LA TRATTORIA AT THE

harpurs bistro

LEVEL 1 STUDENTS AND CHEF MATTEO FRAU

This menu, shaped by our level 1 students, takes inspiration from everyday Italian cooking and the relaxed style of traditional trattoria. Chef Matteo Frau has supported them throughout the process, though the cooking and the choices on the plate belong to the students themselves.

PER DISH £10

TRO OF PIZZA FRITTA TERA E MARE

A tasting platter of crisp fried sourdough pizzas, each bringing its own style. One is built on a charcoal-black garlic base with salted beef, dill, horseradish, gherkins, and a touch of crème fraîche. Another uses a tomato-and-basil base, layered with sun-blush tomatoes, bocconcini mozzarella, rocket, balsamic glaze from Modena, confit tomatoes, pesto Genovese, and Parmesan shavings. The third rests on a light herb base, topped with cold-smoked salmon, a soft egg, and a delicate hollandaise

LASANGA BIANCA

soft layers of fresh pasta with a white ragu of mushrooms, leeks and spinach, folded with bechamel and grated pecorino, served with dressed salad leaves.

POLLO MILANESE CON SPAGHETTI POMODORO

crisp-breaded chicken breast served with warm spaghetti in a simple tomato-and-basil sauce finished with a squeeze of lemon.

FILETTO DI BRANZINO AL LIMONE

Pan-fried sea bass fillet with lemon, garlic, parsley and Bottarga butter, served with roasted potatoes and sautéed greens.

SUPPLEMENT £ 4.50
AMARETTO TIRAMISU

Classic mascarpone and espresso tiramisu lifted with Amaretto, layered softly and finished with bitter cocoa.