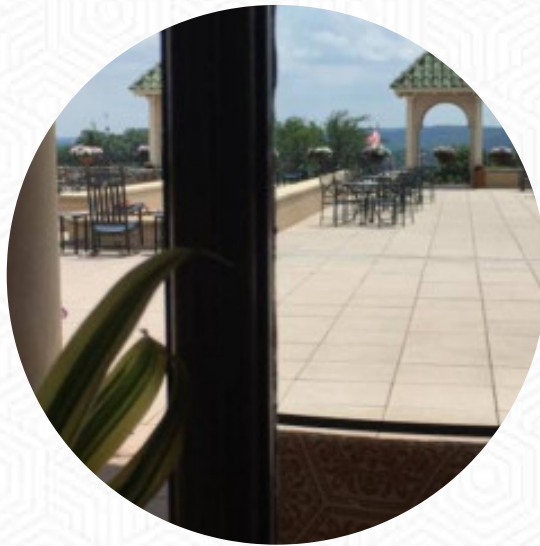


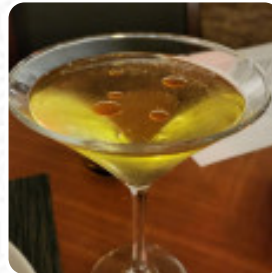
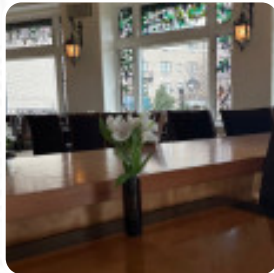
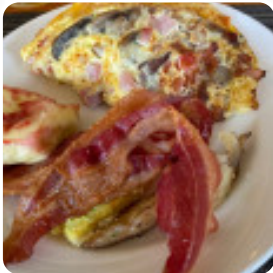


The Circular Menu

<https://menuweb.menu>

100 Hotel Road PA 17033, Hershey, United States

+17175348800, +17175332171 - <http://www.thehotelhershey.com/dining/trevi5.php>



The menu of **The Circular from Hershey** comprises about **159** different dishes and drinks. On average you pay about \$28.6 for a dish / drink. The Hotel [Hershey](#) proudly presents Trevi, a contemporary Italian dining experience that puts a modern spin on traditional cuisine. Indulge in a variety of small dish appetizers, surrounded by inviting Mediterranean décor and authentic five-flavor combinations crafted by our award-winning culinary team. Choose from a delicious selection of antipastos, fresh pastas, grilled entrees, an extensive wine list, and classic Italian desserts, all accompanied by our signature chocolate creations. Please note that reservations are not accepted annually from Memorial Day through Labor Day, and Trevi will be closed for an internal event on Wednesday, July 13th. Dining is currently only available for in-house guests. Thank you for your understanding.

