

# The Oak W2

## Take away - December menu

### TAPAS

Mixed olives – <i>Cerignola Puglia, Nocellara Sicily, Taggiasca Liguria</i> - <b>Ve</b>	6
Homemade pizza bread and Sardinian pane carasau - traditional thin & crispy flat bread <b>Ve</b>	6
Padron peppers, with smoked paprika salt <b>Ve</b>	7
Sautéed chorizo, fennel seeds, lemon	7.5
Wood fired garlic bread / with cheese	8/10
Ricotta and spinach arancini, arrabbiata sauce	9
Parma ham & cheese croquettes, devil aioli	9
Bruschetta with confit tomatoes and white anchovies	9.5
Crispy buttery prawns, sweet chilli sauce	10
Calamari fritti with lemon, aioli	12
Roman pecorino cheese, homemade apple chutney	12
Cotechino with lentils	13

### STARTERS

Romanesco salad, cous cous, chickpeas, pommel grained and citronette dressing	10
Apulian burrata served with Parma ham, grilled sourdough, figs and honey	13
Italian charcuterie board served with Camembert cheese, olives, berry capers and datterino – <b>for 2pp</b>	16

### MAINS

Wild mushroom risotto, pecorino cheese and black truffle oil	16
Homemade tagliatelle, wild board ragù	18
Linguine with datterino, mussels, clams, king prawns, fresh chilly and chives	19

### SIDES

Sautéed Brussels croute with crispy guanciale	6.5
Roast potatoes, rosemary herbs <b>Ve</b>	6.5
Rocket & parmesan salad	6.5

### PIZZAS

<b>Margherita</b> - tomato, mozzarella, fresh basil	13
<b>Pizza BIANCA Friarielli</b> – mozzarella, spicy friarielli, italian sausage, scamorza, parmesan	18.5
<b>Vegetariana</b> – tomato, mozzarella, grilled courgettes, aubergines, peppers, salted ricotta, rocket, truffle oil	18.5
<b>Basilico</b> – tomato, bufala mozzarella, cherry tomatoes, basil pesto	18.5
<b>Diavola</b> - tomato, mozzarella, Ventricina salami, fresh chillies	19.5
<b>Stagioni</b> - tomato, mozzarella, roast ham, black olives, mushrooms, artichoke	19.5
<b>Tartufo</b> – tomato, burratina Di Andria, Tuscan sausage, black truffle paste	19.5
<b>Piccante</b> - tomato, mozzarella, spicy n’duja sausage, smoked scamorza	20
<b>Prosciutto</b> - tomato, mozzarella, Parma ham, rocket, parmesan, cherry tomatoes	20
<b>Contadina</b> - tomato, mozzarella, goat's cheese, wild rocket, porcini, caramelised onions, truffle oil	21

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

### DESSERTS

Chocolate and hazelnut brownie <b>Ve</b>	6.5
Sticky toffee pudding, butter squash sauce	7
Our finest selection of cheeses, served with pickles and crackers – <b>for 2pp</b>	14
Chocolate salami	4

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.

WEB: [www.theoakrestaurants.com](http://www.theoakrestaurants.com), EMAIL: [hello@theoaklondon.com](mailto:hello@theoaklondon.com), INSTA: @theoaklondon FB: @theoaklondon TELEPHONE: 0207 221 3355