



CROMA

WELCOMES YOU BACK



INTROS & STARTERS

Marinated Olives £3.85

GARLIC BREADS

Plain £3.25

Pulped tomato & fresh basil £3.85

With melted mozzarella £3.85

Tomato & mozzarella £4.25

Baked Dough Balls £3.25

Served with garlic butter

Croma Baked Mushrooms £5.95

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

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

Buffalo Mozzarella D.O.P. £6.55

Vine tomatoes, buffalo mozzarella D.O.P, marinated olives, fresh basil & extra virgin olive oil

SIDE SALADS

Rocket & Parmesan £5.95

With extra virgin olive oil, lemon juice & balsamic syrup

Tomato & Onion £3.95

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

FROM THE PIZZA OVEN

We may have been closed for 3 months but we have been perfecting our own fabulous sourdough. A delicious, crispy and light dough that has been double fermented to create a really flavoursome Neapolitan delight.

Margherita £7.95

Mozzarella & tomato

Americana £9.35

Pepperoni sausage, mozzarella & tomato

Americana Hot £9.95

Pepperoni sausage, hot green peppers, mozzarella & tomato

Florentina £9.45

Spinach, egg, olives, garlic, parmesan, mozzarella & tomato

Siciliana £10.45

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

Chicken Piri Piri £10.25

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

Vegan cheese available for an extra £1.25
Extra pizza ingredients £1.25 per item

Marinara £9.95

Tuna, king prawns, anchovies, capers, olives, red onion & tomato (no cheese)

Garstang & Goat's Cheese £9.55

Red onions, field mushrooms, sun-blushed tomatoes, Garstang blue cheese, goat's cheese, garlic & tomato

Cotto £9.35

Field Mushrooms, smoked pancetta, mozzarella & tomato

Chorizo Piccante £9.95

Sliced chorizo, hot green peppers, jalapeños, fresh green chilli, mozzarella & tomato

Funghi £9.75

Field mushrooms, garlic, rosemary, mozzarella, tomato & truffle oil

Spicy King Prawn £10.95 NEW!

King prawns, red onions, peperonata, tabasco, mozzarella, tomato & chopped parsley

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

OVEN BAKED PASTAS

Crab and King Prawn Linguine £11.45

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

Mushroom & Goat's Cheese Penne £9.45

Penne pasta, with cream and béchamel topped with rocket and shaved parmesan.
With chicken £10.25

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

Please advise of any allergens at the time of ordering
a 10% optional service charge will be added to groups of 6 or more

MAIN COURSE SALADS

Smoked Chicken Caesar £9.75

Smoked chicken, cos lettuce, parmesan, pancetta, croutons and boquerone anchovies. Served with baked dough balls & a creamy vinaigrette

Buffalo Mozzarella D.O.P. £9.55

Vine tomatoes, marinated olives, fresh basil & extra virgin olive oil. Served with baked dough balls

Artichoke Salad £9.75 NEW!

Chargrilled marinated artichokes, goat's cheese, olives, sun-blush tomatoes, rocket & baby spinach. Served with baked dough balls & a creamy vinaigrette

DESSERTS

Chocolate Fudge Cake £5.75

Hot or cold with chocolate sauce

Lemon Cheesecake £5.75

With raspberries & coulis

Sticky Toffee Pudding £5.95

Cartmel's indulgent hot pud

The above are all served with cream or vanilla ice cream

Affogato £5.95

Liqueur, espresso & vanilla ice cream

Lemon Sorbet £4.95

2 scoops – Gran Gelato sorbet

Dairy Ice Cream £4.95

3 scoops – Vanilla / Chocolate / Strawberry

WINE LIST & DRINKS

WHITE

175ml 250ml 750ml bottle

HOUSE WHITE

- Sauvignon Blanc** 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. 12.5%
- Pinot Grigio** 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. 12.5%
- Grillo** Cantine Pellegrino / 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 rascally crunchy fruit to our happy tables. So, go Grillo for lemon zing and mouth filling ripeness. 13.5%
- Rioja** 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. 12.5%
- Sauvignon Blanc** 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. 13.5%

ROSÉ

175ml 250ml 750ml bottle

- Ochagavia** 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. 13%

RED

HOUSE RED

- Cabernet Sauvignon** 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. 12.5%
- Shiraz** Mountadam / Barossa Valley £7.10 £8.75 £24.75
When you finally get a proper Aussie Shiraz all seems well with the world. The terrific wine making of Con Moshos (ex Petaluma) produces rich vibrant wines, that are both ripe and unctuous bramble bombs, but retain enough style and finesse to leave room for just another glass. 13.5%
- Merlot** Tirani / Pellegrino / Sicily. £6.60 £7.95 £23.00
Delicious glass of plum fruit Merlot. Quite thick and ripe from all that Sicilian sun, but not over done. In fact Pellegrino were on our list when we first opened nearly 20 years ago. So lovely to have them back, class, you don't lose it. (If you had it in the first place...) 13.5%
- Rioja** 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. 13%
- Malbec** 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. 14%

