



HOMEMADE TIRAMISÙ

Espresso soaked sponge layered with mascarpone cream and dusted with cocoa powder

£4.95



KEY LIME CHEESECAKE

A baked New York style cheesecake flavoured with lime juice and decorated with a light lime glaze on a sponge base

£5.50



PYRAMID CRÈME ANGLAISE

Chocolate sponge topped with a chocolate mousse pyramid with a crème anglaise centre

£5.25



CHEESECAKE MONTEROSA

Mascarpone and sweet ricotta with layers of delicate sponge, topped with wild strawberries and redcurrants set in a strawberry glaze

£5.50



TORTA SELVA NERA

Cocoa sponge soaked in liqueur, filled with a layer of chocolate cream and chantilly cream enriched with cherries, covered with a chocolate rosette

£4.95



PROFITEROLES SCURO

Soft choux pastries filled with a superb chantilly cream, all covered with chocolate cream

£4.50



FLUTE LIMONCELLO

Lemon gelato with swirls of limoncello sauce

£5.50



TARTUFO NOCCIOLA

Hazelnut semifreddo, with a rich chocolate heart and covered in hazelnut praline and crushed meringue

£4.95



COPPA PISTACHIO E CREMA

Custard gelato swirled with chocolate and pistachio gelato, topped with crushed pistachio praline

£4.95



CASSATA

A slice of vanilla and chocolate ice cream with a cream and candied fruit centre

£5.25



MANGO PEACH

A toffee biscuit base layered with mango dairy ice cream topped with sweet peach chunks

£5.50



GELATI MISTI

A selection of luxury Italian gelato, please ask your waiter for today's flavours

£3.95

Beverages

Filter Coffee	£2.40
Tea	£2.30
Cappuccino	£2.40
Latte	£2.40
Espresso	£2.10
Americano	£2.30
Hot Chocolate	£2.40
Liqueur Coffee	£4.95

Please ask for your favourite

Liqueurs

Baileys	£3.40
Cointreau	£3.20
Tia Maria	£3.20
Drambuie	£3.20
Limoncello	£3.50
Grappa	£3.50
Galliano	£3.50

Cognac

Hennessy	£2.95
Remy Martin VSOP	£4.00
Courvoisier	£4.00
Boulard	£3.60

Trevi Restaurant at the Thames Hotel

DESSERT MENU



fantasia nel dessert®