



The Oak W2

TAPAS

Mixed olives – <i>Cerignola, Puglia - Nocellara, Sicily</i> -Vegan	6
Homemade pizza bread -Vegan	6
Padron peppers, with paprika salt -Vegan	7
Sautéed chorizo, fennel seeds and lemon	7.5
Wood fired garlic bread -Vegan /cheese	8/10
Zucchini fritte, aioli, herbs	8
Parma ham & cheese croquettes, devil aioli	9
Bruschetta with confit tomatoes and white anchovies -Vegan option available	9.5
Crispy prawns, sweet chilli sauce	10
Calamari fritti with lemon, aioli	12

STARTERS

Gazpacho with fennel seeds croutons -Vegan	8
Aubergine parmigiana	12
Goat cheese salad with beetroot, mixed leaves, roasted walnuts, honey dressing	13
Apulian burrata served with Parma ham, grilled sourdough, figs and honey	14
Italian charcuterie board served with Camembert cheese, olives, caperberries and datterino -sharing platter	16

MAINS

Wild mushroom risotto, pecorino cheese and truffle oil -Vegan option available	16
Homemade tagliatelle, beef ragu'	18
Spaghetti chitarra, with datterino, king prawns, courgettes, fresh chilli, parsley & chives	19
Seared tuna steak with samphire, sweet carrots, lemon and ginger dressing	22
Seabass fillet baked in foil, white wine and butter sauce, baby seasonal vegetables	23
Beef tagliata with wild rocket and parmesan, cherry tomatoes	26

SIDES

Rocket salad -Vegan /parmesan	6/6.5
Roast potatoes, rosemary herbs -Vegan	6.5
Tender steam broccoli, almonds and chilli -Vegan	6.5
Greek salad, feta cheese, black olives, red onions, lemon dressing	8.5

PIZZAS

Margherita - tomato, mozzarella, basil	13
Napoli - tomato, mozzarella, black olives, anchovies, capers, oregano, fresh garlic	18.5
Zucchini - tomato, mozzarella, courgettes, salted ricotta, wild rocket, truffle oil	18.5
Vegetariana - tomato, mozzarella, grilled courgettes, aubergines, peppers	18.5
Spagnola - tomato, buffalo mozzarella, chorizo, spiced gorgonzola, piquillo peppers, rosemary	18.5
Diavola - tomato, mozzarella, Ventricina salami, fresh chillies	19.5
Stagioni - tomato, mozzarella, roast ham, black olives, mushrooms, artichoke	19.5
Tartufo - tomato, burratina Di Andria, Sicilian sausage, black truffle paste	19.5
Genova - yellow Piennolo tomato sauce, fresh buffalo mozzarella, cherry tomatoes, basil pesto	19.5
Piccante - tomato, mozzarella, spicy n'duja sausage, smoked scamorza	20
Prosciutto - tomato, mozzarella, Parma ham, rocket, parmesan, cherry tomatoes	20
Gustosa - tomato, mozzarella, gorgonzola, salame Napoli, parmesan, rocket	20
Contadina - tomato, mozzarella, goat's cheese, wild rocket, porcini, caramelised onions, truffle oil	21
Pizza bianca, Tropea - mozzarella, smoked scamorza, taleggio, salted ricotta, guanciale, broccoli, garlic butter	22

All our cheeses, excluding parmesan, are pasteurised; a vegan mozzarella option is available on request

DESSERTS

Selection of ice creams and sorbets	6
Chocolate brownie, green apple sorbets -Vegan	7
Tiramisu'	7.5
Sticky toffee pudding, butter squash sauce, ginger and honey ice cream	7
Almonds pannacotta, raspberries sauce	7
Mixed berries cheesecake	7
Affogato al caffè'	7
Our finest selection of cheeses, served with pickles and crackers -sharing platter	14

Please inform a member of staff if you have any allergies or dietary requirements. Please note that we use nuts and products containing gluten throughout the kitchen and cannot guarantee that cross contamination has not occurred. An optional 12.5% service charge will be added to your bill

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