



INDEPENDENT GOURMET PIZZERIA

## INTROS

**Smoked Almonds £2.25**

**A Bowl of Marinated Olives £3.85**

## STARTERS

**Baked Dough Balls £3.25**

Served with garlic butter

**Garlic Bread £3.25**

Freshly baked pizza dough brushed with garlic butter

**With pulped tomato and fresh basil £3.85**

**With melted mozzarella £3.85**

**Buffalo Mozzarella D.O.P. £6.55**

Served with vine tomatoes, marinated 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 £9.55**

**Bresaola & Artichokes £6.95**

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

**Garlic Prawns £7.95**

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

**Croma Baked Mushrooms £5.95**

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

**Melanzane Parmigiana £5.95**

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

**Tuna & Black Olive Pâté £5.75**

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 £4.95**

Freshly chopped tomato, red onion, garlic, fresh basil and drizzled with olive oil. Seasoned with cracked black pepper and rock salt

**Mushroom Bruschetta £5.75**

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 £5.95**

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 £12.95**

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

**Mixed Antipasti £11.95**

Chargrilled artichokes, marinated olives, sun-blushed tomatoes, feta cheese drizzled with chilli oil, freshly chopped tomato and onion and a balsamic and olive oil dip. Served with freshly baked rosemary bread

## FROM THE PIZZA OVEN

### CLASSIC PIZZA

**Margherita £7.75**

Mozzarella, tomato and fresh basil

**Americana £9.35**

Pepperoni sausage, mozzarella and tomato

**With hot green pepper £9.95**

**Florentina £9.45**

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

**Marinara £9.95**

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

### CROMA ORIGINALS

**Chicken Caesar £9.95**

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

**Anatra £10.25**

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

**Chorizo Piccante £9.95**

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

**Garstang Blue & Goat's Cheese £9.25**

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

**Aglefino £10.45**

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

**Roasted Vegetable £8.75**

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

### GOURMET PIZZA

**Siciliana £9.85**

Italian cured ham, artichokes, olives, anchovy, garlic, mozzarella & tomato

**Funghi di Bosco £9.95**

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

**Tandoori Chicken £10.25**

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 £8.95**

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

**Inglese £9.25**

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

**With Bury black pudding £9.85**

**Parma £9.95**

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

**Chicken Piri Piri £10.25**

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

**Vegan cheese £1.25**

**Gluten free pizza base £1.50**

Extra pizza ingredients £1.55

## THE NEW MANCHESTER 11" SPECIALS £12.95

Distinctive flavour combinations on a larger double-fermented pizza base for extra taste

**Steak au Poivre**

Fillet steak and field mushrooms on a creamy pepper sauce base with caramelised onion, mature Stilton and watercress

**Crab & Samphire**

Brown & white crab meat on a mascarpone base, with mozzarella & samphire. Dressed with parmesan breadcrumbs, a pinch of chilli flakes & lemon juice

**Gamberoni Piccante**

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

**Wild Forest Mushrooms & Venison**

Finest venison with wild forest & porcini mushrooms, on a mascarpone base, with buffalo mozzarella, fresh thyme & truffle oil

## PASTAS AND OVEN BAKED DISHES OF LOVELINESS

**Mushroom & Goat's Cheese Penne £9.45**

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

**With chicken £10.25**

**Crab and King Prawn Linguine £11.45**

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 £10.25**

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

**Melanzane Parmigiana £9.25**

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

**Salmon & Spinach Lasagne £9.45**

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

**Roast Vegetable Lasagne £8.75**

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 £8.95**

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 £9.75**

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 £10.25**

Flaked tuna, marinated 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 £9.55**

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 £9.75**

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 £10.25**

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

**Rocket & Parmesan £5.95**

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

**Tomato & Onion £3.95**

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

**Mixed Leaf House Salad £4.25**

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>Sauvignon Blanc</b> Ochagavia / Chile	£4.95	£6.50	£18.95
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>			

### HOUSE RED

<b>Cabernet Sauvignon</b> Ochagavia / Chile	£4.95	£6.50	£18.95
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>			

Our house wines are available in carafes of 500ml for **£11.95** and 1 Litre for **£22.95**

## WHITE

	175ml	250ml	750ml bottle
<b>Pinot Grigio</b> Sant'Elisa / Italy	£6.75	£8.45	£23.50
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>Grillo</b> Tenuta di Orestide / Italy	£6.75	£8.45	£23.50
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. <b>12.5%</b>			

<b>Rioja</b> Mi Villa / Spain	£6.25	£8.25	£22.50
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>Sauvignon Blanc</b> Pencarrow / New Zealand	£7.25	£10.00	£26.50
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>Verdejo</b> Menade / Rueda / Spain	£7.15	£9.50	£27.00
Beautiful organic wine. Just like the winter snow, deep and crisp and even. Beguiling, and oh so refreshing. A wine for all our Manchester seasons. <b>13%</b>			

<b>Gavi di Gavi</b> Monchiero Carbone	£8.75	£11.15	£29.50
Carbone are exceptionally fine winemakers, with tremendous understanding of the balance between bright crunchy fruit and crisp clean vibrancy that helps Gavi di Gavi reach some delightful heights. <b>13%</b>			

