-mint pesto, extra virgin olive oil

Olives & Potato 🖨

Burrata, olives, basil pesto, herb oil, potato shoestrings



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Tartines

Tomato & Cheese (J) Charred tomatoes, stracciatella, herb oil

Roquette & Berry J Blueberry Caesar, arugula, parmesan snow

♦ Welsh Rarebit

Harissa cheese sauce, capers, kale, mushrooms

Dill & Avo Avocado-dill mousse, hot sauce

Grilled Cheese Sandwiches

The OG ① Grilled 3-cheese sandwich served in fresh home-made hokkaido bread

Sweet Heat Melt 🐸

Our OG grilled cheese with spicy honey chili crisp

🖉 P.S. We Love You 🖨

Pesto & truffle-infused grilled cheese sandwich served in fresh home-made hokkaido bread



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Bucatini alla Nerano Pasta

Our Pasta, Our Passion

At Pass The Salt, every pasta dish is carefully crafted by our Chef to reflect it's authentic flavors and textures. Each sauce, ingredient, and pasta shape is paired with intention, ensuring you experience it just as it was designed. To preserve the integrity and authenticity of our dishes, we kindly request no modifications. Trust us—it's meant to be enjoyed exactly as it is!

Linguine Aglio e Olio

Garlic, olives, peperoncino flakes, extra virgin olive oil, parmesan

Casarecce Diavola 🐸 🕖

San Marzano passata, chili, basil, parmesan shavings

Bucatini alla Nerano ①

Fried yellow zucchini, sungold sugo, fresh basil, garlic oil, fried basil

Lumache al Tartufo 🖨

White pesto, Italian parsley, white truffle oil **Add Truffle Buratta** ++500

Pair our pasta with Jacob's Creek Non-alcoholic wines

Jacob's Creek Unvined Shiraz By the glass

Jacob's Creek Unvined Reisling By the glass



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Mac & Cheese Deep Dish Pizza

Chicago Style Double Crust Deep Dish Pizza

Standing tall at 2 inches, our deep dish pizzas are layered with rich whole milk mozzarella, fresh veggies, and our signature San Marzano sauce!

Our deep dish pizzas take 40 minutes to prepare. Your patience is appreciated. We assure you, they're worth the wait!

The Classic ①

Onions, green peppers, herb-marinated black olives

Cheese Please! ①

Cheese, cheese - and you know what? some more cheese!

Vegetariana ①

Onions, green peppers, mushrooms, black olives, green jalapeños

The Lone Star 🞍

Onions, fajita peppers, green jalapeños, red paprika

🕼 San Gennaro 🕖

Onions, roasted red peppers, banana peppers, herb marinated black olives, green jalapeños

The French Onion

Caramelized onions, mushrooms, garlic

🕼 Mac & Cheese 🛈

A match made in heaven - macaroni and cheese meets pizza

St. Patrick's

Our extra cheesy take on the famous spinach artichoke dip with fresh green jalapeños



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Pesca XVI Thin Crust Pizza

Signature Thin Crust Pizza

Crafted with layers of perfection, our 9-inch Signature Thin Crust Pizzas are buttery yet light, boasting a flaky texture, promising pure delight with every crunch-filled bite!

Queen Margherita ①

San Marzano sauce, mozzarella, basil, extra virgin olive oil

Marinara 🛈

The "no cheese" pizza; San Marzano sauce, sliced garlic, extra virgin olive oil

Cipollo e Spinaci

San Marzano sauce, caramelized onions, sautéed spinach, garlic, mozzarella, feta

Funghi Piccante 🞍

San Marzano sauce, butter-tossed onions, green jalapeños, garlic mushrooms, mozzarella, hot sauce

🕼 Primavera 🕖

San Marzano sauce, onions, roasted red peppers, black olives, mozzarella, arugula, feta, chili oil

🕸 Hawaiian Barbeque 🞍

Barbeque sauce, grilled onion rings, marinated pineapple, red paprika, green chilies, mozzarella

Pesto Melanzane 🖨

San Marzano sauce, grilled aubergine, sun-dried tomatoes, goat cheese, mozzarella, basil pesto

The Gourmet ①

San Marzano sauce, sun-dried tomatoes, shiitake mushrooms, marinated kalamata olives, capers, ricotta, mozzarella

🕼 Pesca XVI 🖨

San Marzano sauce, grilled peaches, arugula-mint pesto, stracciatella, fresh green jalapeños, pinenuts



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