



INDEPENDENT PIZZERIA EST. MANCHESTER 2000



INTROS & STARTERS

Marinated Olives £3.95 (vg)

Individual Garlic Breads

Plain £3.45 (v)

With melted mozzarella £3.95 (v)
With tomato & fresh basil £3.95 (v)

Garlic Breads to Share

With melted mozzarella £7.60 (v)
With tomato and fresh basil £7.60 (v)

Baked Dough Balls £3.45 (v)

Served with garlic butter

With added spicy Hot Honey £3.95

Formaggio Dough Balls 'Al Forno' £4.95 New! (v)

Baked dough balls topped with mozzarella, mature cheddar and Parmesan, brushed with garlic butter and served with a chilli jam

Croma Baked Mushrooms £5.95 (v)

Oven roasted field mushrooms baked with garlic butter and Henderson's relish, topped with rocket and served with bread

Garlic Prawns £8.15

Tail-on King prawns cooked in garlic butter, Tabasco, Henderson's relish, white wine, spinach, red onion and served with bread

Melanzane Parmigiana £6.25 (v)

Slices of roasted aubergine baked with parmesan, fior di latte, provoloncino cheese, tomato & garlic. Served with bread

Bruschetta Pomodoro £4.95 (vg)

Freshly chopped cherry tomatoes, red onion, garlic, fresh basil and drizzled with extra virgin olive oil. Seasoned with cracked black pepper and sea salt

Mushroom Bruschetta £5.75 (v)

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

SIDES

Oven Baked Wedges £3.70 (v)

Seasoned potato wedges served with garlic mayo and chilli jam dips

Truffle & Parmesan Wedges £4.20 New! (v)

Seasoned potato wedges with shaved parmesan and fresh truffle oil

Rocket & Parmesan Salad £5.95 (v)

With extra virgin olive oil, lemon juice & balsamic glaze

Mixed Leaf House Salad £4.35 (v)

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



Please ask your server
for our Kids menu



FROM THE PIZZA OVEN

Our 10" pizzas are made from our own fabulous sourdough recipe - a delicious, crisp and light dough that has been double fermented to create a really flavoursome Neapolitan delight.

Margherita £8.50 (v)

Fior di latte mozzarella, tomato & basil

Americana £9.95

Pepperoni sausage, Fior di latte & tomato

Americana Hot £10.65

Pepperoni sausage, hot green peppers, Fior di latte & tomato

Florentina £10.25 (v)

Spinach, free range egg, olives, garlic, parmesan, Fior di latte & tomato

Siciliana £11.25

Italian cured ham, artichokes, olives, anchovies, garlic, Fior di latte & tomato

Chicken Piri Piri £10.95

Strips of Piri Piri chicken breast, red onions, green peppers, jalapeños, field mushrooms, garlic, Fior di latte & tomato

Chorizo Piccante £10.95

Sliced chorizo, hot green peppers, jalapeños, fresh green chilli, Fior di latte & tomato

Funghi di Bosco £10.95 (v)

Field, oyster and Paris brown mushrooms, Fior di latte, tomato, garlic, fresh rosemary, and drizzled with truffle oil

Parma £10.95

Italian cured ham, olives, parmesan shavings, Fior di latte, tomato and fresh rocket

Garstang & Goat's Cheese £10.25 (v)

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

Aglefino £11.25

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

Chicken Caesar £10.95

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

Gamberoni Piccante £11.35

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

Tandoori Chicken £10.95 (n)

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

Anatra £11.35

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

'Nduja & Hot Honey Pizza £11.35 New!

Spicy 'Nduja, sweet picante peppers, fresh green chilli & rosemary, tomato, Fior di latte and Croma's Hot Honey

Make vegetarian by swapping to veggie 'Nduja' (v)

Vegan cheese available for an extra £1.25

Extra pizza ingredients £1.35 per item

We are happy to prepare your pizza with a gluten-free base for an additional £1.95

CROMA GOES VEGAN (Make these vegan pizzas vegetarian by swapping vegan cheese to Fior di latte)

Vegan Diavolo £10.75 (vg) (n - coconut oil)

Red onion, olives, fresh green chilli, spinach, capers, chilli jam, tomato & vegan cheese

Carciofo Vegano £11.20 New!

