

WINE SELECTION

APERITIVO

Aperol Spritz

Aperol & Prosecco with a dash of soda garnished with an orange slice
6.25

Bellini

Peach puree & Prosecco
6.25

SPARKLING

PROSECCO/ SPUMANTE

125ml / bottle

La Tordera Saomi, Veneto Italy

Light & aromatic from a single vineyard family estate
4.95 / 21.95

La Tordera Gabry Rose, Veneto Italy

Pink & bubbly - the best of both worlds
5.45 / 22.95

CHAMPAGNE

bottle

House Champagne, France

Traditional & classic from a boutique grower
34.95

Pol Roger Brut Classic, Reims France

Refined & elegant - Sir Winston Churchill's favourite House
64.95

ITALIAN WINES

WHITE/ROSE

175ml / 250ml / bottle

Sartori Pinot Grigio, Veneto

Crisp & fragrant with a gentle golden hue
4.75 / 6.50 / 18.95

Verdicchio dei Castelli di Jesi Piersanti, Le Marche

Delicate & floral with a hint of almonds
19.95

Rocca del Dragone Falanghina, Campania

Elegant & rounded complimenting seafood and shellfish
20.95

Fastacia Grillo, Sicilia

Refined & refreshing - ideal with fish or light dishes
22.95

Gavi di Gavi Villadoria, Piemonte

Floral & citrusy with hawthorn and green apples
26.95

Ca' Maritta Pinot Grigio Blush, Veneto

Light & pale with a gentle blush colour
4.75 / 6.50 / 18.95

RED

175ml / 250ml / bottle

Montepulciano Farina, Abruzzo

Structured & herbaceous with cherry fruit, cinnamon and cloves
4.75 / 6.50 / 18.95

Sollione Primitivo, Puglia

Rich & warm with hint of cherry and dark fruits
19.95

Nero d'Avola, Sicilia

Deep & fresh with wild cherry and blackcurrant
great with grilled dishes
20.95

Selvapiana Chianti Rufina, Toscana

Perfume & spice with a hint of rusticity - great with a steak
29.95

Mara Ripasso della Valpolicella, Veneto

Textured & elegant with a hint of amarone flavours
31.95

Barolo Villadoria, Piemonte

Traditional & full bodied - an icon from the king of grapes, nebbiolo
42.95

WORLD WINES

WHITE

175ml / 250ml / bottle

La Palma Chardonnay, Cachapoal Chile

Soft & fresh with pears and peaches - great with cream based dishes
4.50 / 6.25 / 17.95

Edwin Fox Sauvignon Blanc, Marlborough New Zealand

Intense & aromatic with tropical flavours
5.95 / 7.95 / 22.95

Capelio Chenin Blanc, Swartland South Africa

Racy & vibrant with a mouth watering edge
18.95

Les Cent Verres Viognier, Languedoc France

Juicy & herbaceous with apricot and mango flavours
20.95

Pouilly-Fuisse Albert Bichot, Burgundy France

Rich & robust with a good use of oak - great with shellfish
35.95

RED

175ml / 250ml / bottle

Leonard Road Shiraz, Griffith Australia

Soft & ripe with a gentle hint of spice and warmth
4.50 / 6.25 / 17.95

Cornellana Merlot, Cachapoal Chile

Vibrant & fruity with violet, berries and plums
4.75 / 6.50 / 18.95

Rio del Rey Rioja Crianza, Rioja Spain

Delicate & smokey with a hint of oak and soft vanilla
5.95 / 7.95 / 22.95

Cotes du Rhone Domaine du Grezas, Rhone France

Dry & spicy with dark fruits and liquorice - perfect with grilled meat
21.95

Cruz Alta Grand Reserve Malbec, Tupungato Argentina

Concentrated & complex - needs red meat or a rich dish
24.95

Wines and vintages subject to availability | 125ml available on request.

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TREVI

RISTORANTE

ITALIANO

FOOD & WINE

BRUSCHETTA

Bruschetta Classica Al Pomodoro (v) 6.50
Our Homemade Bread Toasted & Topped with
Fresh Tomatoes, Garlic, Basil &
Extra Virgin Olive oil

Bruschetta Mozzarella e Nduja 7.25
Our Homemade Bread Toasted & Topped with
Mozzarella & Fiery Calabrian Salami Nduja
(Spreadable Spicy Pork Paste)

Bruschetta Al Caprino (v) 7.25
Toasted Bread Topped with Goat's Cheese,
Caramelised Red Onion & Balsamic Glaze

APPETISERS

Zuppa Del Giorno 4.95
Fresh Homemade Soup

Caprese (v) 7.25
Sliced Tomato, Fresh Mozzarella & Basil

Cozze Alla Marinara 7.50
Steamed Fresh Mussels with Garlic, Chillies,
White Wine & Cherry Tomatoes

Terrina D'Agnello 7.25
Roasted Lamb Terrine with Mint & Asparagus

Calamari Fritti 7.25
Deep Fried Calamari Served with Marinated
Thinly Sliced Vegetables & Alioli

Gamberoni 7.95
Pan Fried King Prawns with Garlic, Chillies,
White Wine & Cherry Tomatoes