The Circular Menu



10 Most Popular

BIRRA MORETTI \$6.0

Mains

PAN SEARED DUCK BREAST \$28.0

Gnocchi

GNOCCHI

Snacks

BRUSCHETTA \$7.0

Sandwiches

HERB ROASTED BEEF \$15.0

Fish Dishes

GRILLED SWORDFISH \$28.0

Seafood

CALAMARI \$8.0

Side Dishes

MASHED POTATOES

Drinks

BEER

Fish

SEA BASS

Chicken Dishes

SMOKED CHICKEN \$15.0

Beef Dishes

FILET MIGNON \$32.0

From The Grill

RIBS

Spirits

MARTINI

Paninis

GRILLED ITALIAN SAUSAGE \$15.0

Appetizers

FIELD GREENS \$9.0

White Wine

CHARDONNAY, WILLIAM HILL, CALIFORNIA \$34.0

Champagne

VEUVE CLICQUOT BRUT YELLOW LABEL

Italy

BAROLO, MARCHESI DI BAROLO, PIEDMONT \$80.0

Bibite

ITALIAN SODAS \$4.0

Red

CABERNET SAUVIGNON LOUIS M. MARTINI CALIFORNIA

The Circular Menu



Hand-Crafted Cocktails

BERRY SMASH \$12.0

White Wines

BIANCO, VILLA ANTINORI, TUSCANY \$10.0

Specialty Cocktails

ITALIAN MARGARITA \$12.0

Full Whites

SAUVIGNON BLANC, JOSH CELLARS, CALIFORNIA \$11.0

Draft Beers

AMSTEL LIGHT

Draft

TRÖEGS HOPBACK, PERONI, BLUE MOON, SAMUEL ADAMS SEASONAL \$5.0

Sopas/Soups

CREAMY SHRIMP BISQUE \$8.0

Just For Kids

TOASTED CHEESE \$15.0

Italian Whites

CORTESE DI GAVI, PIO CESARE, PIEDMONT \$62.0

Wood Fired Flatbreads

FIG PROSCIUTTO \$15.0

Hearty Fare

CIOPPINO \$25.0

Italian Red Wine

BARBARESCO, PRODUTTORI DEL BARBARESCO, PIEDMONT \$85.0

Digestif Cocktails

SAZERAC \$12.0

More Cocktails

APPLE JACK RABBIT \$12.0

Dessert Drinks & Coffees

WHITE CHOCOLATE RASPBERRY MARTINI \$12.0

Pizze - Speciali

RUSTICA \$14.0

Provision Drafts

YUENGLING LAGER \$4.3

Apperitivi - Cocktails

ITALIAN MANHATTAN \$12.0

Pizza

PIZZA MARGHERITA \$12.0

ITALIAN SAUSAGE CHERRY PEPPER \$14.0

Main Course

MARINATED TUNA STEAK \$15.0

BRAISED BEEF SHORT RIBS \$25.0

The Circular Menu



Sweet

BRACHETTO D 'ACQUI ROSA
REGALE, BANFI, PIEDMONT \$65.0

WHITE ZINFANDEL, ROBERT
MONDAVI, CALIFORNIA \$28.0

Seafood Dishes

FRUTTI DI MARE \$12.0

FRIED CALAMARI

White

CHARDONNAY, WILLIAM HILL,
CENTRAL COAST, CALIFORNIA \$9.0

PINOT GRIS, ERATH, OREGON \$40.0

Bottled

BUDWEISER, MILLER LIGHT \$4.3

AMSTEL LIGHT, SAMUEL ADAMS
BOSTON LAGER, HEINEKEN, \$5.0
CORONA

Italian Reds

BAROLO, PIO CESARE,
PIEDMONT \$115.0

SANGIOVESE, CECCHI (TUSCANY)

Dry

BELLA VISTA NV CUVEE BRUT,
FRANCIACORTA \$115.0

CÔTES DU RHÔNE ROSÉ, GUIGAL, \$40.0
FRANCE

Crisp & Refreshing Citrus & Tropical Fruit

PINOT GRIGIO, STIVAL VENETO \$40.0

CHARDONNAY SAUVIGNON
BLANC FUMAIO, . BANFI, \$42.0
TUSCANY

Bright & Ripe Cherries & Earth

PINOT NOIR, WILLAMETTE
VALLEY VINEYARDS, OREGON \$58.0

SANGIOVESE, UMBERTO CESARI,
EMILIA-ROMAGNA \$62.0

Salads

CAESAR SALAD

CAPRESE

CAPRESE SALAD

Dessert

GELATO AND SORBET \$8.0

CHEESECAKE

TIRAMISU

Starters

PORCINI STUFFED AIRLINE
CHICKEN BREAST \$25.0

SCAMORZA POLENTA \$23.0

JUNIPER BERRY FENNEL
CRUSTED VENISON LOIN \$34.0

Chocolate Martinis

HERSHEY'S CHOCOLATE
CARAMEL MARTINI \$12.0

HERSHEY'S KISSES SIGNATURE
CHOCOLATE MARTINI \$12.0

REESE'S PEANUT BUTTER CUP
MARTINI \$12.0

The Circular Menu



Spumante (Sparkling Wine)

MOSCATO D'ASTI, GIOIOSA, VENETO	\$10.0
BRACHETTO D 'ACQUI ROSE REGALE , BANFI PEIDMONT	\$16.0
PROSECCO, LA MARCA, ITALY	\$10.0

Restaurant Category



DESSERT

GLUTEN FREE

ITALIAN

Soups

CHICKEN KALE SOUP WITH GNOCCHETTI	\$8.0
DUCK CONFIT GRAPE SALAD	\$12.0
SALT ROASTED BEET SALAD	\$10.0
GRILLED SHRIMP BABY KALE SALAD	\$12.0

Dolce

CHOCOLATE ESPRESSO TIRAMISU	\$8.0
PUMPKIN LATTE BUDINO	\$8.0
THREE CHEESE TART	\$8.0
MOCHA CINNAMON BONET	\$8.0

Bianco (White)

RIESLING, VINEYARD AT HERSHEY, PENNSYLVANIA	\$10.0
PINOT GRIGIO, STELLINA DI NOTTE, VENETO	\$8.0
ARNEIS, PIO CESARE, PIEDMONT	\$12.0
PECORINO, TERRE DI CHIETI, ABRUZZO	\$12.0

Caldi (Hot)