(vg) (n - coconut oil)

Artichokes, spinach, sunblush tomatoes, red onions, garlic, sweet piquanté peppers, tomato and vegan cheese

OVEN BAKED DISHES OF LOVELINESS

Crab and King Prawn Linguine £12.25

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

Mushroom & Goat's Cheese Rigatoni £10.25 (v)

Rigatoni pasta, mushroom & goat's cheese with cream and béchamel topped with rocket and shaved parmesan.

With chicken £10.95

Beef Lasagne £10.85

Stacked layers of pasta filled with a rich beef & tomato ragù. With celery, carrot, onion, béchamel and Henderson's Relish. Topped with Parmesan cheese

Melanzane Parmigiana £9.95 (v)

Slices of roasted aubergine baked with parmesan, Fior di latte, provoloncino cheese, tomato & garlic. Served with bread

Spicy Chicken & Mushroom Linguine £10.75

Linguine pasta baked al forno in a sunblush tomato, chilli and garlic sauce with chicken, mushrooms, spinach, goat's cheese and shaved parmesan

'Nduja & Tuscan Sausage Rigatoni £10.75 New!

Rich spicy 'Nduja, Tuscan fennel sausage, tomato, mascarpone, parmesan and fresh basil

Vegetarian 'Nduja & Veggie Sausage Rigatoni £10.75 New! (v)

Vegetarian spicy 'Nduja, veggie sausage, tomato, fennel seeds, mascarpone, veggie parmesan and fresh basil

MAIN COURSE SALADS

Smoked Chicken Caesar £10.95

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

Smoked Haddock, Egg & Potato £10.95 **New Recipe!**

Naturally Smoked haddock, leeks, fresh green chilli, free range egg and new potatoes served warm on cos lettuce and spinach with cherry tomatoes dressed with crème fraîche & mayonnaise. Garnished with chopped chives. Hot!

Tandoori Chicken £10.75 (n)

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 £10.75

Strips of warm Peking duck in a plum and hoisin sauce, with Henderson's relish and tabasco, served on a bed of rocket and spinach. With cucumber batons, spring onion, croutons, fresh coriander and baked dough balls

DESSERTS

Chocolate Fudge Cake £5.75

Hot or cold with chocolate sauce

Lemon Cheesecake £5.95

With raspberries & coulis

Sticky Toffee Pudding £5.95

Cartmel's indulgent hot pud

The above are all served with cream or vanilla ice cream

Tiramisu £5.75

Savoiardi biscuits soaked in espresso and Marsala wine, layered with mascarpone and cream and garnished with grated dark chocolate

Nutella Dough Balls £4.95 New! (n)

Sweetened baked dough balls served with warm Nutella

Affogato £5.95

Liqueur, espresso & vanilla ice cream

Lemon Sorbet £4.95 (vg)

2 scoops - Gran Gelato sorbet

Dairy Ice Cream £4.95

3 scoops - Vanilla / Chocolate / Strawberry

Vegan Ice Cream £5.90 (vg)

2 scoops - Dairy free ice cream from our friends at Ice Shack in Withington. Salted Caramel.

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

WINE LIST & DRINKS

COCKTAILS

Passion Fruit Martini Vanilla Vodka, passion fruit purée, passoa, lime juice, shot of prosecco	£8.95	Margarita Tequila, Cointreau, syrup de gomme and fresh lime juice	£8.95
Croma Martini A raspberry martini with Chambord, vodka, sweet vermouth, strawberry pressé and a twist of lime	£8.95	Aperol Spritz Prosecco and Aperol, topped with soda and fresh sliced orange	£8.95
Apple & Elderflower Martini Hayman's gin, elderflower liqueur and apple juice. Served with a twist of lemon	£8.95	Amaretto Sour Amaretto, lemon juice, syrup de gomme, twist of lemon and a lovely maraschino cherry!	£8.95
Espresso Martini Vanilla vodka and Tia Maria with syrup de gomme and fresh espresso	£8.95	Strawberry Daiquiri White rum, strawberry presse, lime juice	£8.95
Cosmopolitan Lemon vodka, Cointreau, cranberry juice and fresh lime juice	£8.95	Long Island Iced Tea Smirnoff Vodka, Gordons Gin, Cointreau, Bacardi, Tequila with lemon juice, syrup de gomme, Cola and a slice of lemon	£8.95

