



INDEPENDENT GOURMET PIZZERIA

## INTROS

**Smoked Almonds** £1.95

**A Bowl of Marinated Olives** £3.25

## STARTERS

**Baked Dough Balls** £2.65

Served with garlic butter

**Garlic Bread** £2.65

Freshly baked pizza dough brushed with garlic butter

**With pulped tomato and fresh basil** £3.35

**With melted mozzarella** £3.35

**Buffalo Mozzarella D.O.P.** £5.45

Served with vine tomatoes, marinated black olives, fresh basil and drizzled with basil infused olive oil

**A larger portion, served with baked dough balls is also available as a main course salad** £8.25

**Bresaola & Artichokes** £5.95

Cured salted beef with marinated chargrilled artichokes, shaved parmesan, cracked black pepper and fresh watercress. Drizzled with lemon infused olive oil

**Garlic Prawns** £6.25

Tail-on tiger prawns cooked in garlic butter, Tabasco, Worcestershire sauce and white wine, with spinach and red onions and served with olive bread

**Croma Baked Mushrooms** £4.95

Oven roasted field mushrooms baked with garlic butter and Worcestershire Sauce, topped with rocket and served with olive bread

**Melanzana Parmigiana** £5.20

Slices of roasted aubergine baked with buffalo mozzarella, provolone cheese, parmesan, chopped tomato, garlic and pine kernels and served with olive bread

**Tuna & Black Olive Pâté** £4.95

Home-made tuna and black olive pate, served with rocket, drizzled with lemon oil, and toasted olive bread

## CROMA BRUSCHETTA

Served on toasted olive bread

**Bruschetta Pomodoro** £4.85

Freshly chopped tomato and red onion, drizzled with olive oil, a little garlic butter and seasoned with freshly ground black pepper, rock salt and fresh basil

**Mushroom Bruschetta** £5.15

Pan fried field, oyster and Paris brown mushrooms, with a little garlic butter, truffle oil, freshly chopped parsley and fresh thyme

**Chorizo & Black Pudding Bruschetta** £5.20

Oven baked chorizo sausage and crumbled Bury black pudding with field mushrooms, garlic butter, Worcestershire sauce, cherry tomatoes and freshly chopped parsley

## SHARING BOARDS FOR TWO

**Mediterranean Charcuterie** £10.95

Italian cured ham, bresaola, mortadella, chorizo & salami, with marinated olives, sun-dried tomato and buffalo mozzarella. Served with freshly baked rosemary bread

**Mixed Antipasti** £9.95

A selection of vegetarian dips consisting of red pepper hummus, mushroom & walnut pate, chargrilled marinated artichokes, mixed olives and sun blushed tomatoes.

Served with a crunchy cucumber and green pepper salad and freshly baked rosemary bread

## FROM THE PIZZA OVEN

Croma's 10 inch Neapolitan style pizzas are hand stretched and baked to order at 750°f

### CLASSIC PIZZA

**Margherita** £6.65

Mozzarella, tomato and fresh basil

**Americana** £8.15

Pepperoni sausage, mozzarella and tomato

**Americana Hot** £8.75

Pepperoni sausage, mozzarella, hot green peppers and tomato

**Florentina** £7.95

Fresh spinach, free range egg, olives, garlic, parmesan, mozzarella and tomato

**Marinara** £8.95

Tuna, king prawns, anchovies, capers, olives, red onions and tomato (no cheese)

### CROMA ORIGINALS

**Chicken Caesar** £8.75

Strips of chicken breast and mozzarella, baked and then topped with cos lettuce, shaved parmesan and our house dressing (no tomato)

**Anatra** £9.95

Peking duck, plum and hoisin sauce, spring onions, cucumber, mozzarella and fresh coriander (no tomato)

**Chorizo Piccante** £8.95

Sliced chorizo, hot green peppers, jalapeños, fresh green chillies, mozzarella and tomato

**Garstang Blue & Goat's Cheese** £7.95

Red onions, field mushrooms, sun-blushed tomatoes, goat's cheese and local award-winning Garstang Blue cheese, with garlic and tomato

**Aglefino** £8.95

Naturally smoked haddock, leeks, free range egg, Emmental cheese, chopped parsley, lemon juice, crème fraîche (no tomato)

