

# The Oak SW11

<b>Enjoy our new artwork with our gallery selection, served with 2 flutes of prosecco</b>	22
<b>Gallery selection</b> - Tuna carpaccio with avocado mousse, parmigiana aubergine, guanciale rolled prawns, sauteed porcini with Roquefort fonduta and grilled sourdough	
<b>TAPAS</b>	
Herb marinated olives	3.50
Smoked Catalan almonds	3.50
Smoked anchovies on toast	5
Padron peppers, paprika salt	5
Sautéed chorizo, lemon, fennel seeds	5.5
Garlic pizza bread	6
Bruschetta with grilled cherry tomatoes, black olive pesto, ricotta, basil	6
Burrata, roasted cherry tomatoes, basil dressing, sourdough	9
<b>STARTERS</b>	
<b>Chef's antipasti selection (2 persons)</b> - Parma ham, south Tyrolean speck, Tuscan salami, cheese selection, sundried tomatoes, yellow datterino tomatoes, olives, capers, figs, grilled sourdough	20
Minestrone soup, crispy onions and marjoram croutons	8
Pizzetti trio	10
Goats cheese salad, piquillo peppers, roasted aubergines, almond flakes	10
Tuna carpaccio, smashed avocado, black sesame seed, grapefruit, red chard	12
<b>PASTA &amp; RISOTTO</b>	
Beef lasagna, bechamel cream and buffalo mozzarella	16
Slow cooked beef ragu pappardelle	15
Spaghetti alla chitarra, crab meat, spring onion, yellow cherry tomatoes, chilli	15
Caserecce pasta, clams, mussels, and prawns	15
Tagliatelle, smoked salmon carbonara, pecorino cheese	14
Sun dried tomato, cappers, almond ravioli with datterino sugo and burrata cheese	13
Risotto with saffron, Tuscan sausage, truffle paste	14
Risotto with porcini mushrooms, marjoram and cacio fonduta	13
Sardinian gnocchi, cherry tomatoes, basil and buffalo mozzarella	12
<b>PIZZAS</b>	
<b>Margherita</b> - tomato, mozzarella, fresh basil	10
<b>Contadina</b> - tomato, mozzarella, goat's cheese, wild rocket, porcini, caramelised onions, truffle oil	15
<b>Diavola</b> - tomato, mozzarella, ventracina salami, fresh chillies	15
<b>Piccante</b> - tomato, mozzarella, spicy n'duja sausage, smoked scamorza	15
<b>Tartufo</b> - tomato, burrata, Tuscan sausage, truffle paste	16
<b>Rustica</b> - tomato, mozzarella, gorgonzola, honeyed walnuts, spinach, artichokes	14
<b>Stagioni</b> - tomato, mozzarella, roast ham, black olives, mushrooms, artichoke	15
<b>Napoli</b> - tomato, mozzarella, brown anchovies, black olives, capers, oregano, garlic	14
<b>Parma</b> - tomato, buffalo mozzarella, cherry tomatoes, Parma ham basil leaves	15
<i>All of our cheeses (excluding parmesan) are pasteurised. Vegan mozzarella is also available on request.</i>	
<b>SIDES</b>	
Wild rocket & parmesan salad	5
Cherry tomatoes, Tropea red onion & basil salad	5
Roasted Jersey royal potatoes, rosemary, black pepper	5
Tender stem broccoli, garlic and anchovies	5
<b>DESSERTS</b>	
Cheese selection, caramelised onions, figs, walnuts, chargrilled sourdough	10
Chocolate brownie, vanilla ice cream, berries	6
Tiramisu	6
Lemon cheesecake, almond base, strawberry coulis	6
Pineapple carpaccio, berries	5
Selection of ice creams & sorbets	5

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.**

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