PROSECCO COCKTAILS

Strawberry Prosecco Bellini Strawberry Schnapps, strawberry presse topped with Prosecco	£8.95	'The Hugo' Gin, Elderflower liqueur, Prosecco, mint and lime. Refreshing and long	£8.95
Limoncello Lady Sipsmith's Lemon Drizzle gin, Limoncello topped with Prosecco and raspberries	£8.95	Prosecco Royale Top end Prosecco with added Crème de Cassis. A classic	£8.95

MOCKTAILS

Elderflower, Apple & Mint Sparkle Elderflower cordial, apple juice, mint topped with soda	£4.25	Passion Fruit Starlet Passion fruit puree, lime juice, lemonade and fresh raspberries	£4.25
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GIN & TONICS

The Classic Hayman's gin (25ml 41% ABV), Fever-Tree Premium Tonic Water (200ml) and fresh lemon and lime	£6.95	Blood Orange Gin Didsbury Gin's Blood Orange flavour served with Fever-Tree Premium Tonic Water (200ml) and fresh sliced orange	£6.95
Raspberry & Elderflower Gin Didsbury Gin's Raspberry & Elderflower (25ml 41%ABV), Fever-Tree Premium Tonic Water (200ml) and fresh raspberries	£6.95	Whitley Neill's Rhubarb & Ginger Gin Wales' finest Whitley Neill Rhubarb and Ginger Gin with your choice of Fever-Tree and fresh lime	£6.95

Gordon's Non-Alcoholic Gin **£5.95**
The best tasting N/A gin served with Fever-Tree Premium Tonic Water (200ml) and fresh lemon and lime

(Also available with Fever-Tree's Naturally Light or Mediterranean Tonic Water)

COFFEES & TEAS

Espresso	£2.25	LIQUEURS (25ml) from £3.95	
Double Espresso	£2.95	Grappa	Sambuca Nera
Macchiato	£2.55	Strega	Limoncello
Americano	£2.45	Amaretto	Cointreau
Cappuccino	£2.95	Tia Maria	Drambuie
Caffè Latte	£2.95	Sambuca	Bailey's (50ml)
Flat White	£2.95	(more liqueurs available upon request)	
Mocha	£3.10	Tea Pigs Fine Tea	£2.85
Liqueur Coffee	£5.45	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	
Hot Chocolate Deluxe With Marshmallows and cream	£3.95		

All our coffees are available with soya milk. Decaf options are available

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

330ml bottle **£4.25**

Peroni Nastro Azzurro
Rome's finest export beer. **5.1%**

660ml bottle **£7.85**

Topaz IPA Brightside Brewery – Radcliffe
Pale ale, caramel malts and wheat producing a light amber colour and complex malt profile to compliment a single Australian hop. **5%**

500ml bottle **£5.95**

Manchester Skyline Brightside Brewery – Radcliffe
Golden Ale. Lager malt, wheat and three speciality malts give a rich complex flavour combining American and NZ hops. **4.6%**

500ml bottle **£5.95**

Odin Blonde – Brightside Brewery – Radcliffe
Refreshing light bodied blonde ale, fruity citrus flavours with clean dry finish. **3.8%**

500ml bottle **£5.95**

Jack Ratt Cider
Award winning West Country cider, from the Lyme Bay Winery. Medium-sweet with a light sparkle and zestiness. **4.8%**

330ml can **£3.95**

Nemo Low Alcohol Beer – Brightside Brewery – Radcliffe
Brewed like a real beer, rich malt flavour with clean mosaic and simcoe hops. Delicious and guilt free. **0.5%**

