



AMORE

ITALIAN RESTAURANT

Christmas Day

Open From 12pm till 5pm

Reserve Your Table

01249 701110

We are open on Christmas Day -
serving only Christmas Day set menu

Gift Vouchers Available

Christmas Party Menu

2 courses £29.50, 3 courses £34.50

Starters

Zuppa Di Pomodoro – homemade tomato and basil soup, served with toasted bread.

Bianchetti – whitebait deep fried served with garlic mayonnaise sauce.

Funghi all' Aglio (V) – pan fried button mushrooms with garlic butter, white wine and fresh herbs, served with homemade bread.

Bruschetta Classica (VG) – homemade bread topped with chopped wine tomatoes, garlic, basil, olive oil and balsamic drizzle.

Calamari Piccanti – deep fried squid with fresh chilli, lime and garlic mayonnaise sauce.

Caprese (V) – vine ripened tomatoes with buffalo mozzarella, basil, balsamic reduction and olive oil.

Mains

Slow Cooked Roast Turkey – stuffed with chestnut, wrapped in Parma ham, red wine sauce, served with winter vegetables and potatoes.

Pollo e Pancetta – chargrilled chicken breast, with pancetta finished in a creamy mushroom sauce and served with potatoes of the day.

Branzino – pan fried sea bass fillets, with cherry tomatoes, garlic, chilli, and butter, served with sautéed potatoes and rocket.

Penne al forno – penne pasta with chicken, mushrooms, roasted peppers in a creamy sauce topped with parmesan cheese.

Cannelloni (V) – oven baked hand rolled lasagne sheets filled with ricotta cheese, spinach topped with tomato and mozzarella cheese.

Pizza Pollo e Pepperoni – tomato, mozzarella, spicy pepperoni, and chicken.

Linguine ai Gamberoni – Linguine pasta with king prawns, courgette, garlic, chilli, and cherry tomatoes in a white wine sauce

Desserts

Tiramisu (V) – homemade tiramisu with sponge fingers, mascarpone, marsala and coffee liqueur.

Christmas Pudding – served with brandy sauce or vanilla ice cream.

Banoffee Pie (V) – homemade crumbled digestive biscuits, bananas, caramel and vanilla cream.

Profiteroles – pistachio profiteroles, served with vanilla ice cream.

Panna Cotta (V) – vanilla cream with raspberry sauce.

Lemon Cheesecake (V) – homemade lemon cheesecake.

**For more VEGETARIAN AND VEGAN options or any other dietary requirements please speak to a member of our team.
Our chefs will try to accomplish any of your requirements.**

Christmas Day Menu

5 Course Menu £95.95

A glass of champagne or a glass of wine or a bottle of beer is served on arrival.

Appetizer

Roasted parsnip soup

Starters

Capesante - Pan fried king scallops, served with pea purée and potato rosti.

Burrata (V) - Fresh burrata, sliced tomatoes, rocket garnish and basil and balsamic drizzle.

Gamberoni alla Luciana - fresh king prawns pan fried, with garlic, chilli, tomato and white wine with a touch of cream.

Asparagi (V) - Warm British asparagus, mint & lemon ricotta, extra virgin olive oil.

Frittura mista - whitebait, king prawns, squid, deep fried, served with garlic mayo.

Bruschetta al prosciutto - Homemade toasted bread, served with rocket, buffalo mozzarella, cherry tomatoes and Parma ham

Mains

Slow Cooked Roast Turkey - stuffed with chestnut, wrapped in Parma ham, red wine sauce, served with winter vegetables and potatoes.

Medaglioni di Manzo al Barolo - Tender medallions of beef fillet, pan-seared with smoky bacon and caramelised red onions, all brought together in a luxurious Barolo wine sauce - rich, elegant, and full of depth.

Salmone Arrosto - oven roasted salmon fillet with roasted asparagus, spinach, king prawns, champagne sauce, served with new potatoes

Tonnarelli ai Frutti Di Mare - fresh tonnarelli pasta, with king prawns, chopped squid, and fresh mussels, chilli, butter and tomato sauce and fresh herbs.

Risotto Tartufano ai Porcini (V) - arborio rice, cooked with mixed wild mushrooms, fresh herbs, and truffle.

Tortelloni Ripieni - handmade tortelloni, filled with lobster, crayfish & chives, garlic, chilli and fresh tomato sauce

Desserts

Tiramisu, Christmas Pudding, Banoffee, Panna Cotta, Pistachio Profiteroles, Cannoli Siciliani

Cheese Board To Share

Tea or Coffee, of your choice

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