



Croma cocktails

Croma Champagne Strawberry schnapps and pressé topped with champagne	£6.75
Croma Martini A raspberry martini with Chambord, vodka, sweet vermouth, strawberry pressé and a twist of lime	£5.75
Cosmopolitan Lemon vodka, Cointreau, cranberry juice and fresh lime juice	£5.75
Margarita Tequila, Cointreau, syrop de gomme and fresh lime juice	£5.75
Classic Martini Gordon's gin or Smirnoff vodka and a dash of vermouth with an olive or twist	£5.75
Espresso Martini Vanilla vodka and Tia Maria with syrop de gomme and fresh espresso	£5.75
Blackberry Martini Vanilla vodka, crème de mûre, apple juice and a twist of lime	£5.75

Espresso lunch menu* £5.00

Any Soft Drink

Margherita, Funghi or Americana Pizza

Available Sunday to Friday 12-4pm

Pre-theatre menu* £9.95

Glass of House Wine or Peroni or Soft Drink

Garlic Bread or Dough Balls or Mixed Leaf Salad

Any Pizza or Salad from our Menu

Coffee or Tea

Available Sunday to Friday 4-7pm

*not available with any other offer

Croma takeaways

Everything on our menu is available to take away

Starters

A bowl of Marinated Olives	£2.60
Baked Dough Balls	£1.95
Garlic Bread Freshly baked pizza dough brushed with garlic butter	£1.95
With pulped tomato and fresh basil	£2.85
With melted mozzarella and fresh basil	£2.85
Buffalo Mozzarella Served with vine tomatoes, olives, fresh basil and extra virgin olive oil	£4.50
Garlic Prawns Tail-on tiger prawns cooked in garlic butter, Tabasco, Worcestershire Sauce and white wine, with spinach and red onions served with olive bread	£5.10
Bury Black Pudding & Chorizo Black pudding and chorizo baked with field mushrooms, garlic butter, Worcestershire Sauce and tomatoes served with olive bread	£4.95
Croma Baked Mushrooms Oven roasted field mushrooms baked with garlic butter and Worcestershire Sauce, topped with rocket	£4.10
Mediterranean Charcuterie A selection of cold meats and marinated olives, served with olive bread	£5.10
Melanzana Parmigiana Slices of grilled aubergine baked with buffalo mozzarella, provolone cheese, mozzarella, parmesan, tomato, garlic and pine kernels, served with olive bread	£4.70
Tuna & Black Olive Pâté Home made tuna and black olive pâté served with rocket and toasted olive bread	£3.95
Mushroom Bruschetta Served with button mushrooms, red onions and sun-blushed tomatoes topped with basil pesto, shaved parmesan, balsamic syrup and fresh basil	£4.40

Salads

Goat's Cheese Salad £6.95
Goat's cheese baked on French bread, served with mixed salad leaves, olives, roasted pine kernels and sun-blushed tomatoes, with a tomato and balsamic vinaigrette

Tandoori Chicken Salad £7.20
Strips of tandoori chicken breast, cashew nuts, green peppers, red onions, cos lettuce, coriander, a yoghurt and mint dressing, and a lime wedge served with baked dough balls

Croma Niçoise £7.40
Flaked tuna, olives, boquerone anchovies, capers, free range egg, mixed salad leaves, cherry tomatoes and cucumber served with a creamy vinaigrette and baked dough balls

Duck Salad £7.40
Strips of warm Peking duck, rocket and spinach, spring onions, fresh coriander, cucumber, croutons and sweet chilli jam served with baked dough balls

Smoked Haddock & Potato Salad £7.40
Naturally smoked haddock served warm with new potatoes, cos and spinach, cherry tomatoes, leeks and fresh green chillies, a crème fraiche and mayonnaise dressing, garnished with chopped chives

Large Buffalo Mozzarella Salad £7.20
With vine tomatoes, olives, fresh basil.
extra virgin olive oil and a serving of dough balls

Rocket & Parmesan Salad £4.95
Rocket leaves and parmesan shavings dressed with extra virgin olive oil, lemon juice and balsamic syrup

Tomato & Onion Salad £3.30
Vine tomatoes and red onions dressed with extra virgin olive oil, balsamic vinegar and fresh basil