330ml bottle **£3.95**

Heineken 0.0 Alcohol Free Beer
Refreshing fruity notes and a soft malty finish that's perfectly balanced. **0.0%**

SPARKLING WINE

Prosecco Borgo Molino / Treviso DOC
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%**

125ml **£6.45** 750ml bottle **£28.95**

Rose Prosecco Motivo Borgo Molino
Finally the Italians are getting round to allowing this bright raspberry happy juice to be called Prosecco, lets celebrate the coming good news as best we can.... Borgo Molino is a wondrous producer. **11%**

£6.95 **£29.95**

Champagne Sarcey Justerini and Brooks / Private Cuvee / N.V.
Top notch, classic and classy Champagne from our St James's Wine Suppliers, J & B. They've been in the business since 1749, and wouldn't put their name to anything short of excellent. Beautiful, clean and uplifting Fizz. **12.5%**

£47.50

SOFT DRINKS

SanPellegrino Aranciata Rossa / Limonata 330ml	£2.95	Diet Coke 330ml bottle	£2.55
Orange, Cranberry Juice	£2.35	Frobisher's Pressed	
Fever-Tree Premium Mixers	£2.85	Apple Juice 250ml bottle	£2.95
Indian Tonic Water, Light Indian Tonic Water, Lemonade & Soda. 200ml		Pago Strawberry Juice	£2.95
Fentiman's Ginger Beer 275ml	£2.95	200ml bottle	
Sprite Zero 330ml bottle	£2.45	SanPellegrino Sparkling Water 500ml	£2.95
Coke 330ml bottle	£2.85	Acqua Panna Still Water 500ml	£2.95

WHITE

HOUSE WHITE

Sauvignon Blanc False Bay / South Africa
Delicious bright flavours from windswept vineyards by the sea. At least 6 months ageing on the wine's lees allows for a rounded and ripe depth that makes this a sensational house wine. **13.5%**

175ml **£4.95** 250ml **£6.50** 750ml bottle **£18.95**

Pinot Grigio Sant'Elisa / Italy
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%**

£6.75 **£8.45** **£24.25**

Rioja Mi Villa / Spain
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%**

£6.95 **£8.70** **£25.75**

Sauvignon Blanc Pencarrow / New Zealand
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%**

£7.95 **£9.25** **£26.50**

Gavi di Gavi Monchiero Carbone
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%**

£29.50

ROSÉ

Ochagavia Silvestre / Rosé / Chile
Faultless, zesty cabernet sauvignon Rose. Full of strawberry scents and bright cherry flavours. Good quality from Chile as always. **13%**

175ml **£5.95** 250ml **£7.25** 750ml bottle **£19.45**

Cotes de Provence Saint Max / Mont Redon
So when should one drink Rose then? All year round, and all day long. That's the way it is. And with the fantastic Chateaufort estate of Mont Redon putting things together, why not? Life enhancing and exhilarating, like good times and good wines ought to be. **13%**

£7.75 **£9.85** **£29.50**

RED

HOUSE RED

Cabernet Sauvignon Ochagavia / Chile
Still a lovely glass, straight down the line Cab Sav, unmistakable blackcurrant flavours with a touch of eucalyptus on the nose. Tremendous. **12.5%**

£4.95 **£6.50** **£18.95**

Shiraz Mountadam / Barossa Valley
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%**

£7.50 **£9.50** **£27.75**

Nero di Troia Cantina dei Feudi / Puglia, Italy
Our search for a lighter red, with a delicious fruity finish but good mouth warming ripeness is over. Lovely, bright and energising. **13%**

£6.60 **£7.95** **£23.50**

Rioja Mi Villa / Spain
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%**

£7.00 **£8.85** **£26.00**

Malbec Finca La Florencia / Cassone / Argentina
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%**

£6.85 **£8.50** **£24.50**

Montepulciano d'Abruzzo Pasetti / Fonte Romana
The return of the big one. Our favourite longest serving wine producer is back to help us through the coming months with bold ripe purple hued resilience. Drink me, oh drink me red wine to make our woes go away. **14.5%**

£30.50