

Cocktails

All cocktails £9.50

Passion Fruit Martini

Vanilla Vodka, passion fruit purée, passoa, lime juice and a shot of prosecco

Croma Martini

A raspberry martini with Chambord, vodka, sweet vermouth, strawberry pressé and a twist of lime

Old Fashioned

Maker's Mark, brown sugar, Angostura bitters and orange

Salted Caramel Espresso Martini

Vanilla vodka and Tia Maria with salted caramel syrop de gomme and fresh espresso

Cosmopolitan

Lemon vodka, Cointreau, cranberry juice and fresh lime juice

Margarita

Tequila, Cointreau, syrop de gomme and fresh lime juice

Aperol Spritz

Prosecco and Aperol, topped with soda and fresh sliced orange

Amaretto Cherry Sour

Amaretto, Morello cherry puree, lemon juice, syrop de gomme, and maraschino cherries

Long Island Iced Tea

Vodka, Gordon's Gin, Cointreau, Bacardi, Tequila with lemon juice, syrop de gomme, Cola and a slice of lemon

Strawberry Prosecco Bellini

Strawberry Schnapps, strawberry presse topped with Prosecco

'The Hugo'

Gin, Elderflower liqueur, Prosecco, mint and lime

Prosecco Kir Royale

Top end Prosecco with added Crème de Cassis

Mocktails

All mocktails £5

Elderflower, Apple & Mint Sparkle

Elderflower cordial, apple juice, mint topped with soda

Passion Fruit Starlet

Passion fruit puree, lime juice, lemonade and fresh raspberries

Morello Cherry Drop

Non-alcoholic Amaretti liqueur, cherry puree, fresh lime juice and maraschino cherries

Strawberry & Lychee Lush

Strawberry presse, lychee juice, lychee syrop de gomme, fresh mint and lime juice, topped with soda

Summer Happy Hour

Monday - Friday 4 - 6pm

Two for one Cocktails
Glass of house wine £3
Peroni 330ml £3

Intros and Starters

Marinated Olives *(vg)* £4

Individual Garlic Breads

Served with garlic butter (v) £3.75

With melted Fior di latte (v) £4.75

With tomato & fresh basil (v) £4.75

Garlic Breads to Share

With melted Fior di latte (v) £7.75

With tomato and fresh basil (v) £7.75

Baked Dough Balls *(v)*

Served with garlic butter £3.75

Drizzled with spicy hot honey £4.25

Formaggio Dough Balls 'Al Forno' *(v)*

Baked dough balls topped with Fior di latte, mature cheddar and Parmesan, brushed with garlic butter and served with a chilli jam £5.50

Croma Baked Mushrooms *(v)*

Oven roasted field mushrooms baked with garlic butter and Henderson's relish, topped with rocket and served with bread £6.25

Garlic Prawns

Tail-on King prawns cooked in garlic butter, Tabasco, Henderson's relish, white wine, spinach, red onion and served with bread £8.25

Melanzane Parmigiana *(v)*

Slices of roasted aubergine baked with parmesan, fior di latte, provoloncino cheese, tomato & garlic. Served with bread £6.50

Bruschetta Pomodoro *(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 £5

Mushroom Bruschetta *(v)*

Pan-fried Paris Brown, field and oyster mushrooms, with a little garlic butter, truffle oil, fresh thyme and parsley £5.75

Sides

- Oven Baked Wedges** *(v)* £4.50
Seasoned potato wedges served with garlic mayo and chilli jam dips
- Truffle & Parmesan Wedges** *(v)* £4.75
Seasoned potato wedges with shaved parmesan and fresh truffle oil
- Rocket & Parmesan Salad** *(v)* £6
Served with extra virgin olive oil, lemon juice & balsamic glaze
- Mixed Leaf House Salad** *(v)* £4.75
Mixed salad leaves, cherry tomatoes and cucumber with our own creamy vinaigrette

Main Course Salads

- Tandoori Chicken** *(n)* £12.75
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** £13
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
- Smoked Chicken Caesar** £12.75
Smoked chicken, cos lettuce, parmesan, pancetta, croutons and boquerone anchovies. Served with a creamy vinaigrette and baked dough balls
- Smoked Haddock, Egg & Potato** £13
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!