Mixed Leaf Salad £3.40
Mixed salad leaves, cherry tomatoes and cucumber with our own creamy vinaigrette

Oven baked pasta

Lasagne £7.95
Layers of pasta, beef bolognese, béchamel, parmesan, tomato and mozzarella

Mushroom & Goat's Cheese Penne £6.85
Topped with rocket and finished with cream and parmesan shavings

With chicken £7.85

Salmon & Spinach Lasagne £6.95
Smoked salmon, spinach, spring onion, parsley, béchamel sauce, mozzarella and a little tomato

Roast Vegetable Lasagne £6.95
Our own lasagne filled with roasted peppers, aubergines, courgettes and onions, in a creamy béchamel and tomato sauce finished off with parmesan cheese

From the

Croma's Neapolitan style pizzas are
Each 10 inch pizza is hand

Traditional Margherita Mozzarella, tomato and fresh basil	£5.10
Margherita Royale Sun-blush and cherry tomatoes, buffalo mozzarella (on a tomato base) and fresh torn basil	£6.40
Funghi Mushrooms, mozzarella and tomato	£5.95
Greek Sun-blushed tomatoes, red onions, green olives, green peppers, fresh chilli, feta cheese, mozzarella (no tomato)	£6.10
Tandoori Chicken Strips of tandoori chicken breast, cashew nuts, green peppers, red onions, mozzarella, tomato, fresh coriander, limes, with a yoghurt and mint dressing	£7.85
Parma Italian prosciutto ham, olives, parmesan shavings, mozzarella, tomato and fresh rocket	£7.65
Chicken Piri Piri Strips of Piri Piri chicken breast, red onions, green peppers, jalapenos, field mushrooms, garlic, mozzarella, and tomato	£7.85
Anatra Peking duck, plum and hoisin sauce, spring onions, cucumber, mozzarella and fresh coriander (no tomato)	£7.95
Marinara Tuna, king prawns, anchovies, capers, olives, red onions and tomato (no cheese)	£7.75
Florentina Fresh spinach, free range egg, olives, garlic, parmesan, mozzarella and tomato	£7.40
Thai Chicken Thai chicken pieces, red pepper, fresh beansprouts, mozzarella, tomato, spring onions, sweet chilli sauce, fresh coriander and lime	£7.85
Pepper Steak <i>New improved recipe</i> Slices of peppered rump steak with field mushrooms, crème fraiche and mozzarella, topped with fresh watercress	£7.95
Chicken Caesar Strips of chicken breast and mozzarella, baked then topped with caesar salad and parmesan shavings (no tomato)	£7.85
Melanzana Aubergine, pine nuts, sultanas, provolone, mozzarella, tomato, parmesan and garlic	£6.95

pizza oven

baked at 750° in specially imported ovens.
made using the finest ingredients

Americana Pepperoni sausage, mozzarella and tomato	£6.75
Americana Hot Pepperoni sausage, mozzarella, tomato and hot green peppers	£7.25
Courgette & Goat's Cheese Courgettes, roasted red onions and red peppers on a tomato base with mozzarella and goat's cheese, topped with rocket and balsamic syrup	£7.10
Roasted Vegetable Aubergine, roasted red onion, green pepper, tomato, provolone, pine nuts, rosemary and garlic	£6.95
Cotto Pancetta, sliced field mushrooms, mozzarella and tomato	£6.95
Chorizo Piccante Sliced chorizo, hot green peppers, jalapenos, fresh green chillies, mozzarella and tomato	£7.40
Inglese New improved recipe Bacon, free range egg, Cumberland sausage, Bury black pudding, mozzarella, Worcestershire Sauce and tomato	£7.55
Aglefino Naturally smoked haddock, leeks, free range egg, Emmental cheese, chopped parsley, lemon juice, crème fraiche (no tomato)	£7.10
Chilli Salsiccia Tuscan sausage, mozzarella, tomato, sun-blushed tomatoes, shaved parmesan, with a chilli jam dressing topped with rocket	£7.75
Garstang Blue & Goat's Cheese Red onion, field mushrooms, sun-blushed tomatoes, goat's cheese and local award-winning Garstang Blue cheese, with garlic and tomato	£6.95
Extra ingredients available per item Tuna, pine nuts, smoked haddock, prawns, duck, rocket, steak	£1.85
Any other ingredients including... Anchovies, aubergine, buffalo mozzarella, boquerone anchovies, bacon, capers, cashew nuts, Garstang blue cheese, goat's cheese, cherry tomatoes, plain, tandoori or piri piri chicken, chorizo, green chillies, duck, egg, Emmental cheese, green peppers, hot green peppers, smoked pancetta, jalapenos, mozzarella, mushrooms, red onions, caramelised onions, Parma ham, pepperoni, Cumberland sausage, spicy Tuscan sausage, fresh spinach, sultanas, sun-blushed tomatoes	£1.45

