

# APPETIZERS

## **TUNA CARPACCIO\***

Thinly sliced sushi grade tuna drizzled with lemon caper dressing – 11.95

## **GRILLED SEA SCALLOPS**

Grilled deep sea scallops served with a salsa of fresh mango, red onion, cilantro and red pepper - 11.95

## **BRUSCHETTA**

Croma's rustic garlic bread topped with pesto and homemade vine-ripened tomato salad - 6.95

## **CROMA CHICKEN SATAY**

Grilled chicken skewers marinated in lemon grass, lemon juice and fresh ginger, served with grilled pineapple and spicy peanut dipping sauce - 10.95

## **STUFFED PORTABELLA MUSHROOMS**

Grilled portabella mushrooms topped with jumbo lump crabmeat, vine-ripened tomatoes and melted blue cheese - 9.50

## **CROMA CALAMARI**

Lightly breaded with cornmeal flour and tossed with a spicy, chili garlic paste, lemon olive oil, kalamata olives and parmesan cheese - 11.95

## **CHEESE AND FRUIT PLATE**

A perfect complement to our wine list – a selection of fine cheeses, seasonal fruit and crackers - 11.95

## **BAKED DOUGH BALLS**

Light, fluffy dough balls, freshly baked and served with a side of garlic butter and olive tapenade - 4.95

## **SPINACH AND ARTICHOKE DIP**

Our delicious homemade recipe made with fresh spinach and tender artichokes, served warm with crisp, baked pizza dough triangles - 9.95

## **PAN FRIED MOZZARELLA**

Hand breaded with seasoned bread crumbs and served with pesto and marinara sauces - 9.95

# SOUPS & SALADS

## **TOMATO BASIL SOUP**

Our own creamy recipe made with tomatoes and fresh basil, served in a freshly made bread bowl - 5.95

Without bread bowl Cup - 4.25 Bowl - 5.50

## **SOUP OF THE DAY**

Please ask your server for today's selection

Cup - 3.95 Bowl - 4.95

## **MIXED GREEN SALAD**

Mixed field greens, cherry tomatoes, cucumber, red onion with balsamic vinaigrette - 6.95

## **CAESAR SALAD**

Crisp romaine lettuce, shaved parmesan and croutons tossed in a creamy Caesar dressing - 9.95

• With warm grilled chicken - 11.95

• With tender shrimp - 13.95

Boquerone anchovies served upon request

## **ARUGULA AND PARMESAN SALAD**

Fresh arugula topped with shavings of aged parmesan and drizzled with lemon infused olive oil - 7.95

## **CAPRESE SALAD**

Imported Italian buffalo milk mozzarella served with red and yellow tomatoes, marinated olives, fresh basil, and drizzled with basil infused olive oil - 9.95

## **GRILLED STEAK AND SPINACH SALAD\***

Grilled steak served on a bed of baby spinach and maché, topped with gorgonzola cheese, toasted walnuts, granny smith apples and drizzled with sweet balsamic vinaigrette - 14.95

## **PEKING DUCK SALAD**

Succulent pieces of duck, warmed in a sweet chili jam, served on a bed of arugula and maché, topped with scallions, cucumbers and cilantro - 14.95

## **GREEK SALAD**

Crisp romaine lettuce, roasted tomatoes, cucumbers, red onion, black olives and green peppers, topped with feta cheese and lemon infused olive oil - 10.95

• With warm grilled chicken - 12.95

## **GOAT CHEESE SALAD**

Imported French goat cheese, baked atop fresh bread and served over mixed greens, roasted tomatoes, toasted pine nuts and olives, drizzled with sun-dried tomato vinaigrette - 12.95

## **SEARED AHI TUNA SALAD\***

Seared Ahi tuna served on a bed of mixed greens with cucumbers, pickled ginger and cherry tomatoes, with a sesame ginger dressing - 14.95

# PASTA

**All pasta dishes are served with Croma's freshly baked dough balls**

## **LOBSTER RISOTTO**

Fresh soft shell lobster meat and oven-roasted tomatoes finished with truffled chive butter - 19.95

## **CAPELLINI WITH SHRIMP, ROASTED TOMATOES AND ARUGULA**

Jumbo shrimp and angel hair pasta tossed with oven-roasted tomatoes, black olives, arugula, white wine, garlic, extra virgin olive oil and a splash of balsamic vinegar - 15.95

## **SPINACH GNOCCHI**

Sautéed with sage brown butter sauce and topped with braised pea tendrils - 13.95

## **PESTO CHICKEN PASTA**

Penne pasta tossed with sautéed chicken breast, roasted asparagus and pine nuts in a pesto cream sauce - 14.95

## **SEA SCALLOPS & BUTTERNUT SQUASH LINGUINI**

Pan seared sea scallops with rendered bacon and baby spinach tossed with butternut squash purée and linguine, finished with rosemary balsamic butter - 16.95