## ROSÉ

	175ml	250ml	750ml bottle
<b>Ochagavia</b> Silvestre / Rosé / Chile	£5.95	£7.25	£19.45
'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>Syrah (Shiraz)</b> Tenuta di Orestide / Italy	£6.75	£8.45	£23.50
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> Domaine Montrose / Vin de Pays d'Oc / France	£6.95	£8.85	£24.25
Delicious delightful and from down there in the South of France. Unoaked, ripe and full of bright plummy flavours. <b>12.5%</b>			

<b>Rioja</b> Mi Villa / Spain	£6.75	£8.45	£23.50
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>Malbec</b> Finca La Florencia / Cassone / Argentina	£6.95	£8.65	£23.95
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>Primitivo del Salento</b> Piedalto / Perrini	£7.50	£10.00	£26.50
Terrific bold warm southern Italian flavours, stewed plums and spice, but with a finesse and elegance that suits you and our food. Organic. <b>13%</b>			

<b>Montepulciano d'Abruzzo</b> Pasetti / Italy	£8.95	£11.25	£28.95
Thanks to Mimmo and Laura Pasetti for this fantastic deep purple hued damson flavoured example of the potential greatness of the Abruzzo region. Lap it up, literally. <b>13%</b>			

## WINE TUESDAYS

Whatever floats your boat or drowns your sorrows, choose any bottle of wine from our sumptuous list for the price of a bottle of house.

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	£5.45	£26.75
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	£6.45	£28.95
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	£8.95	£47.50
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>	£4.45	£7.50
Brewed in Italy using the finest hops with two-row spring-planted barley and Italian maize. This combination produces its unique crisp, refreshing taste. <b>5.1%</b>		
<b>Topaz IPA</b> Brightside Brewery – Radcliffe	500ml bottle	£5.45
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	£5.45
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>Jack Ratt Cider</b>	500ml bottle	£5.45
Award winning West Country cider, from the Lyme Bay Winery. Medium-sweet with a light sparkle and an intensely refreshing and zesty apple taste. <b>4.8%</b>		

## COCKTAILS

All our cocktails are **£8.50** unless stated otherwise.

<b>Negroni</b> Campari, gin, Cinzano Rosso 1757	<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
<b>Apple &amp; Elderflower Martini</b> Hayman's gin, elderflower liqueur and apple juice. Served with a twist of lemon	<b>Amaretto Sour</b> Amaretto, lemon juice, syrop de gomme, twist of lemon and a lovely maraschino cherry!
<b>Croma Martini</b> A raspberry martini with Chambord, vodka, sweet vermouth, strawberry pressé and a twist of lime	<b>Rum Daiquiri</b> Seven Year Old Havana Club rum with lime juice and syrop de gomme
<b>Cosmopolitan</b> Lemon vodka, Cointreau, cranberry juice and fresh lime juice	<b>Aperol Spritz</b> Prosecco and Aperol, topped with soda and fresh sliced orange
<b>Margarita</b> Tequila, Cointreau, syrop de gomme and fresh lime juice	<b>Croma Champagne £9.50</b> Strawberry schnapps and pressé topped with champagne
<b>Espresso Martini</b> Vanilla vodka and Tia Maria with syrop de gomme and fresh espresso	<b>Kir Royale £9.50</b> Champagne with crème de cassis added for Royal class

### COCKTAIL THURSDAYS & FRIDAYS!

2 Cocktails for **£14.00** or 2 Champagne Cocktails **£16.00**

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

## SOFT DRINKS & COFFEES

<b>Belvoir Elderflower Pressé</b> £2.75 Gently bubbling with real elderflower. 250ml	<b>Espresso</b> £2.25
<b>Fruit Juices</b> £2.35 Orange or cranberry	<b>Double Espresso</b> £2.95
<b>Fever-Tree Premium Mixers</b> £2.85 Indian Tonic Water, Light Indian Tonic Water, Ginger Ale, Lemonade & Soda. 200ml	<b>Macchiato</b> £2.55
<b>SanPellegrino Aranciata Rossa</b> 330ml £2.95 Sparkling water with blood orange	<b>Americano</b> £2.45
<b>SanPellegrino Limonata</b> 330ml £2.95 Sparkling water with lemon juice	<b>Cappuccino</b> £2.95
<b>Sprite Zero</b> 330ml bottle £2.45	<b>Caffè Latte</b> £2.95
<b>Coke</b> 330ml bottle £2.85	<b>Flat White</b> £2.95
<b>Diet Coke</b> 330ml bottle £2.55	<b>Mocha</b> £3.10
<b>Apple Juice</b> £2.95 100% pressed apple juice	<b>Hot Chocolate</b> £2.95
<b>Strawberry Juice</b> £2.95 100% natural premium juice	<b>Tea Pigs Fine Tea</b> £2.85 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.
<b>S.Pellegrino Sparkling Water</b> 500ml £2.95	<b>Decaf Cappuccino</b> £2.95
<b>Acqua Panna Still Water</b> 500ml £2.95	<b>Decaf Americano</b> £2.45
	<b>Decaf Latte</b> £2.95 All our coffees are available with soya milk