



The Oak W2

CICCHETTI

Mixed olives -vegan	6
Focaccia bread -vegan	6
Padron peppers with paprika salt -vegan	7
Sautéed chorizo, fennel seeds and lemon	8.5
Zucchine fritte with aioli's herbs -vegan	8.5
Parma ham and cheese croquettes with aioli	9
Tomato bruschetta with basil and garlic	10.5
Crispy buttery prawns, sweet chilli sauce and lemon	11
Calamari fritti and spring onions, chilli and lemon aioli	13
Grilled beef sirloin served with salsa verde	14

STARTERS

Aubergine parmigiana	14
Quinoa spring salad, asparagus, green peas, artichokes, broccoli, almond flakes, dates and mustard dressing v/ ve	15
Apulian burrata with heirloom tomatoes, asparagus, grilled sourdough and basil oil	16
Grilled octopus with sweet pepper ragù, aioli, cherry tomatoes and frisee salad	18
Italian charcuterie platter, grilled sourdough, cornichons and caper-berries – for 2pp	19

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
Monkfish gratin with broad beans & pancetta, lemon spinach	24
Ossobuco with mashed potato, kale & lentils served with 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 shaved almonds -vegan	7
Savoy cabbage with black olives, garlic & chilli -vegan	7
Cauliflower with gorgonzola cheese, toasted bread crumbs	7
Roasted new potatoes with rosemary -vegan	7
Mixed leaves salad with heirloom tomatoes -vegan	7

WOOD FIRED PIZZAS - Rossa

Garlic bread -vegan /cheese	8/10
Margherita - tomato, mozzarella, basil	13
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
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
Spagnola - tomato, chorizo, burrata, gorgonzola, pequillo peppers, spring onions, rosemary, garlic butter	22
Bianca - 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

Selection of ice creams and sorbets	6.5
Affogato al caffè'	7.5
Dark chocolate brownie, fresh berries, yogurt's honey -vegan option available	8
Tiramisu'	8
Spiced rhubarb tart, vanilla ice cream	8
Salted caramel cheesecake, honeycomb ice cream	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, EMAIL: hello@theoaklondon.com, INSTA: @theoakw2, FB: @theoakw2, TELEPHONE: 0207 2213355