SPARKLING WINE

125ml 750ml bottle

- Rose Cava** Masia Bach £5.45 £26.75
A brimming bubbling glass of Spanish strawberry-sherbet scented deliciousness. Celebrate good times, come on! 12%
- Prosecco** 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. 11%
- Champagne** 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. 12.5%

BEER, CRAFT ALES & CIDER

We thought it would be a great idea to celebrate our 20th Birthday by hooking up with one of the new stars on the local scene, Brightside Brewery, to produce a local lager that reflects our Manchester heritage but also our commitment to quality and flavour. Cheers and very good health to all.

- Clarence Street Original Lager** 330ml bottle £4.25
Our house beer, enough said. 4.0%
- Peroni Nastro Azzurro** 330ml bottle 660ml bottle £4.75 £7.65
Rome's finest export beer. 5.1%
- Topaz IPA** 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. 5%
- Manchester Skyline** Brightside Brewery – Radcliffe 500ml bottle £5.45
Golden Ale. Lager malt, wheat and three speciality malts give a rich complex flavour combining American and NZ hops. 4.6%
- Jack Ratt Cider** 500ml bottle £5.45
Award winning West Country cider, from the Lyme Bay Winery. Medium-sweet with a light sparkle and zestiness. 4.8%



SOFT DRINKS

- Belvoir Elderflower Pressé** £2.75 330ml bottle £2.85
Gently bubbling with real elderflower. 250ml
- Orange, Cranberry Juice** £2.35
- Fever-Tree Premium Mixers** £2.85
Indian Tonic Water, Light Indian Tonic Water, Ginger Ale, Lemonade & Soda. 200ml
- SanPellegrino Aranciata Rossa / Limonata** 330ml £2.95
- Sprite Zero** 330ml bottle £2.45
- Coke** 330ml bottle £2.55
- Diet Coke** 330ml bottle £2.55
- Frobisher's Pressed Apple Juice** 330ml bottle £2.95
- Pago Strawberry Juice** 200ml bottle £2.95
- S.Pellegrino Sparkling Water** 500ml £2.95
- Acqua Panna Still Water** 500ml £2.95

COCKTAILS

All our cocktails are £7.95 unless stated otherwise.

- Negroni**
Campari, gin, Cinzano Rosso 1757
- Apple & Elderflower Martini**
Hayman's gin, elderflower liqueur and apple juice. Served with a twist of lemon
- Croma Martini**
A raspberry martini with Chambord, vodka, sweet vermouth, strawberry pressé and a twist of lime
- Margarita**
Tequila, Cointreau, syrop de gomme and fresh lime juice
- Espresso Martini**
Vanilla vodka and Tia Maria with syrop de gomme and fresh espresso
- Long Island Iced Tea**
Smirnoff Vodka, Gordons Gin, Cointreau, Bacardi, Tequila with lemon juice, syrop de gomme, Cola and a slice of lemon
- Amaretto Sour**
Amaretto, lemon juice, syrop de gomme, twist of lemon and a lovely maraschino cherry!
- Rum Daiquiri**
Seven Year Old Havana Club rum with lime juice and syrop de gomme
- Aperol Spritz**
Prosecco and Aperol, topped with soda and fresh sliced orange
- Cosmopolitan**
Lemon vodka, Cointreau, cranberry juice and fresh lime juice
- Croma Champagne** £8.95
Strawberry schnapps and pressé topped with champagne
- Kir Royale** £8.95
Champagne with crème de cassis added for Royal class

COFFEES & TEAS

- Espresso** £2.25
- Double Espresso** £2.95
- Macchiato** £2.55
- Americano** £2.45
- Cappuccino** £2.95
- Caffè Latte** £2.95
- Flat White** £2.95
- Mocha** £3.10
- Liqueur Coffee** £5.45
- Hot Chocolate** £2.95
- LIQUEURS (25ml) £5.45**
- Grappa** £2.85
- Strega** £2.85
- Amaretto** £2.85
- Tia Maria** £2.85
- Sambuca** £2.85
- Sambuca Nera** £2.85
- Limoncello** £2.85
- Cointreau** £2.85
- Drambuie** £2.85
- Bailey's (50ml)** £2.85
- Tea Pigs Fine Tea** £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
- All our coffees are available with soya milk.
Decaf options are available