



## The Oak W2

### CICCHETTI

Mixed olives -vegan	6
Taralli, focaccia & grissini	6
Gorgonzola with walnuts and honey crostini	8
Zucchine fritte with mint aioli	8.5
Bruschetta trio with hummus, roasted pepper, truffle & mushrooms, pesto rosso -vegan	9
Chicken liver pâté with cornichons and toasted sourdough bread	10
Parma ham and cheese croquettes with gorgonzola sauce	10
Nduja arancini with parmesan sauce	10
Whitebait, lemon, paprika	14
Calamari and green peppers fritti with lemon mayo	16
Italian fritto misto	18

### STARTERS

Butternut squash soup, herbs croutons -vegan	9
Aubergine parmigiana	14
Oven baked figs wrapped in Parma ham with burrata	16
Sauteed mussels with white wine, garlic, chilli	17
Veal carpaccio with rocket and parmesan cheese dressing & balsamic vinegar	20
Italian charcuterie platter, with grissini, taralli and mixed pickled vegetables - for 2pp	22

### MAINS

Risotto with radicchio served with gorgonzola & roasted walnuts	18
Homemade paccheri, veal ragù, parmesan - a gluten free pasta option is available on request	20
Baked salmon fillet gratin, served with fennel, baby spinach, ginger & lemon sauce	24
Ossobuco with mashed potato, kale & gremolata	26
Beef rib-eye steak, king oyster mushrooms & crushed new potatoes	28
Celeriac steak with basil hummus, cauliflower & crispy purple kale -vegan	18

### SIDES

Honey roasted carrots with almonds flakes -vegan	7
Sprouting broccoli with garlic & chilli, toasted almonds -vegan	7
Cauliflower with gorgonzola cheese, toasted breadcrumbs	7
Crushed new potatoes with rosemary -vegan	7
Mixed leaves salad with heirloom tomatoes -vegan	7

### WOOD FIRED PIZZAS

Garlic bread -vegan /cheese	8/10
Margherita - tomato, mozzarella, basil	14
Ortolana - fresh buffalo mozzarella, tomato, smoked pancetta, sun dried tomato, garlic butter, rosemary, basil pesto	18
Napoli - tomato, mozzarella, olives, anchovies, capers, oregano	18.5
Zucchine - tomato, mozzarella, courgettes, salted ricotta, wild rocket, truffle oil	18.5
Vegetariana - tomato, mozzarella, grilled courgettes, aubergines, peppers	18.5
Toscana - yellow tomato, mozzarella, Tuscan sausage, stracciatella cheese, red chilli, basil	19
Spagnola - tomato, chorizo, burrata, gorgonzola, pequillo peppers, spring onions, rosemary, garlic butter	19.5
Diavola - tomato, mozzarella, Ventricina salami, fresh chilli	19.5
Stagioni - tomato, mozzarella, roast ham, black olives, mushrooms, artichoke	19.5
Tartufo - tomato, fresh burattina Di Andria, Sicilian sausage, black truffle paste	19.5
Piccante - tomato, mozzarella, spicy n'duja sausage, smoked scamorza	20
Prosciutto - tomato, mozzarella, Parma ham, rocket, parmesan, cherry tomatoes	20
Contadina - tomato, mozzarella, goat's cheese, wild rocket, porcini mushrooms, caramelised onions, truffle oil	21
Bianca ai 4 Formaggi - mozzarella, taleggio, gorgonzola, smoked scamorza, parmesan	21

All our cheeses, excluding parmesan, are pasteurised; a gluten free pizza base & a vegan mozzarella option is available on request

### DESSERTS

Chocolate profiteroles with chantilly cream & mixed berries	8
Apple tart with vanilla ice cream	8
Cannoli Siciliani filled with ricotta and candied fruits	8
Tiramisu'	8
Pecan nut brownie, with raspberries coulis -vegan	8
Our finest selection of Italian cheeses, served with grapes, honey & crackers - for 2pp	16

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 WEB: [www.theoakrestaurants.com](http://www.theoakrestaurants.com), EMAIL: [hello@theoaklondon.com](mailto:hello@theoaklondon.com), INSTA: @theoakw2, FB: @theoakw2, TELEPHONE: 0207 2213355