**Roasted Vegetable** £7.95

Aubergine, caramelised onions, green peppers, sliced tomatoes, pine nuts, rosemary, garlic, tomato and provolone piccante cheese

### GOURMET PIZZA

**Greek** £7.95

Sun-blushed tomatoes, red onion, green olives, green peppers, fresh chilli, feta cheese and mozzarella (no tomato)

**Funghi di Bosco** £8.75

Field, oyster and Paris brown mushrooms, mozzarella, tomato, garlic, fresh rosemary, and drizzled with truffle oil

**Gamberoni Piccante** £9.95

Tiger prawns, goat's cheese, crème fraîche, chilli jam, with spinach and fresh chilli. Garnished with coriander and spring onion (no tomato)

**Chilli Beef** £8.95

Spicy minced beef, red and green peppers, red onion, jalapeños, mozzarella and tomato. Hot!

**Tandoori Chicken** £9.25

Strips of tandoori chicken breast, cashew nuts, green peppers, red onions, mozzarella, tomato, coriander, with fresh lime and a yoghurt and mint dressing

**Courgette & Goat's Cheese** £7.95

Roasted courgettes, caramelised onion and red peppers on a tomato base with mozzarella, goat's cheese, rocket and balsamic glaze

**Pepper Steak** £9.95

Slices of peppered rump steak with field mushrooms, crème fraîche, mozzarella, Garstang Blue cheese and fresh watercress (no tomato)

**Inglese** £7.95

Smoked pancetta, free range egg, Cumberland sausage, mozzarella, Worcestershire sauce and tomato

**With Bury black pudding** £8.65

**Parma** £8.95

Italian cured ham, olives, parmesan shavings, mozzarella, tomato and fresh rocket

**Chicken Piri Piri** £9.35

Strips of Piri Piri chicken breast, red onions, green peppers, jalapeños, field mushrooms, garlic, mozzarella and tomato

Extra pizza ingredients £1.55 per item

We are happy to prepare your pizza base with gluten-free dough for an additional £1.50

## PASTAS AND OVEN BAKED DISHES OF LOVELINESS

**Mushroom & Goat's Cheese Penne** £7.95

Finished with cream and béchamel and topped with rocket and shaved parmesan

**With chicken** £8.95

**Crab and King Prawn Linguine** £10.95

Linguine pasta baked al forno, coated in a pungent tomato, garlic and chilli sauce with crab meat and king prawns. Classic and hot

**Beef Lasagne** £8.85

Stacked layers of pasta filled with a rich beef and tomato ragù. With celery, carrot, onion, béchamel and Worcestershire sauce. Topped with Parmesan cheese

**Melanzana Parmigiana** £7.95

Slices of roasted aubergine baked with buffalo mozzarella, provolone cheese, parmesan, chopped tomato, garlic and pine kernels, and served with olive bread

**Salmon & Spinach Lasagne** £7.95

Smoked salmon, spinach, spring onions, parsley, béchamel sauce, mozzarella and a little tomato

**Roast Vegetable Lasagne** £7.95

With roasted peppers, aubergines, courgettes and onions, in a creamy béchamel and tomato sauce finished off with parmesan cheese

## SALADS

### MAIN COURSE SALADS

**Goat's Cheese & Roasted Red Onion** £7.95

Goat's cheese baked on French bread, served on mixed salad leaves tossed in lemon olive oil, with cucumber, cherry tomatoes, marinated olives, roasted pine nuts, caramelised red onion and sun-blushed tomatoes. Served with a spicy tomato relish and fresh basil

**Smoked Chicken Caesar** £8.35

Smoked chicken breast, cos lettuce and grated parmesan, tossed in our house dressing and topped with pancetta, croutons, boquerone anchovies and freshly shaved parmesan. Served with baked dough balls

**Croma Niçoise** £8.55

Flaked tuna, marinated black olives, boquerone anchovies, capers, green beans, free range egg, mixed salad leaves, cherry tomatoes and cucumber served with a creamy vinaigrette and baked dough balls

**Tandoori Chicken** £8.05

Tandoori chicken breast, cashew nuts, green peppers, red onions, cos lettuce, coriander, a yoghurt and mint dressing, fresh lime and served with baked dough balls

**Peking Duck** £8.75

Strips of warm Peking duck in a plum and hoisin sauce, with Worcestershire sauce and tabasco, served on a bed of rocket and spinach. With cucumber batons, spring onion, croutons, fresh coriander and baked doughballs

