



INDEPENDENT GOURMET PIZZERIA

INTROS

Smoked Almonds £1.95

A Bowl of Marinated Olives £3.25

STARTERS

Soup of the Day £3.95

Homemade soup served with fresh bread supplied by Barbakan of Chorlton

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

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

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

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
HOUSE WHITE			
Arpeggio Bianco 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. 12.5%			

HOUSE RED

Arpeggio Rosso 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. 12.5%			

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

WHITE

	175ml	250ml	750ml bottle
Sauvignon Blanc Ochagavia / Chile	£4.95	£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. 12.5%			
Rioja 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. 12.5%			
Grillo 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 racingly crunchy fruit to our happy tables. So, go Grillo for lemon zing and mouth filling ripeness. 12.5%			
Pinot Grigio 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. 12.5%			
Chardonnay 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. 13.5%			
Sauvignon Blanc 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. 13.5%			
Albariño 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. 12.5%			

ROSÉ

	175ml	250ml	750ml bottle
Ochagavia 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. 13%			

RED

	175ml	250ml	750ml bottle
Cabernet Sauvignon 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. 12.5%			
Sangiovese/Merlot E'Got 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. 12%			
Rioja 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. 13%			
Syrah (Shiraz) 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. 13%			
Merlot 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. 13.5%			
Malbec 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. 14%			
Nero d'Avola 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. 13%			
Montepulciano d'Abruzzo 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. 14%			

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
Rose Cava Masia Bach	£4.50	£19.95
A brimming bubbling glass of Spanish strawberry-sherbet scented deliciousness. Celebrate good times, come on! 12%		
Prosecco 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. 11%		
Champagne 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. 12.5%		



BEER, CRAFT ALES & CIDER

	pint	half pint	330ml bottle
Peroni Nastro Azzurro Abv 5.1%	£4.95	£2.45	£3.75
Topaz IPA 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. 5%			
Manchester Skyline Golden Ale 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. 4.6%			
Guru Birra Bionda			330ml bottle £3.95
Fine Italian artisan golden pale ale. Lightly sparkling with naturally fermented sweet Tuscan malts and light hoppy notes. 4%			
Lyme Bay Cider			500ml bottle £4.75
Award winning sparkling cider from freshly pressed West Country apples. 4.8%			

COCKTAILS

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

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

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

Fruit Juices	£1.95	Espresso	£1.80
Orange or cranberry		Double Espresso	£2.25
Mixers 200ml	£1.90	Macchiato	£2.00
Lemonade / tonic / soda / dry ginger / bitter lemon		Americano	£2.00
Sanpellegrino		Cappuccino	£2.35
Aranciata Rossa 330ml	£2.50	Caffè Latte	£2.35
Sparkling water with blood orange		Flat White	£2.35
Sanpellegrino Limonata 330ml	£2.50	Mocha	£2.35
Sparkling water with lemon juice		Hot Chocolate	£2.35
Coke or Diet Coke 330ml bottle	£2.35	Tea Pigs Fine Tea	£1.90
Apple Juice	£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		Decaf Cappuccino	£2.35
Strawberry Juice	£2.70	Decaf Americano	£2.00
100% natural premium juice		Decaf latte	£2.35
J2O Orange and Passionfruit	£2.50		
S.Pellegrino			
Sparkling Water 500ml	£2.65		
Acqua Panna Still Water 500ml	£2.65		