

pizzas coffees sandwiches desserts



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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**.

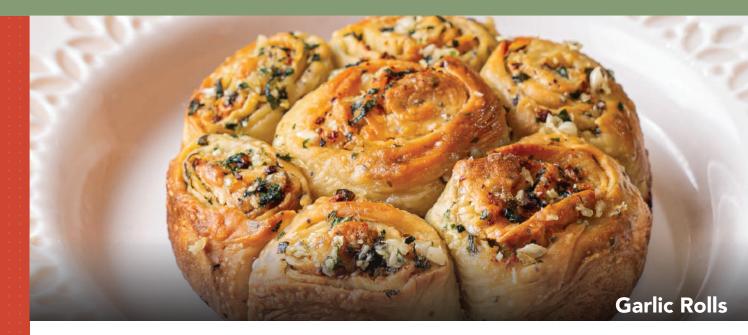
Not just the versatility of its nature of use but it's inclusivity truly reflects the values that we stand for.

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 ①

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

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









# **Calzones**

Rosso 🕹 🕖

Spicy red pesto, fresh oregano, mozzarella, ricotta

#### Italia 🕖

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

#### Tuscany

Button & shiitake mushrooms, kale, mozzarella, ricotta

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



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

#### Olives & Potato

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







Spicy Contains nuts Jain option available





# **Tartines**

#### Tomato & Cheese ①

Charred tomatoes, stracciatella, herb oil

### Roquette & Berry ()

Blueberry Caesar, arugula, parmesan snow

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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

