



# YOU ARE INVITED

**WHAT:** *No Host Meet & Greet with Your  
New Board and District Manager*

**WHY:** *To Get To Know Your  
Representatives and Voice Your  
Opinions*

**WHEN:** *Wednesday, February 4<sup>th</sup>  
5:30 – 8:00*

**WHERE:** *OAK TREE RISTORANTE  
5447 Highway 9, Felton  
(Menu Attached)*

If you have any questions please call Holly

(831) 430-4636

# Oak Ristorante Menu

## APPETIZERS \$13.00

**Antipasto Vegetale** Grilled Seasonal Vegetables

**Antipasto Italiano** Cold Cuts & Cheeses

**Guazzetto** Sauteed Mussels in Garlic and White Wine or Tomato Sauce

**Calamari Fritti** Deep Fried Calamari

**Gamberoni in Pancetta** Grilled Prawns in Pancetta with Salsa "Chipotle"

**Cocktail di Gamberetti** Prawns with Cilantro, Tomatoes and Jalapenos

**Involtini al Balsamico** Eggplant stuffed with Cheese, Basil and Sundried Tomatoes, sauteed in a Balsamic, Honey and Cream Reduction

**Potato Skins** with Bacon Bits, Cheese, and Sour Cream

**Marco's Famous Fish Tacos (3)** Topped with Pico de Gallo, Cabbage, Avocado, Chipotle and Salsa Verde

## BRUSCHETTA

**Classica** – Tomatoes, Garlic, Olive Oil, and Fresh Basil \$7

**Pesto** – with Pine Nuts \$7

**Shrimp** – Baby shrimp with Tomatoes, Garlic, and White Wine \$8

## SALADS

**House Salad** with homemade Balsamic Reduction \$10

**Cesar Salad** with Romaine Lettuce, homemade Anchovie Dressing, Parmesan Cheese, and Croutons \$10

**Caprese** fresh Mozzarella, Tomatoes and Basil \$12

**Spinach Salad** topped with Bacon, Egg, Red Onions, Walnuts and Balsamic Reduction \$12

**Insalata di Mare** Seafood (Bay Shrimp and Calamari) on Mixed Greens with Freshly squeezed Lemon Juice \$14

## SOUPS

**CUP \$4.00      BOWL \$6.00**

**Minestrone** – Available daily      **Hot Spicy Soup** – seafood  
**Clam Chowder** – **Fridays Only**

# **SANDWICHES \$12.00**

Choice of side: rustic **Potatoes** or House **Salad**.

On Bread: **Aioli** (Mayo and Garlic) or **Chipotle** (Mayo, Ketchup, Paprika, Chipotle)

## **ITALIAN BURGER**

grilled Beef Burger Italian Style, with Tomatoes, Onions, Lettuce

## **PANINO SALSICCIA**

grilled Italian Sausage with Cheese, Tomatoes, Onions, Lettuce

## **PANINO CAPRESE**

fresh Mozzarella, Tomatoes, Basil & Olive Oil

## **PANINO CRUDO E MOZZARELLA**

fresh Mozzarella, Tomatoes, Basil, Parma Ham & Olive Oil

## **PANINO VEGETARIANO**

roasted Bell Peppers, fresh Spinach, grilled Eggplants, grilled Zucchini,  
Provolone Cheese & Olive Oil

## **STEAK SANDWICH**

fine sliced Rib Eye steak with Lettuce, Onions, Tomatoes & Avocado

## **CHICKEN SANDWICH**

grilled Chicken, Onions, Cheese & Bell Pepper, Tomatoes, Lettuce

## **PANINO MILANESE**

breaded Chicken Breast, Lettuce, Onions, Tomatoes

## **FROM OUR GRILL**

served **Natural** (Lemon Juice, fresh Garlic, Parsley & Olive Oil)

with a side of **Vegetables** & rustic **Potatoes**

<b>Filet Mignon</b>	<b>\$27</b>
<b>Rack of Lamb</b>	<b>\$26</b>
<b>Rib Eye Steak</b>	<b>\$24</b>
<b>“Pepper Steak”</b>	<b>\$24</b>
<b>Skirt Steak</b>	<b>\$24</b>

### **Toppings**

- <b>Gorgonzola</b> , Onions, Parmesan & Cream	<b>\$5.00</b>
- <b>Mushroom</b> , Onions, Parsley and white Wine	<b>\$5.00</b>
-Side of <b>House Salad</b>	<b>\$5.00</b>
<b>Lamb Shank</b> slow cooked with Vegetables Ragu' style	<b>\$26</b>
<b>Smoked Pork Ribs</b> with homemade BBQ Sauce	<b>\$24</b>

### **Options of Chicken**

- Grilled Chicken <b>Rosemary</b>	<b>\$20</b>
-“ <b>Piccata</b> ” with Garlic, Capers, White Wine and Lemon J.	<b>\$22</b>
-“ <b>Ai Funghi &amp; Marsala</b> ” with Mushrooms & Marsala	<b>\$24</b>
- <b>Chicken Parmigiana</b> with Mozzarella and Tomato Sauce	<b>\$24</b>

## **HOMEMADE PASTA**

<b>Fettuccine Alfredo</b>	\$17
<b>Penne Alla Contadina</b> , Chicken, Mushroom and Cream	\$19
<b>Spaghetti Meatballs</b>	\$19
<b>Spaghetti Alle Vongole</b> with Clams & White Wine	\$20
<b>Linguine Panna e Prosciutto</b> Ham, Peas and Cream	\$20
<b>Ravioli Spinaci</b> with Butter & Sage/Tomato Sauce	\$20
<b>Linguine Pestomare</b> Fish, Seafood, Pesto & Cream	\$22
<b>Ravioli Granchio</b> with Tomato Sauce, Clams and Mussels	\$22

## **HOMEMADE GNOCCHI \$20**

**Homemade Pesto**

**4 Cheeses** (Mozzarella, Parmesan, Gorgonzola, Cream)

**"Alla Sorrentina"** (smoked Mozzarella and Tomato Sauce)

## **RISOTTI \$19**

**Risotto Vegetale** with fresh Seasonal Vegetables

**Risotto Bianco** with Truffle Oil, Cheese & Asparagus

**Eggplant Parmigiana** \$19

## **SIDE DISHES \$4.00**

French Fries

Small Salad

Small Fruit Bowl

## **CHEF SPECIALS**

**Cioppino with Crab** \$32

**Salmone "Alla Palermitana"** \$25

**Scampi & Asparagus**, Avocado Sauce \$24

**Grigliata di Pesce for 2** \$50

Grilled Prawns, Salmon, Rockfish, Lobster Tail and a Bowl of Clams and Mussels

with a side of seasonal Vegetables or House Salad

**Grigliata di Carne for 2** \$50

Grilled Lamb, Beef Steak, Sausage, Porc Ribs

with a side of seasonal Vegetables

**Chef Tasting "Surprise" - 5 Courses** \$65

**-with 2 glasses of wine** \$75

**Cheese Fondue for 2**

**\$50**

A Variety of Cheeses and fresh Vegetables boiled in the center of the table in vegetable Broth (Ask if available)

**Gnocchi “Tricolore” for 2**

**\$25.00**

Pesto, Tomato and 4 Cheese Sauce

**DESSERTS \$5.00**

Ice Cream Sundae – homemade vanilla ice cream with  
chocolate sauce

Homemade Brownie