CRISPY FRIED ZUCCHINI ARTICHOKES	\$6.0
STUFFED CUTTLEFISH	\$12.0
GRILLED LAMB SPIEDINI	\$11.0
TUSCAN STYLE PORK SPARE RIBS	\$9.0

Freddi (Cold)

GRILLED EGGPLANT, ARTICHOKE RED PEPPER DIP	\$6.0
VEGETABLE ANTIPASTO	\$10.0
CHEF'S SELECTION OF ITALIAN MEATS CHEESES	
GRILLED EGGPLANT, ARITCHOKE RED PEPPER DIP	\$6.0

Full & Smooth Buttery & Earthy

CHARDONNAY, THORN HILL, CALIFORNIA	\$38.0
CHARDONNAY L 'ALTRO, PIO CESARE, PIEDMONT	\$56.0
SOAVE, CORTE GIARA, ALEGRINI	\$36.0
GARGANEGA FERDI, SARTORI, VERONA	\$50.0

Pasta



HOUSE-MADE BEET APPLE RICOTTA RAVIOLI	\$21.0
MANICOTTI	\$19.0
LINGUINE CARAMELIZED CAULIFLOWER	\$21.0
HOUSE-MADE SQUID INK SPAGHETTI	\$23.0
HOUSE-MADE CAMPANELLE PASTA	\$21.0

The Circular Menu



PENNE BOLOGNESE \$18.0

Cocktails

CAMPARI AND MAPLE \$12.0

COOLER \$12.0

LAZZARONI COSMOPOLITAN \$12.0

TREVI 5 ICED TEA \$12.0

TREVI 5 SHANDY \$5.0

WHISKEY SOUR \$12.0

Mild & Soft Summer Berries & Jam

CHIANTI CLASSICO RESERVA, LA FAMILIA , CECCHI, TUSCANY \$88.0

CHIANTI CLASSICO RESERVA LA SELVANELLA, MELINI, TUSCANY \$96.0

BARBERA, NEBBIOLO, MERLOT CABERNET SAUVIGNON OLTRE , PIO CESARE, PIEDMONT \$70.0

NEBBIOLO, MERLOT CABERNET SAUVIGNON SITO MORESCO , GAJA, PIEDMONT \$115.0

SALICE SALENTINO, PAOLO LEO, PUGLIA \$53.0

VALPOLICELLA CLASSICO SOLANE RIPASSO, SANTI, VENETO \$55.0

Rosso (Red)

PINOT NOIR, COLAVITA, LOMBARDY \$12.0

SANGIOVESE, CECCHI, ITALY \$9.0

BARBERA, PIO CESARE, ALBA \$12.0

MALBEC, MAIPE, ARGENTINA \$11.0

MERLOT, STIVAL, VENETO \$9.0

CABERNET SAUVIGNON, PARDUCCI, MENDOCINO CALIFORNIA \$10.0

CHIANTI, CAPPONÉ, VILLA CALCINALA \$19.0

Robust & Deep Rich Berries & Spice

NERO D 'AVOLA NATURA SICILIA, LA MURA, SICILY \$42.0

BRUNELLO DI MONTALCINO, CAPARZO, TUSCANY \$86.0

PRIMITIVO, TERRA, PUGLIA \$38.0

CABERNET SAUVIGNON, PARDUCCI, MENDOCINO CA \$40.0

RABOSO, MOLETTA, VENETO \$67.0

CABERNET SAUVIGNON, THORN HILL, CALIFORNIA \$75.0

SYRAH ACHELO, LA BRACCESCA CORTONA,TUSCANY \$60.0

AMARONE, TENUTE FIOREBELLI, VERONA \$75.0

SUPER-TUSCAN, CUM LAUDE, BANFI, TUSCANY \$100.0

PROPRIETARY BLEND, GUADO AL TASSO IL BRUCIATO, BOLGHERI \$80.0

These Types Of Dishes Are Being Served



DESSERTS

LAMB

PIZZA

PASTA

BREAD

SOUP

PANINI

SALAD

The Circular Menu



APPETIZER

TUNA STEAK

Ingredients Used



MUSHROOMS
CHOCOLATE
TUNA

VEGETABLES

DUCK

MOZZARELLA

PARMESAN

BROCCOLI

POTATOES

MILK

HALIBUT

TOMATOES

The Circular

100 Hotel RoadPA 17033,
Hershey, United States

Made with [Menu](#)

Opening Hours:
Monday 11:30-16:30 16:30-21:00
Tuesday 11:30-16:30 16:30-21:00
Wednesday 11:30-16:30 16:30-21:00
Thursday 11:30-16:30 16:30-21:00
Friday 11:30-16:30 17:00-21:30
Saturday 11:30-16:30 17:00-21:30
Sunday 11:30-16:30 16:30-21:00

