



CROMA

WELCOMES YOU BACK



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

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

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

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

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

Buffalo Mozzarella £9.55

Served with baked dough balls, vine tomatoes, marinated olives, fresh basil and drizzled with basil infused olive oil

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.

CLASSIC PIZZA

Margherita £7.95

Mozzarella, tomato and fresh basil

Florentina £9.45

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

Americana £9.35

Pepperoni sausage, mozzarella and tomato

With hot green pepper £9.95

Marinara £9.95

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

Siciliana £10.45

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

Funghi £9.75

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

Gluten free pizza base £1.50

Vegan cheese £1.25

Extra pizza ingredients £1.25

GOURMET PIZZA

Chorizo Piccante £9.95

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

Anatra £10.25

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

Chicken Piri Piri £10.25

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

Steak au Poivre £12.95

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

Parma £9.95

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

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

PASTAS AND OVEN BAKED DISHES OF LOVELINESS

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

Roast Vegetable Lasagne £8.75

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

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

Salmon & Spinach Lasagne £9.45

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

Mushroom & Goat's Cheese Penne £9.45

Finished with cream and béchamel and topped with rocket and shaved parmesan. **With chicken £10.25**

Please let us know if you have any food allergies or require information on ingredients used in our dishes

DESSERTS

Raspberry & Lemon Cheesecake £5.75

A light baked lemon cheesecake on a biscuit base, topped with raspberries & coulis

Chocolate Fudge Cake £5.75

Served hot or cold with chocolate sauce

Hot Sticky Toffee Pudding £5.95

From the Cartmel Sticky Toffee Pudding Company

(The above are all served with whipped cream, ice cream or mascarpone)

Lemon Sorbet £4.95

2 scoops of finest Italian Gran Gelato lemon sorbet

Ice Cream £4.95

Award winning Dairy Ice Cream from the Ribble Valley. Choose 3 flavours from the following – Vanilla / Chocolate / Strawberry / Caramel Crunch / Mint Choc Chip

COFFEE & LIQUEURS

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
Hot Chocolate	£2.95
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

Decaf Cappuccino	£2.95
Decaf Americano	£2.45
Decaf Latte	£2.95
Liqueur Coffee	£5.45

Espresso coffee, Sirop de Gomme and fresh cream served with your choice of liqueur: Irish whisky, brandy, Baileys, Tia Maria or Amaretto

All our coffees are available with soya milk

LIQUEURS

(25ml) **£3.65**

Grappa	Sambuca Nera
Strega	Limoncello
Amaretto	Cointreau
Tia Maria	Drambuie
Sambuca	Bailey's (50ml)

WINE LIST & DRINKS

HOUSE WINE

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%**

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%**

WHITE

175ml 250ml 750ml bottle

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 racingly crunchy fruit to our happy tables. So, go Grillo for lemon zing and mouth filling ripeness. **12.5%**

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%**

Chardonnay Orleans / Clos St Fiacre / Loire **£7.85 £9.75 £27.50**
We have had so many asking for the return of Chardonnay we had to bring the melon and honey warmth back to Manchester, cheers you right up. But we have decided to be a little left-field, sourcing one of the few Loire Chards, rare, ripe and with a racingly crisp finish. Delightful. **13%**

Gavi di Gavi 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. **13%**

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

175ml 250ml 750ml bottle

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%**

Primitivo del Salento 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. **13%**

Montepulciano d'Abruzzo 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. **13%**

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 **£4.25**
Our house beer, enough said. **4.0%**

Topaz IPA Brightside Brewery – Radcliffe **£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. **5%**

Peroni Nastro Azzurro **£4.75 £7.65**
Brewed in Italy using the finest hops with two-row spring-planted barley and Italian maize. This combination produces its unique crisp, refreshing taste. **5.1%**

Jack Ratt Cider **£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. **4.8%**

COCKTAILS

All our cocktails are **£8.50** 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

Cosmopolitan Lemon vodka, Cointreau, cranberry juice and fresh lime juice

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

Croma Champagne £9.50 Strawberry schnapps and pressé topped with champagne

Kir Royale £9.50 Champagne with crème de cassis added for Royal class

SOFT DRINKS

Belvoir Elderflower Pressé £2.75 Gently bubbling with real elderflower. 250ml

Fruit Juices £2.35 Orange or cranberry

Fever-Tree Premium Mixers £2.85 Indian Tonic Water, Light Indian Tonic Water, Ginger Ale, Lemonade & Soda. 200ml

SanPellegrino Aranciata Rossa 330ml £2.95 Sparkling water with blood orange

SanPellegrino Limonata 330ml £2.95 Sparkling water with lemon juice

S.Pellegrino Sparkling Water 500ml £2.95

Acqua Panna Still Water 500ml £2.95