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

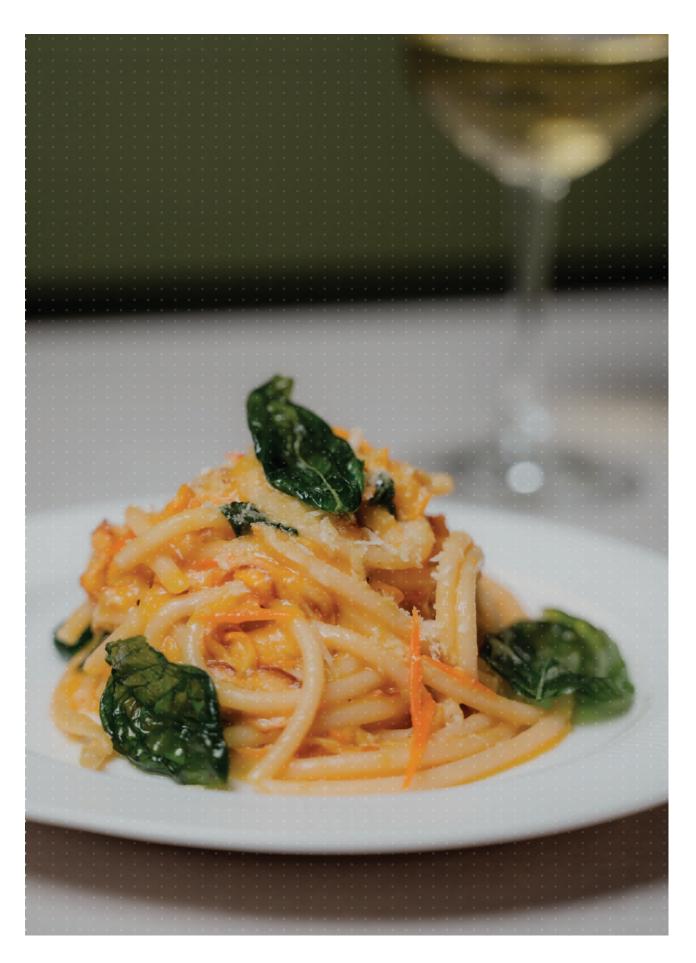






**♦** Spicy **†** Contains nuts **(J)** Jain option available





**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

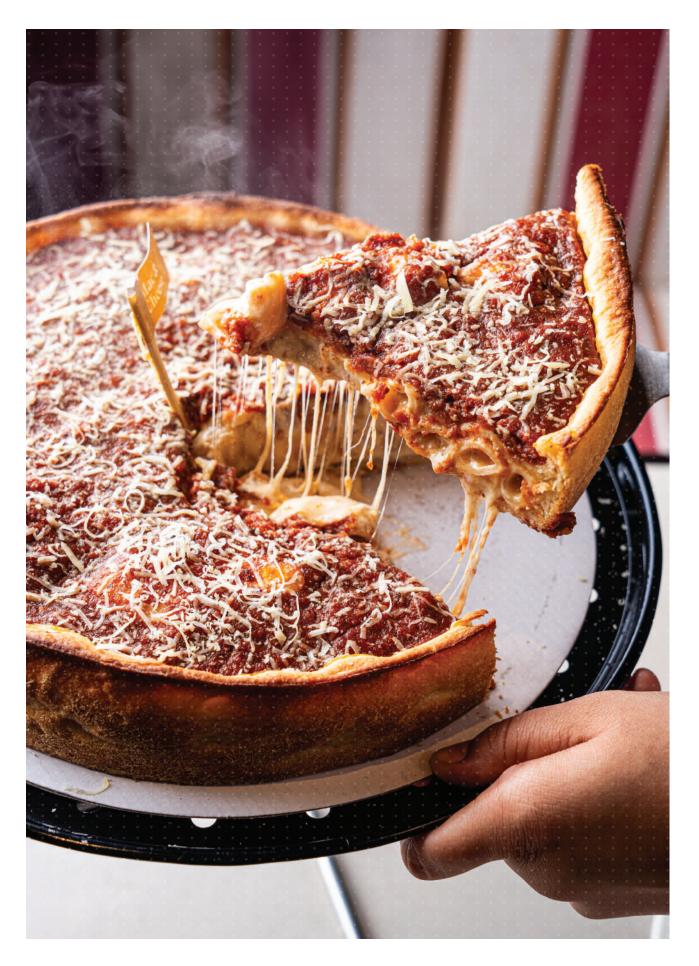
Jacob's Creek Unvined Reisling By the glass











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 ①

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

#### The French Onion

Caramelized onions, mushrooms, garlic

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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



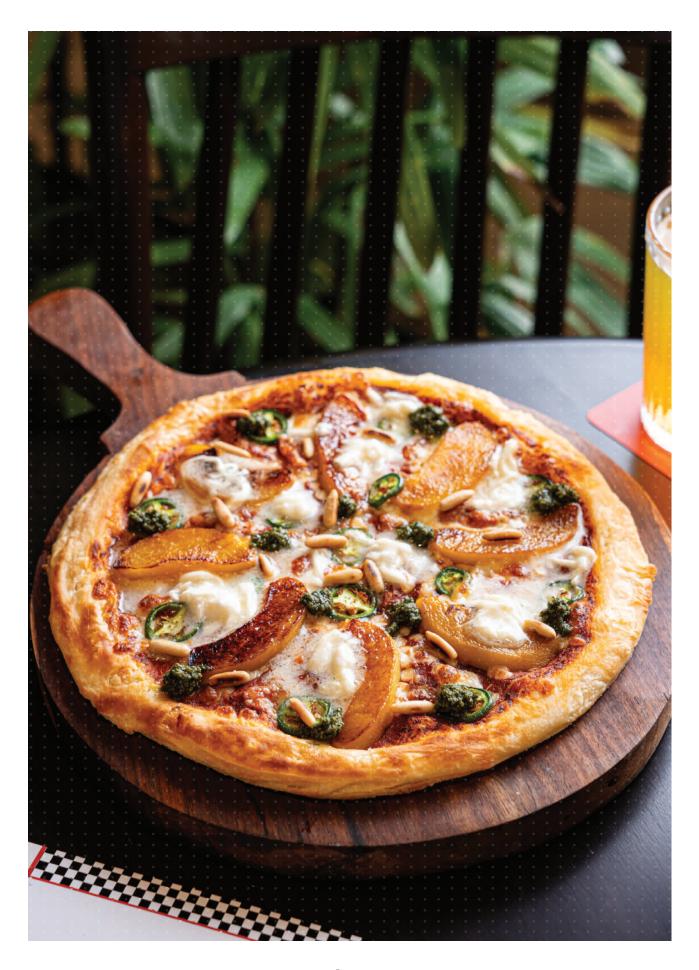












**Pesca XVI Thin Crust Pizza** 

# 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 (1)

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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