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| <p>Pizzatini Children's menu £6.95
Garlic Baked Dough Balls or Salad followed by Pizza or Pasta with a Chocolate Fudge cake or Ice cream, Cromaccino and a soft drink</p> |
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From the

Our 10" pizzas are made from our own fabulous dough that has been double fermented to create

CLASSIC PIZZAS

Margherita (v)	£9.50
Fior di latte mozzarella, tomato & basil	
American	£10.75
Pepperoni sausage, Fior di latte & tomato	
Florentina (v)	£11.75
Spinach, free range egg, olives, garlic, parmesan, Fior di latte & tomato	
American Hot	£12.25
Pepperoni sausage, hot green peppers, Fior di latte & tomato	
Funghi di Bosco (v)	£12.75
Paris brown, field and oyster mushrooms, Fior di latte, tomato, garlic, fresh rosemary, and drizzled with truffle oil	
Gamberoni Piccante	£13.75
King Prawns, goat's cheese, crème fraîche, chilli jam, with spinach and fresh green chilli. Garnished with coriander and spring onion (no tomato)	
Parma	£12.75
Italian cured ham, olives, parmesan shavings, Fior di latte, tomato and fresh rocket	
Siciliana	£13.75
Italian cured ham, artichokes, olives, anchovies, garlic, Fior di latte & tomato	

Vegan S

Vegan Diavolo (vg) (n - coconut oil)	£13
Red onion, olives, fresh green chilli, spinach, capers, chilli jam, tomato & vegan cheese	

Oven Baked Dishes

Crab and King Prawn Linguine	£13.75
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 (v)	£12.25
Rigatoni pasta, mushroom & goat's cheese with cream and béchamel topped with rocket and shaved parmesan.	
<i>Served with strips of chicken breast</i>	£13.25
Beef Lasagne	£13
Stacked layers of pasta filled with a rich beef & tomato ragù. With celery, carrot, onion, béchamel and Henderson's Relish. Topped with Parmesan cheese	

Vegan cheese available for an extra **£1.25** Extra pizza ingredients **£1.75** per item
We are happy to prepare your pizza with a gluten-free base for an additional **£2**

Pizza Oven

sourdough recipe - a delicious, crisp and light dough
a really flavoursome Neapolitan delight.

CROMA ORIGINAL PIZZAS

Garstang & Goat's Cheese (v)	£11.75
Red onions, field mushrooms, sun-blushed tomatoes, Garstang blue cheese, goat's cheese, garlic & tomato	
Chorizo Piccante	£13
Sliced chorizo, hot green peppers, jalapeños, fresh green chilli, Fior di latte & tomato	
Chicken Piri Piri	£13
Strips of Piri Piri chicken breast, red onions, green peppers, jalapeños, field mushrooms, garlic, Fior di latte & tomato	
Anatra	£13.75
Peking duck, plum and hoisin sauce, spring onions, cucumber, Fior de latte and fresh coriander (no tomato)	
Tandoori Chicken (n)	£13.25
Strips of tandoori chicken breast, cashew nuts, green peppers, red onions, Fior di latte, tomato, coriander, with fresh lime and a yoghurt & mint dressing	
Chicken Caesar	£11.75
Strips of chicken breast and Fior de latte, baked and then topped with cos lettuce, shaved parmesan and our house dressing (no tomato)	
'Nduja & Hot Honey Pizza	£13.75
Spicy 'Nduja, sweet picante peppers, fresh green chilli & rosemary, tomato, Fior di latte and Croma's Hot Honey <i>Make vegetarian by swapping to a vegetarian 'Nduja' (v)</i>	
Aglefino	£13.50
Naturally smoked haddock, leeks, free range egg, Emmental cheese, lemon juice, creme fraiche (no tomato)	

Specials

Carciofo Vegano (vg) (n - coconut oil)	£13.50
Artichokes, spinach, sunblush tomatoes, red onions, garlic, sweet piquanté peppers, tomato and vegan cheese	

of Loveliness

Melanzane Parmigiana (v)	£11.75
Slices of roasted aubergine baked with parmesan, Fior di latte, provoloncino cheese, tomato & garlic. Served with bread	
Spicy Chicken & Mushroom Linguine	£13
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	£12.75
Rich spicy 'Nduja, Tuscan fennel sausage, tomato, mascarpone, parmesan and fresh basil	
Vegetarian 'Nduja Rigatoni (v)	£12.50
Vegetarian spicy 'Nduja, veggie sausage, tomato, fennel seeds, mascarpone, veggie parmesan and fresh basil	

Please ask any member of our staff for the most up to date allergen information
(v) = suitable for vegetarians (vg) = suitable for vegans (n) = contains nuts

White Wine

	175ml	250ml	750ml btl
Catarratto			
<i>Da Vero Organic / Sicily</i>	£5	£7	£20

Our house white is a delicious and bright Sicilian wine with the delicate notes of lemon and fennel. Wonderfully food-friendly, and organic to boot! 12.5%

Pinot Grigio			
<i>Sant'Elisa / Italy</i>	£7	£9.25	£28

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%

Rioja			
<i>Mi Villa / Spain</i>	£7	£9.25	£28

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			
<i>Sileni / New Zealand</i>	£7.50	£10	£30

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. 12.5%

Verdejo Ruedo DO 2001			
<i>Monteabellon / Spain</i>	£7	£10	£30

Bright appearance with hints of citrus and lime, and grapefruit on the nose. Nicely rounded on the palate, fresh and clear with a satisfying finish. 13%

