



The Oak W12

Private Dining Menu

STARTERS

All the items below will be served to the table to share tapas style

Mixed olives & Smoked almonds *Ve*

Sautéed chorizo, fennel seeds & lemon

Padron peppers, paprika salt (may be spicy) *Ve*

Basil & tomatoes bruschetta *Ve*

Spinach & ricotta arancini, truffle aioli *V* & Sicilian arancini Bolognese, arrabiata sauce

Parma ham croquette, aioli

MAIN/PIZZA

Please choose 1 of the following mains or pizzas...

Trofie & Genovese pesto, parmesan *V*

Rigatoni & amatriciana sauce, parmesan

Fettucine & beef ragu, parmesan

Spinach & ricotta ravioli, mushroom sauce *V*

Traditional Italian lasagne

Gluten free Pasta available.

Margherita - tomato, mozzarella, fresh basil *V*

Regina: tomato, buffalo mozzarella, basil, parmesan & olive oil *V*

Contadina - tomato, mozzarella, goat's cheese, wild rocket, mushroom, caramelised onions, truffle oil *V*

Tricolore - Bianca - cooked buffalo mozzarella & pecorino, cherry tomatoes, basil pesto *V*

Napoli: tomato, mozzarella, black olives, oregano, anchovies, capers

Piccante - tomato, mozzarella, spicy n'duja sausage, smoked scamorza

Diavola - tomato, mozzarella, ventricina salami, fresh chillies

Stagioni - tomato, mozzarella, roast ham, black olives, mushrooms, artichokes

Parma - tomato, mozzarella, Parma ham, rocket & shaved parmesan

Amatriciana: tomato, pecorino Romano, guanciale, red chilli

Salsiccia: toamto, guanciale, Italian sausage, burrata, garlic oil

Gluten free Pizza available, all our cheeses, excluding parmesan, are pasteurized; vegan mozzarella also available.

DESSERTS

Please choose 1 of the following desserts...

Chocolate profiterole

Tiramisu

Dark chocolate brownie & vanilla ice cream

Ice cream & sorbet selection

£35 PER PERSON FOR 2 COURSES £40 PER PERSON FOR 3 COURSES

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