Sardine Fritte Alla Siciliana 6.75
Deep Fried Butterflied Sardines Coated in
Parmesan & Lemon Zest Breadcrumbs

Involtini Di Melanzane (v) 7.50
Aubergine Rolls Stuffed with Smoked Scamorza
Cheese, Tomato & Basil

Frittura Di Pesce 7.95
Deep Fried Mixed Seafood & Fish

Stuzzichino 7.95
Chefs Fresh Strips of Dough fried with Garlic &
Parsley served with Marinated Pecorino Cheese,
Fiery Calabrian Salami Nduja, Marinated Olives
& Mini Mozzarella bites

PIZZA

Large / Small

Classic Margherita (v) 9.00 / 6.00
Tomato sauce, Mozzarella & Fresh Basil

Calzone Trevi 11.95 / 7.00
Mozzarella, Tomato, Mushrooms, Spicy Salami
& Black Olives

Tutte Carne 11.95 / 7.00
Tomato sauce, Mozzarella, Spicy Salami, Bacon,
Chicken & Sausage

Diavola 10.00 / 6.00
Tomato sauce, Mozzarella, Spicy Salami, Fresh
Chillies & Sausage

Crudaiola (v) 11.00 / 6.50
Tomato sauce, Fresh Mozzarella, Rocket, Parma
Ham, Parmesan Shavings & Cherry Tomatoes

Vegetariana (v) 10.00 / 6.00
Tomato sauce, Mozzarella, Mushrooms, Onions &
Mixed Mediterranean Vegetables

Capricciosa 10.95 / 6.50
Tomato sauce, Mozzarella, Mushrooms, Salami,
Ham, Olives & Boiled Egg

Hawaiian 10.00 / 6.00
Tomato sauce, Mozzarella, Ham & Pineapple

Frutti Di Mare 11.95 / 7.00
Mixed Seafood Pizza, Tomato sauce with Mussels,
Clams, Calamari, Prawns, Parsley & Garlic

SALADS

Insalata Di Salmone 9.95
Salmon with Mixed Leaf Lettuce, Cucumber,
Tomatoes, Red Onion, Honey & Mustard Dressing

Insalata Del Sole (v) 7.95
Mixed Leaves, Cucumber, Tomatoes, Red Onion,
Fresh Mozzarella & Olives

Insalata Dolce Vita (v) 8.25
Mixed Lettuce, Deep Fried Goats Cheese,
Apples, Walnuts & Drizzled with
Balsamic Vinegar Reduction

SIDES

Chips 3.00
Vegetables of the day 2.95
Roast Potatoes 3.50
Garlic Bread 3.00
Green Salad 3.50
Rocket & Parmesan 3.00

MEAT AND FISH

Involtino Di Pollo 16.50
Rolled Supreme of Chicken Stuffed with Goats Cheese and Roasted Peppers, Roast Almonds, Lemon
Zest, Fresh Oregano & Rolled Parma Ham, Served with Roasted Rosemary Potatoes & Broccoli

Fegato Di Vitello 15.95
Pan Fried Calves Liver with Butter & Sage, Served with Mash Potatoes

Branzino 16.95
Pan Seared Fillet of Seabass with Garlic, Chillies, Capers, Nocellara Olives, White Wine,
Cherry Tomatoes & Baby Potatoes

Peposo Alla Fornacina 16.95
Traditional Tuscany Peppered Braised Beef Served with Seasonal Vegetables & Mashed Potatoes

Guazzetto Di Pesce 16.95
Italian Style Fish and Seafood Medley, Served with Baby Potatoes & Garlic Crostino

Pollo Alla Campagnola 14.95
Pan Fried Supreme of Chicken with Pancetta, Garlic, Chillies, Onion, Mushrooms, Cherry Tomatoes
& White Wine, Served with Rosemary Potatoes

FROM THE GRILL

Ribeye Steak 19.75
Grilled Ribeye Served with Roast Potatoes or Chips, Rocket & Cherry Tomatoes
Add Peppercorn Sauce 1.50

Lamb Steak 18.95
Grilled Lamb Steak served with Rosemary & Red Wine Jus. Served with Potato Terrine

Mixed Grill 19.00
Steak, Sausage, Chicken Breast and Gammon served with Chips & a Grilled Tomato

Trevi Burger 11.95
Beef Burger Topped with Cheddar Cheese & Bacon Served with Chips & Onion rings

Seafood & Fish Skewers 12.95
Served with Mediterranean Vegetables & Salad

PASTA

Spaghetti Bolognese 11.75
Spaghetti Served with Slow Cooked Minced Beef in a rich Tomato & Red Wine Sauce

Linguine Allo Scoglio 13.00
Linguine with Mussels, Prawns & Squid Cooked in White Wine, Tomato, Chilli & Garlic

Spaghetti Carbonara 11.75
Spaghetti Served in a Creamy Sauce with Bacon & Parmesan Cheese

Lasagne 11.50
Homemade Traditional Italian Lasagne

Penne All' Arrabbiatta (v) 11.25
Penne Pasta with Chilli, Garlic & Spicy Tomato Sauce

Risotto Porcini (v) 12.50
Chef's Special Homemade Risotto cooked with Wild Mushrooms & Parmesan

(V) is Vegetarian.

Please inform your waiter of any allergies Or dietary requirements.

