

The Oak W12

CICCHETTI & STARTER

Smoked almonds <i>Ve</i>	4.5
Mixed olives <i>Ve</i>	6
Selection of bread: pane carasao, sourdough & wood fired panuozzo, olive oil & balsamic vinegar <i>Ve</i>	6
Grilled sourdough <i>Ve</i>	4
Wood fired garlic bread <i>Ve</i> /with cheese <i>V</i>	8/10
Padron peppers, paprika salt (may be spicy) <i>Ve</i>	7.5
Sautéed chorizo, lemon, fennel seeds	8
Parma ham croquettes, aioli	8
Spinach & mozzarella arancini, herbs aioli <i>V</i>	8
Semi dried tomato & salted ricotta bruschetta	10
Whitebait anchovies & arrabbiata sauce	10
Crispy fried calamari, spring onion & chilli sprinkle, aioli	10
Tempura prawns, sweet chilli aioli	10
Aubergine Parmigiana, grilled sourdough <i>V</i>	12
Roasted butternut squash, feta cheese, caramelised onion, mix seeds, balsamic vinegar <i>V</i>	12
Burrata di Puglia, Parma ham, figs, balsamic dressing & grilled sourdough – for 2 people	18
Chef's selection of cicchetti / add 2 selected drinks (ask for details)	20/25

MAINS

Spinach & ricotta ravioli, sage & butter sauce <i>V</i>	19
Beef ragu, homemade mafalde pasta, shaved parmesan (gluten free pasta available)	20
Panfried salmon, creamy leek sauce, tenderstem broccoli, crushed new potatoes	23
Turkey "saltimbocca", creamy mashed potatoes, sprouting broccoli and cranberry gravy	23

SIDES

Rocket & parmesan salad <i>V</i>	7
Curly kale, chilli & garlic <i>Ve</i>	7
Chef's selection of vegetables <i>Ve</i>	7
Fries & aioli <i>V</i>	7
Dirty fries, guanciale, parmesan, aioli	7

PIZZAS

Christmas Special - tomato, guanciale, Italian sausage, burrata, garlic oil	21
Margherita - tomato, mozzarella, fresh basil <i>V</i>	13
Regina – tomato, buffalo mozzarella, basil, parmesan & olive oil <i>V</i>	17
Contadina - tomato, mozzarella, goat's cheese, wild rocket, mushroom, caramelised onions, truffle oil <i>V</i>	17
Piccante - tomato, mozzarella, spicy n'duja sausage, smoked scamorza	18
Bianca – Bufalo mozzarella, parmesan, semidried tomatoes & basil pesto <i>V</i>	18
Marinara – tomato, fresh garlic, oregano, anchovies, cooked basil & fresh buffalo mozzarella	18
Diavola - tomato, mozzarella, ventricina salami, fresh chillies	18
Stagioni - tomato, mozzarella, roast ham, black olives, mushrooms, artichokes	18
Salsiccia - tomato, mozzarella, Italian sausage, mushroom	19
Parma - tomato, mozzarella, Parma ham, rocket & shaved parmesan	19

Gluten free pizza available; all our cheeses, excluding parmesan, are pasteurised; vegan mozzarella also available.

DESSERT

Salted Caramel cheesecake	7.5
Dark chocolate brownie, clotted cream	7.5
Chocolate profiterol	7.5
Napolitan rum babá, chantilly cream	7.5
Ice cream & sorbet selection	6
Affogato al caffè – with Amaretto or with Baileys	6/10
Selection of cheese: gorgonzola, truffled brie & pecorino sardo served with grapes, honey & biscuits	10

An optional 12.5% service charge will be added to your bill.

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.theoakw12.com, EMAIL: hello@theoakw12.com, INSTA: @theoaW12, TELEPHONE: 020 87417700