**Smoked Haddock & Potato** £8.55

Naturally smoked haddock served warm with new potatoes, cos lettuce, and spinach, with cherry tomatoes, leeks and fresh green chillies, a crème fraîche & mayonnaise dressing & garnished with chopped chives. Hot

### SIDE SALADS

**Roasted Beetroot & Goat's Cheese** £5.35

Red beetroot, walnuts and crumbled goat's cheese, on a mixed leaf salad dressed with a mustard vinaigrette

**Rocket & Parmesan** £5.45

Rocket leaves and parmesan shavings dressed with extra virgin olive oil, lemon juice and balsamic syrup

**Tomato & Onion** £3.45

Vine tomatoes and red onions dressed with extra virgin olive oil, balsamic vinegar and fresh basil

**Mixed Leaf House Salad** £3.95

Mixed salad leaves, red and green peppers, cherry tomatoes and cucumber with our own creamy vinaigrette

# WINE LIST & DRINKS

## HOUSE WINE

	175ml	250ml	750ml bottle
<b>HOUSE WHITE</b>			
<b>Arpeggio Bianco</b> Catarratto / Sicilia	£4.35	£5.70	£16.75
Terrific balance of refreshment and fruit. Sicily proving to be the nearest to New World in terms of accessible wines in Europe today. <b>12.5%</b>			

## HOUSE RED

<b>Arpeggio Rosso</b> Nerello Mascalese / Sicilia	£4.35	£5.70	£16.75
Now here's a native Sicilian grape that's been getting all the wine journalists bouncing up and down, bright fruit flavours but with a smoky backbone. <b>12.5%</b>			

Our house wines are available in carafes of 500ml for **£10.95** and 1 Litre for **£20.95**

## WHITE

	175ml	250ml	750ml bottle
<b>Sauvignon Blanc</b> Ochagavia / Chile	£5.35	£6.50	£17.35
Easily one of the best Sauvignon Blancs coming out of Chile at the moment, and this little fella is the apogee, classic classy rasping delightfulness. <b>12.5%</b>			

<b>Rioja</b> Mi Villa / Spain	£5.35	£7.25	£18.90
Unoaked Viura that seems with each vintage to gain more grace, more lemony fragrance, possibly our favourite white on the list. No, we love them all the same. <b>12.5%</b>			

<b>Grillo</b> Tenuta di Orestide / Italy	£5.70	£7.30	£19.85
We love the exceptional value coming out of Sicily these days. The raw materials of terrific native grapes allied to modern wine making bring rascally crunchy fruit to our happy tables. So, go Grillo for lemon zing and mouth filling ripeness. <b>12.5%</b>			

<b>Pinot Grigio</b> Sant'Elisa / Italy	£5.75	£7.50	£19.95
Still remains the best under the radar Pinot we've ever tasted, a secret little number from Paulo Valle's "other vineyards", bright, vibrant, crisp but with a hint of lasciviousness that just does the business. <b>12.5%</b>			

<b>Chardonnay</b> Reserva / Viña Leyda / Chile	£5.75	£7.50	£19.95
What a relief it is to once more be able to drink Chardonnay, fashion has gone full circle and we can enjoy one of the truly noble white grapes again. Leyda make rounded vibrant wines of controlled class from beautifully tended vines. <b>13.5%</b>			

<b>Sauvignon Blanc</b> Pencarrow / New Zealand	£6.55	£8.30	£23.05
If you must drink Kiwi Sauvignon Blanc, and as we are Brits we must support the old colonies what what, better make it a real classic. <b>13.5%</b>			

<b>Albariño</b> Ruta 49 / Terras de Lantaño / Spain	£7.25	£9.25	£25.20
Delicious, delightful, stylish refreshment from the cool Galician coast of North West Spain. Lantaño are a small family concern who only grow one grape, Albariño, full of zesty lime and slightly sherbet scents. <b>12.5%</b>			

## ROSÉ

	175ml	250ml	750ml bottle
<b>Ochagavia</b> Silvestre / Rosé / Chile	£5.35	£6.75	£17.80
Faultless, zesty cabernet sauvignon Rose. Full of strawberry scents and bright cherry flavours. Good quality from Chile as always. <b>13%</b>			