All our fish is supplied by Out of the Blue in Chorlton

Wine list

House wine

	Glass 175 ml	Bottle 750ml
House Red. Settesoli. 12.5%. Sicilian warmth in the plummy fruit and the spice, but clean ripe and refreshing	£3.95	£13.95
House White. Settesoli. 12.5%. Spot on dry, crisp appley, wine that has a fantastic rounded gripping full flavour	£3.95	£13.95

White wine

Stormy Cape. Chenin Blanc. 2010. 13%. Tremendous value for money coming out of South Africa at the moment. Lovely, spicy fresh Chenin Blanc that cuts the old mustard perfectly	£4.30	£14.95
Viognier. Leduc. Vin de Pays d'Oc. 2010. 12.5%. Lovely balance of warm apricot flavours with southern French spiciness, very much a warm the cockles of our shabby hearts kind of thing	£5.10	£17.80
Pinot Grigio. Vivallis. Trentino. 2009/2010. 12.5%. Nothing insipid or merely dry here, straight from the foothills of the Alps from the terrific Vivallis. Full-on pears with a slight hint of honey and a clean-as-a-whistle finish	£5.20	£17.95
Sauvignon Blanc. Bosco Eliceo. 2010. 12%. Delightfully restrained clean Sauvignon from the wooded hillsides of the Italian coast near Ravenna, you can taste the refreshing sea breezes in the glass. You can	£4.90	£16.95
Sauvignon Blanc. Pencarrow. New Zealand. 2010. 13.5%. There's a more emphatically tropical feel to the fruits in the recent New Zealand Sauvignons, very pleasant too. Great maturity of vines and wine making	£5.75	£19.65
Rioja. Mi Villa. 2009/2010. 12.5%. Memories of those summer holidays... something sipped on the terrace as the sun goes down. Bring it back with this delicious glass of new style white Rioja. Un-oaked	£4.90	£16.95
Gavi di Gavi. Monchiero Carbone. 2010. 12.5%. We've been looking for a really top Gavi for a while now and finally we have a quite sublime mix of tingling refreshment with rich even amazingly opulent fruit. Quite nice really	£6.40	£22.00
Chardonnay. Reserva. Vigna Leyda. 2011. 14%. One to shut up the "anything but Chardonnay" wallahs. This has the creaminess and the delightful lemon and lime entry that epitomises the versatility of this noble grape. Get knobbled by the noble	£ 5.20	£17.95
Bodegas Esteban Martin. (De Funes.) Carinena. Macabeo/Chardonnay. 13% 2010. Fantastic combination of refreshingly zingy Macabeo and heartwarming Chardonnay that gets you going quick as you can as say "cin-cin"	£4.60	£15.95

Rose wine

Rioja Rosado. Vina Cerrada. 2009/2010. 13%. The Spaniards have got this Rose lark down to a fine art now, so get a load of this Rioja take on fresh strawberries and luscious cream	£4.95	£16.95
Costieres de Nimes. Chateau de Campuget. Invitation. 2010. 13%. Just the classiest salmon pinkiest Rose we've drunk in a fair few years, and we've tried a number, lovely mouth-coating southern French stars in your eyes and smiles on your lips	£5.35	£17.95

