



The Oak Room, Italian Style.

== APPETIZERS ==

Arancini - EW

Risotto molded around a savory core of melted mozzarella, then breaded and fried to a perfect golden crunch.



Tuscan Truffles & Taralli Crackers - EW

These savory-sweet truffles blend mascarpone and goat cheese with figs and chopped prosciutto. Then rolled in toasted pine nuts and served with Taralli Crackers.



== SALADS ==

Side Salad - EW

Fresh spring mix topped with pickled onions, roasted tomatoes, and splash of red wine vinaigrette



Caesar Salad - EW

Crisp romaine hearts tossed in creamy Caesar dressing, topped with Parmesan crisps, crunchy croutons, and a hint of black pepper.



== SOUP ==

Minestrone - EW

garden-fresh vegetables, tender pasta, and cannellini beans in a savory tomato broth. Simmered with herbs and finished with a drizzle of olive oil.



== ENTRÉES ==

Ravioli with Creamy Peas - EW

Tender pasta filled with ricotta and Parmesan, tossed in a velvety pea cream sauce. Finished with a touch of lemon zest and fresh herbs.



Bolognese - EW

A rich and slow-simmered meat sauce made with ground beef, pork, vegetables, and a splash of red wine, folded into al dente pasta and finished with a touch of cream and Parmesan.



Gnocchi Asperagi E Pancetta - EW

Soft, potato gnocchi tossed in a velvety cream sauce with crisp pancetta and tender spears of spring asparagus. Finished with a sprinkle of Parmesan and cracked black pepper.



Zucchini Risotto with Shrimp - EW

Creamy Arborio rice slowly simmered with fresh zucchini and finished with sautéed shrimp, infused with garlic, and white wine.



== DESSERT ==

Coconut Pana Cotta with Passionfruit - EW

Silky coconut-infused panna cotta, delicately set and topped with a vibrant passionfruit coulis.