## RED

	175ml	250ml	750ml bottle
<b>Cabernet Sauvignon</b> Ochagavia / Chile	£4.95	£6.50	£17.35
Still a lovely glass, straight down the line Cab Sav, unmistakable blackcurrant flavours with a touch of eucalyptus on the nose. Tremendous. <b>12.5%</b>			

<b>Sangiovese/Merlot E'Got</b> Italy	£5.10	£6.85	£17.85
Can't get decent Chianti at this price any more, so lets be canny and nip over the Apennines into Emilia Romagna where the Sangiovese is all bright berry loveliness. <b>12%</b>			

<b>Rioja</b> Mi Villa / Spain	£5.60	£7.40	£19.70
One of the band of clever Rioja producers who look to keep the Tempranillo and Grenache fruit bright and brimming, but leave a little wriggle room for a touch of oak. Brilliant. <b>13%</b>			

<b>Syrah (Shiraz)</b> Tenuta di Orestide / Italy	£5.65	£7.45	£19.85
Whilst Aussie Shiraz tumbles in quality, Sicilian Syrah fills the gap with ripe brambly flavours, rich purple blackcurrant colours and a heady spicy finish. Super wine from lovely people. Drink up and feel good. <b>13%</b>			

<b>Merlot</b> Reserva / Viña Leyda / Chile	£5.70	£7.60	£19.95
Bright and bold this wine maybe as it first approaches, but it then envelops you in plummy rich unctuousness. Very well balanced Merlot indeed. <b>13.5%</b>			

<b>Malbec</b> Finca La Florencia / Cassone / Argentina	£5.70	£7.60	£19.95
What was unheard of twenty years ago is now a go to red for any British drinker. Bold, deep and brimming with ripe fruit, from the charming Cassones, third generation Italian family growing and vinifying this terrific wine. <b>14%</b>			

<b>Nero d'Avola</b> Plumbago / Planeta / Italy	£6.95	£8.95	£24.50
Named after the wild flowers that surround these vineyards there is a certain softness to the tannins that evokes the flowers themselves. However, the wine is brimming with customary Planeta polish, full of red fruits and chocolate flavours. Hmm. <b>13%</b>			

<b>Montepulciano d'Abruzzo</b> Pasetti / Italy	£7.95	£9.90	£26.50
Hooray, hooray the great Pasetti Montepulciano returns. Thanks to Mimmo and Laura for this fantastic deep purple hued damson flavoured example of the potential greatness of the Abruzzo region. Lap it up, literally. <b>14%</b>			

## TREMENDOUS, TERRIFIC, TOP-TASTIC TUESDAYS

Time for Wine.

Any bottle of wine from our sumptuous list for the price of a bottle of house.

So, whatever floats your boat or drowns your sorrows, only **£16.75**. The best deal in town? Let's raise a glass and say aye to that. (Includes Prosecco & Cava, but not Champagne. Tough luck!)

## SPARKLING WINE

	125ml	750ml bottle
<b>Rose Cava</b> Masia Bach	£4.50	£19.95
A brimming bubbling glass of Spanish strawberry-sherbet scented deliciousness. Celebrate good times, come on! <b>12%</b>		

<b>Prosecco</b> Borgo Molino / Treviso DOC	£5.25	£24.75
What's not to like in Borgo Molino's flagship fizz? Lovely bright honeyed nose, bursting apricot and sherbet bubbles, all round gorgeous. And we like a little gorgeousness. <b>11%</b>		

<b>Champagne</b> Andre Bergere / Brut Tradition / N.V. France	£7.95	£39.95
Top notch, boutique, family run Champagne House. Glorious, proper, proper Champagne, a real treat, and we are so pleased to be working with such a wonderful producer. All the wines are aged over three years providing a gloriously rich initial flavour that gives way to such a crunchy refreshing finish. <b>12.5%</b>		



## BEER, CRAFT ALES & CIDER

	330ml bottle	660ml bottle
<b>Peroni Nastro Azzurro</b> Abv 5.1%	£3.75	£6.55

<b>Topaz IPA</b> Brightside Brewery – Radcliffe	500ml bottle	£4.75
Pale ale, caramel malts and wheat producing a light amber colour and complex malt profile to compliment a single Australian hop. Expect grassy, resinous aromas and restrained tropical fruit flavours. <b>5%</b>		