Red Wine

	175ml	250ml	750ml btl
Garnacha			
<i>Monte Orton / Spain</i>	£5	£7	£20

Nestling close to the Rioja region, the Garnacha grape is king. Cassis, plum, bramble and cherry makes this an outstanding house wine with depth and flavour 13.5%

Merlot/Corvina			
<i>Terre del Castelnuovo / Trento / Italy</i>	£7	£9.25	£28

From the shores of Lake Garda comes our lightest and fruitiest red, a blend of smooth velvet Merlot and the crunchy bite of the native Corvina. Lovely, bright and energising. 12.5%

Rioja			
<i>Mi Villa / Spain</i>	£7	£9.25	£28

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			
<i>Malbec/Nieto/ Mendoz/ Argentina</i>	£7.50	£10	£30

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 one of the more recent stars of the Mendoza, Nieto Senetiner, this is a terrific wine. 14.5%

Montepulciano d'Abruzzo			
<i>Pasetti / Fonte Romana</i>			£30

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%

All wines by the glass are available in 125ml at a similar proportion of price of 175ml

Rosé Wine

	175ml	250ml	750ml btl
Cinsault Mourvèdre Rosé			
<i>False Bay / South Africa</i>	£6	£8	£24

This wine comes from low-yielding, coastal vineyards, delicately whole-bunches basket pressed for only the purest juice. A fine wine that happens to be pink. 12.5%

Côtes de Provence	£7.50	£10	£30
<i>Chateau Gairoird / France</i>			

An organic, full-bodied rosé from an old Provençal noble family vineyard where the wines are kept cool and dry by the winds of the Mistral. Happily reminiscent of France and summer. 13%

Sparkling Wine

	125ml	750ml btl
Prosecco		
<i>Borgo Molino / Treviso DOC</i>	£6.50	£29

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%

Rose Prosecco	£7	£32
<i>Motivo Borgo Molino</i>		

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

Champagne		£48
<i>Sarcey Justerini and Brooks / Private Cuvee / N.V.</i>		

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%

Gin & Tonics

The Classic	£7
Hayman's gin (25ml 41% ABV), Fever-Tree Premium Tonic Water (200ml) and fresh lemon and lime	

Raspberry & Elderflower Gin	£7
Didsbury Gin's Raspberry & Elderflower (25ml 41%ABV), Fever-Tree Premium Tonic Water (200ml) and fresh raspberries	

Blood Orange Gin	£7
Didsbury Gin's Blood Orange flavour served with Fever-Tree Premium Tonic Water (200ml) and fresh sliced orange	

Whitley Neill's Rhubarb & Ginger Gin	£7
Whitley Neill's tasty Rhubarb and Ginger gin with your choice of Fever-Tree and fresh lime	

Beer, Craft Ale & Cider

We are delighted to work with our local brewery, Brightside, to offer a great selection of Craft Ales and Lager.

Peroni Nastro Azzurro 330ml btl
£4.50
Rome's finest export beer. 5.1% 660ml btl
£8

Keller Lager 330ml btl
£4.75
Keller Lager brewed by the Brightside Brewing Company
Radcliffe 4.0% c

Topaz IPA Brightside Brewery - Radcliffe 500ml btl
£6.75
Pale ale, caramel malts and wheat producing a light amber colour
and complex maltprofile to compliment a single Australian hop. 5%

Manchester Skyline Brightside Brewery - Radcliffe 500ml btl
£6.75
Golden Ale. Lager malt, wheat and three speciality malts give a rich
complex flavour combining American and NZ hops. 4.6%

Odin Blonde Brightside Brewery - Radcliffe 500ml btl
£6.75
Refreshing light bodied blonde ale, fruity citrus flavours with clean
dry finish. 3.8%

Cornish Orchard's Golden Cider 500ml btl
£6.75
Modern style cider made from a delicious blend of bittersweet and
dessert apples. 5%

Heineken 0.0 Alcohol Free Beer 330ml btl
£4.25
Refreshing fruity notes and a soft malty finish that's
perfectly balanced. 0.0%

Lucky Saint 330ml btl
£5

Lucky Saint is the latest beer to tick every box in the low alcohol world. 0.5%

Soft Drinks

SanPellegrino Aranciata Rossa / Limonata 330ml £3.25

Orange, Cranberry Juice £3

Fever-Tree Premium Mixers 200ml £2.75
Indian Tonic Water, Light Indian Tonic Water,
Lemonade & Soda.

Fentiman's Ginger Beer 275ml £3.25

Sprite Zero 330ml bottle £2.50

Coke 330ml bottle £3.00

Diet Coke 330ml bottle £2.50

Frobisher's Pressed Apple Juice 250ml bottle £3.25

Pago Strawberry Juice 200ml bottle £3.25

SanPellegrino Sparkling Water 500ml £3.25

Acqua Panna Still Water 500ml £3.25

All gratuities go to the staff who looked after you today and an optional 10% service charge will be added to parties of six or more.