Red wine






	Glass 175 ml	Bottle 750ml
Sangiovese/Merlot E'Got. 12%. All that classy berry Merlot flavour rounded out with a little Sangiovese pepper, but very, very fruity. Cool bottle too!	£4.30	£14.90
Cabernet Sauvignon. Andeluna. Mendoza. Argentina. 2009/2010. 14.5%. We make no excuses for having two Andelunas on the list, apart from the fact they've been winning so many top awards recently for their fully realised deliciousness that in a year or so they'll be priced in the stratosphere. Drink 'em while you can	£5.75	£19.50
Cabernet Franc/Carmenere. Oveja Negra. Chile. 2009. 14.1%. A little more in your face largeness from our Chilean chums at Oveja Negra, lots of full on fruit but with a bit of a lickety kick. Cabernet Franc is cool and Carmenere is hot. Oh yes	£4.90	£16.95
Costieres de Nimes.Chateau Campuget. Shiraz. Invitation. 2007. 13%. 90% Shiraz (Syrah) gives this wine the most tremendously rich blackberry fruit,with an almost luscious creamy finish from 10%Viognier.We tried dozens of Aussies at the price and they just couldn't come close.This wine needs to be drunk, a lot	£5.25	£18.50
Merlot. Andeluna. Mendoza, Argentina. (Merlot 85%, Malbec 15%) 2007. 14.8%. Merlots have been a little meek, a little offhand recently, not from this Argentinian family, small production, lots of big, ripe, gripping flavours. Silky Merlot with a thick whip of spicy Malbec	£5.75	£19.50
Nero d'Avola. Robinia. Alto Belice. 2009/2010. 13%. Lovely ripe plummy damson fruit, or maybe damsony plum, whichever way you like it, a little Sicilian fruit bomb it is. Ripe, like, for a change	£4.50	£15.75
Montepulciano d'Abruzzo. Pasetti. 2007/2008. 13.5%. There is nothing more satisfying than introducing Pasetti to new customers. It is so far ahead of most Montepulcianos; thick purple drink me, oh drink me, wine	£6.40	£22.00
Rioja. Mi Villa. 2009. 13%. Terrific ripe fruit flavours, but still a little old school. Some perfect well-adjusted tannins to give the whole a feel of proper wine. What, what?	£5.00	£17.50

Sparkling wine and Champagne

	Glass 125 ml	Bottle 750ml
Prosecco. Tenute San Marco. 11%. It must be all that peachy, apricot, bubbly nonsense that has turned Prosecco into the sparkling white wine of our times. Go with it friends, it takes you where you want to go	£4.25	£19.70
Moutard Champagne. Grand Cuvee. NV. 12%. Our house Champagne for many seasons now, and it never fails to brighten us up with its clean, crisp refreshment	£7.50	£36.00
Kir Royale Add a touch of Royal class with crème de cassis	£7.95	
Moutard Champagne. Rose. NV. 12%. With a bit more style and flavour than much rose fizz, very much an indulgent glass		£42.00
Pommery Champagne, Brut Royal. NV. 12.5%. It really is a little bit posh old Pommery. You don't see it as often as other Grand Champagnes which makes it just that little bit classier. Great balance of richness and cleanliness		£46.00

All wines by the glass are available in 125ml at a similar proportion of price as 175ml

Drinks

Peroni Beer	£3.30
Nastro Azzurro. Brewed in Rome 330ml abv. 5.2%	
Peroni Gran Riserva	£3.95
Brewed in Rome 330ml abv. 6.6%	
Aperitifs 50ml/Spirits 25ml	£2.35
Brandy or Digestifs 25ml	£2.70
Premium Brands	£2.95
Mixers	£1.75
Lemonade, tonic, soda, dry ginger, bitter lemon 200ml	
	
Fruit Juices	£1.85
Orange, cranberry	
Pago Juices	£2.20
Tomato or strawberry	
Apple Juice	£2.20
100% Cox and Bramley apple juice – locally grown, pressed and bottled at Eddisbury Fruit Farm, Cheshire	
Mineral Water	£2.20
Still or Sparkling 500ml	
 	£2.20
330ml bottle	
 	£2.20
Pomegranate and Raspberry or Apple	
100% fruit juice, lightly sparkling and one of your five-a-day	
J ² O Orange and Passionfruit	£2.30
Hot Chocolate	£2.10
Espresso	£1.65
Double Espresso	£2.00
Cappuccino*	£2.05
Americano*	£1.80
Cafe Latte*	£2.10
Macchiato	£1.80
Espresso with foamed milk	
*Decaffeinated also available	
Liquor Coffee	£3.95
Tea	£1.60
English Breakfast/Earl Grey	
Herbal Tea	£1.45
Various flavours – please ask	