<b>Manchester Skyline Golden Ale</b> Brightside Brewery – Radcliffe	500ml bottle	£4.75
Lager malt, wheat and three speciality malts give a rich complex flavour which when combined with vibrant American and New Zealand hops, make this award winning beer a fuller flavoured golden ale. <b>4.6%</b>		

<b>Guru Birra Bionda</b>	330ml bottle	£3.95
Fine Italian artisan golden pale ale. Lightly sparkling with naturally fermented sweet Tuscan malts and light hoppy notes. <b>4%</b>		

<b>Lyme Bay Cider</b>	500ml bottle	£4.75
Award winning sparkling cider from freshly pressed West Country apples. <b>4.8%</b>		

## COCKTAILS

All our cocktails are **£7.50** unless stated otherwise.

<b>Paper Plane</b>	Amaro, Aperol, Wild Turkey bourbon & lemon juice
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<b>Negroni</b>	Campari, gin, Cinzano Rosso 1757
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<b>Apple &amp; Elderflower Martini</b>	Hayman's gin, elderflower liqueur and apple juice. Served with a twist of lemon
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<b>Croma Martini</b>	A raspberry martini with Chambord, vodka, sweet vermouth, strawberry pressé and a twist of lime
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<b>Cosmopolitan</b>	Lemon vodka, Cointreau, cranberry juice and fresh lime juice
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<b>Margarita</b>	Tequila, Cointreau, syrop de gomme and fresh lime juice
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<b>Espresso Martini</b>	Vanilla vodka and Tia Maria with syrop de gomme and fresh espresso
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<b>Long Island Iced Tea</b>	Smirnoff Vodka, Gordons Gin, Cointreau, Bacardi, Tequila with lemon juice, syrop de gomme, Cola and a slice of lemon
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<b>Amaretto Sour</b>	Amaretto, lemon juice, syrop de gomme, twist of lemon and a lovely maraschino cherry!
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<b>Rum Daiquiri</b>	Seven Year Old Havana Club rum with lime juice and syrop de gomme
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<b>Aperol Spritz</b>	Prosecco and Aperol, topped with soda and fresh sliced orange
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<b>Croma Champagne £8.50</b>	Strawberry schnapps and pressé topped with champagne
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<b>Kir Royale £8.50</b>	Champagne with crème de cassis added for Royal class
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**COCKTAIL THURSDAYS** 2 Cocktails for **£10.00** or 2 Champagne Cocktails **£12.00**

A selection of Aperitifs, Spirits & Liqueurs are available on request

## SOFT DRINKS & COFFEES

<b>Fruit Juices</b>	£1.95	<b>Espresso</b>	£1.80
Orange or cranberry		<b>Double Espresso</b>	£2.25
<b>Mixers</b> 200ml	£1.90	<b>Macchiato</b>	£2.00
Lemonade / tonic / soda / dry ginger / bitter lemon		<b>Americano</b>	£2.00
<b>San Pellegrino</b>		<b>Cappuccino</b>	£2.35
<b>Aranciata Rossa</b> 330ml	£2.50	<b>Caffè Latte</b>	£2.35
Sparkling water with blood orange		<b>Flat White</b>	£2.35
<b>San Pellegrino Limonata</b> 330ml	£2.50	<b>Mocha</b>	£2.35
Sparkling water with lemon juice		<b>Hot Chocolate</b>	£2.35
<b>Coke</b> or <b>Diet Coke</b> 330ml bottle	£2.35	<b>Tea Pigs Fine Tea</b>	£1.90
<b>Apple Juice</b>	£2.50	Whole leaf teas and infusions in biodegradable tea temples: Everyday Brew, Darjeeling Earl Grey, Chamomile Flowers, Peppermint Leaves, Mao Feng Green Tea or Super Fruit.	
100% pressed apple juice		<b>Decaf Cappuccino</b>	£2.35
<b>Strawberry Juice</b>	£2.70	<b>Decaf Americano</b>	£2.00
100% natural premium juice		<b>Decaf latte</b>	£2.35
<b>J2O Orange and Passionfruit</b>	£2.50		
<b>S.Pellegrino</b>			
<b>Sparkling Water</b> 500ml	£2.65		
<b>Acqua Panna Still Water</b> 500ml	£2.65		