

SEASONAL MENU

ALL DISHES CAN BE TOPPED WITH SHAVED BLACK OR WHITE TRUFFLE M.P.

APPETIZERS

SALMON TARTARE

Over Organic Avocado Mousse And Pomegranate Seeds. 28

FILET MIGNON TARTARE

Freshly Cut Filet Mignon With Baby Peaches, Topped With Quail Egg Yolk, Evoo From Tuscany And Truffle Sea Salt, Over Arugula. 30

PROSCIUTTO AND BURRATA

Prosciutto Di Parma And Burrata With White Truffle Honey 28

SALADS

INSALATA DI KALE

Kale salad, dry Cranberry, Fennel, Asparagus, Baby Peaches, Sunflower Seeds in Lemon, Orange Dressing 21

LOBSTER SALAD

Maine Fresh Lobster, Arugula, Baby Peaches, Pine Nuts, Avocado, in a Signature Oak Dressing 27

ARUGULA SALAD

With Cherries Tomatoes, Shaved Parmigiano and Truffle Balsamic 19

PASTA

RAVIOLI CACIO E PEPE

Home Made Ravioli Filled With Oak Cacio E Pepe Sauce In A Butter And Sage Sauce 29

RIGATONI ALLA AMATRICIANA

Home Made Rigatoni, Guanciale, Onions And Organic Tomato San Marzano 32

RIGATONI AL RAGU DI AGNELLO

Home Made Rigatoni With Slow Cooked Lamb Ragout, Topped With Burrata Foam 34

MAIN

OAK'S HAMBURGER

Hamburger, Seared Foie Gras, Caramelized Shallots Oak Signature Sauce On A Sweet Bun Bread With Roasted Truffle Potatoes 38

FILET MIGNON "ROSSINI"

Filet Mignon, Seared Foie Gras, Baby Spinach in a Barolo Wine Reduction With Roasted Truffle Potatoes 57

SALMONE "PORTOFINO"

Salmon Filet in an Organic Truffle Pomegranate Reduction Molasses, Served with Spinach And Pomegranate Seeds 34

SIDES

SAUTÉED SPINACH. 12

SAUTÉED ASPARAGUS. 12

TOASTED CIABATTA BREAD WITH TRUFFLE OIL BASKET. 3

OUR DISHES ARE MADE EXCLUSIVELY WITH TRUFFLE PRODUCTS "OAK TUSCAN TRUFFLE