## **SEAFOOD CANNELLONI**

Crepe style pasta stuffed with Maine lobster, pan seared sea scallops and shrimp, baked in a lobster sherry cream sauce - 14.95

## **GRILLED VEGETABLE RAVIOLI**

Ravioli stuffed with grilled vegetables, baked in a fresh tomato cream sauce and finished with fresh basil, mozzarella and parmesan - 13.95

# SPECIALTIES

## GRILLED SWORDFISH

Grilled East Coast swordfish with crab and ricotta stuffed olives served with asparagus risotto and a stewed tomato and caper purée, topped with zucchini frites - 18.95

## CHICKEN MADEIRA

Pan seared split chicken breast topped with mozzarella cheese and served with whipped cream potatoes, broccolini and a Madeira reduction - 14.95

## MEDITERRANEAN CHICKEN

Sautéed breast of chicken with artichoke hearts, kalamata olives, oven-roasted tomatoes, mushrooms and baby spinach, finished with a white wine lemon butter sauce. Served with whipped cream potatoes and broccolini - 14.95

## FILET MIGNON\*

8 oz filet mignon, seasoned and grilled to order, served with whipped cream potatoes, grilled yellow and red tomatoes, haricot vert, gorgonzola and a port wine sauce - 22.50

## HONEY GLAZED PORK TENDERLOIN\*

Pork tenderloin marinated and grilled in a honey, soy-ginger glaze and served with whipped cream potatoes and haricot vert - 17.95

## CHICKEN PARMESAN

Lightly breaded chicken breast topped with marinara sauce, mozzarella and parmesan cheese over linguine. Served with haricot vert a side of freshly baked dough balls - 14.95

## TUNA FILET\*

Grilled tuna filet, served over an herbed risotto cake, wilted baby spinach and tarragon beurre blanc - 18.95

# PIZZA

**Croma's Neapolitan style pizzas are baked to 750 degrees in specialty imported European ovens  
Each 10" thin crust pizza is a unique creation and features fresh ingredients**

## PARMA

Mozzarella, black olives and tomato-basil sauce, baked and topped with arugula, shaved parmesan and Prosciutto di Parma - 13.95

## ASPARAGI

Roasted asparagus, oven-roasted tomatoes, goat cheese and garlic oil on a crème fraîche base - 12.95

## PESTO CHICKEN

Roasted chicken breast, sliced vine-ripened tomatoes and mozzarella baked on a pesto base - 13.95

## MELANZANA

Grilled eggplant, sultanas, pine nuts, parmesan, provolone, mozzarella and garlic oil baked in tomato-basil sauce - 12.75

## MARGHERITA

Our version of the classic. Mozzarella cheese and tomato-basil sauce, topped with fresh basil - 10.95

## CINQUE FORMAGGI

A blend of five delicious cheeses; cheddar, provolone, emmenthal, mozzarella and goat cheese, baked in tomato-basil sauce - 11.95

## CHICKEN TANDOORI

Tandoori marinated chicken breast, cashews, green peppers, red onions and mozzarella baked in a tandoori flavored tomato sauce with a yogurt and mint sauce, cilantro and fresh lime - 13.95

## HAWAIIAN

Canadian bacon, pineapple, mozzarella, scallions and tomato-basil sauce - 13.95

## GRILLED STEAK\*

Grilled steak served on a crème fraîche base with roasted tomatoes and fresh mozzarella, drizzled with a balsamic glaze - 14.95

## BBQ PULLED PORK

Barbeque pulled pork, sweet corn and smoked gouda, garnished with Napa coleslaw - 13.95

## GREEK

Oven-roasted tomatoes, green peppers, black olives, red onions, Anaheim peppers and mozzarella, baked and topped with feta cheese - 13.95

## PEKING DUCK

Roasted Peking duck and mozzarella on a plum and hoisin sauce base, topped with scallions, cucumbers and cilantro - 14.95

## BBQ CHICKEN

Grilled barbeque chicken, roasted green peppers, roasted tomatoes, caramelized onions and mozzarella cheese baked in a chipotle ranch dressing - 13.95

## CHICKEN PARMESEAN

Lightly breaded chicken breast, mozzarella and parmesan baked in tomato-basil sauce - 13.95

## ARUGULA & SUN-DRIED TOMATO

Sun-dried tomato and artichoke pesto with kalamata olives and goat cheese, topped with fresh baby arugula and balsamic vinaigrette - 12.95

## CREATE YOUR OWN PIZZA

Start with our Margherita and add your own toppings - 10.95

Extra ingredients priced per item:

- Pepperoni, chicken, eggplant, chorizo, Canadian bacon or oven-roasted tomatoes - 2.00
- Arugula, mushrooms, onions, peppers or spinach - 1.50
- Ask your server for additional favorite toppings

\*These items may be served undercooked or may be cooked to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.