

VÄLKOMMEN TILL

CHICCE

ESKILSTUNA

Fristadstorget 6, Eskilstuna

www.chicce.se

Upplaga 02

Mat & dryckesmeny



Chicces Cocktails

Tommaso Collins

Morelli, Limoncello,
basilika, citron, San Pellegrino

Pomodoro (Signaturdrink est. 2022)

Lihnell ´s x Chicce Gin, Italicus, hallon,
citron, pomodoroskum



Ciliegia

Vecchia Romagna, Disaronno, lime, körsbärssoda

Dry Martini

Lihnell ´s x Chicce Gin, Carpano Dry,
olivbitter, basilikaolja, oliver

Meringa

Flaggpunsch, Episk hallon, blåbär, citron,
tonkaböna, italiensk marräng

Giardino

Carpano Bianco, fläder, lime, gurka,
mynta, Moscato

Gin & Tonic

Lihnell ´s x Chicce Gin,
Thomas Henry Botanical, basilika, citron

Vecchio Stile

Bourbon, Borghetti, Disaronno,
Rock Candy, Kaffebitters

Passione

Takamaka, Havana Club 7, Disaronno,
passionsfrukt, kokos, lime, mangosoda

Chicce's Espresso Martini

Mads Vodka, Borghetti, hasselnöt,
espresso, choklad, pistage

Samtliga cocktails: 164:-



CLASSICO

Negroni 160:-

Tanqueray Gin, Campari, Carpano Classico

Rossini 145:-

Jordgubb, aprikos, citron, Prosecco

Aperol Spritz 145:-

Aperol, Prosecco, San Pellegrino

Limoncello Spritz 145:-

Limoncello, Prosecco

DRYCK

ÖL

FAT 40cl

Norrlands Guld	75:-
Birra Menabrea	85:-
A Ship Full of IPA	90:-

FLASKA 33cl

Peroni (Glutenfri)	90:-
Birra Baladin L'IPPA	100:-
Menabrea Arte In Bottiglia	85:-
Birra Baladin Nazionale (Glutenfri)	95:-
Mariestad Export 50cl	95:-

CIDER 33cl

Baladin Sidro	90:-
Briska Cider	80:-



ALKOHOLFRITT

San Pellegrino 25cl	35:-
San Pellegrino 75cl	70:-
San Pellegrino läsk 20cl	35:-
Coca-Cola Co. 33cl	42:-
Kullamust 25cl	60:-
Festis 20cl	25:-
Birra Menabrea Zero 33cl	70:-
Easy Rider Bulldog Alkoholfri 33cl	75:-
Briska Cider Alkoholfri 33cl	65:-
Oddbird Spumante (bubbel)	85/485:-
Oddbird GSM (rött)	130/580:-
Oddbird Presence (vitt)	130/580:-

ALKOHOLFRIA DRINKAR

Alkoholfri Pomodoro

Hallon, citron, grapefruktsoda, pomodoroskum

Limonata al basilico

Citron, basilika, San Pellegrino

Passione Spritz

Passionsfrukt, Citron, Oddbird Spumante

Amarena

Körsbär, lime, körsbärssoda

90:-

Vin

BOLLICINE



NV Chicce Prosecco Extra Dry - Glera - Veneto	105/610:-
2021 Fontafredda Alta Langa Brut – Pinot Nero, Chardonnay – Piemonte	145/830:-
2019 Contratto Alta Langa Blancs de Blancs – Chardonnay – Piemonte	1100:-
2021 Contratto Alta Langa Millesimato Brut – Pinot Nero, Chardonnay – Piemonte	900:-

ROSATO

NV Il Fattorino Rosato – Montepulciano, Nero d'avola – Marche	105/510:-
2024 Torre Mora Scalunera Etna Rosato – Nerello Mascalese – Sicilien	700:-

BIANCO

2025 Erste + Neue – Riesling – Trentino Alto Adige	165/745:-
2025 Frescobaldi Albizzia – Chardonnay – Toscana	145/655:-
NV Il Fattorino Bianco – Vermentino, Viogner, Malvasia – Marche	105/510:-
2024 Graci Etna Bianco – Carricante, Cataratto – Sicilia	180/800

PIEMONTE

2024 Albino Rocca Langhe da Bertü – Chardonnay	800:-
2025 Mauro Sebaste Roero – Arneis	650:-
2023 Roberto Sarotto Gavi di Gavi – Cortese	700:-

TRENTINO ALTO ALDIGE

2024 Erste + Neue – Pinot Grigio	630:-
2024 Erste + Neue – Sauvignon Blanc	675:-

ÖVRIGA REGIONER

2024 Suavia Soave Classico – Garganega – Veneto	600:-
2023 Umani Ronchi Le Busche Chardonnay – Marche	750:-
2024 Tenuta le Colonne Costa Toscana – Vermentino – Toscana	550:-

ROSSO

NV Antica Osteria Vino Rosso – Montepulciano, Sangiovese – Marche	105/510:-
2025 Cecchi Chianti Classico – Sangiovese – Toscana	135/610:-
2024 Frescobaldi Tenuta Ammiraglia Terre More – Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah – Toscana	165/745:-
2025 Mauro Sebaste Barbera d'Alba Rosalia Barbera – Piemonte	145/655:-
2024 Roberto Sarotto Langhe Nebbiolo Nebbiolo – Piemonte	150/675:-

APULIEN

2023 Itinera Primitivo – Primitivo 600:-

PIEMONTE

2023 Albino Rocca Barbaresco – Nebbiolo	1100:-
2022 Roberto Sarotto Barolo D.O.C.G. – Nebbiolo	1000:-
2022 Castello di Neive Barbaresco Santo Stefano D.O.C.G. – Nebbiolo	1750:-
2019 Castello di Neive I Cortini – Pinot Nero	1100:-
2023 Cigliutti Langhe Nebbiolo – Nebbiolo	900:-
2022 La Fiammenga Pajon Barbera d'Asti – Barbera	850:-
2021 La Spinetta Barolo Garretti – Nebbiolo	1650:-
2021 Mauro Veglio Barolo Comune di Serralunga – Nebbiolo	1200:-
2021 Mauro Veglio Barolo (Magnum) – Nebbiolo	2400:-
2021 Mauro Sebaste Dolcetto – Dolcetto	620:-
2020 Casa E. di Mirafiore Langhe Nebbiolo – Nebbiolo	1200:-
2023 Roberto Voerzio Priavino – Dolcetto	800:-

TRENTINO ALTO ADIGE

2023 Erste + Neue – Pinot Nero	750,-
2022 Erste + Neue Riserva Puntay – Pinot Nero	900,-

VENETO

2021 Murari Amarone Della Valpolicella – Corvina, Corvinone, Rondinella, Cabernet Sauvignon	1000:-
2022 Pagus Bisano Valpolicella Ripasso – Corvina, Rondinella, Corvione	800:-



TOSCANA

2019 Cecchi Brunello di Montalcino Sangiovese	1000:-
2016 Cecchi Chianti Classico Riserva (Magnum) – Sangiovese	1350:-
2019 Cecchi Villa Rossa Chianti Classico Gran Selezione – Sangiovese	1100:-
2023 Frescobaldi Tenuta Perano Chianti Classico – Sangiovese	900:-
2019 Castelgiocondo Brunello di Montalcino – Sangiovese	1500:-
2023 Poggio Landi Rosso di Montalcino – Sangiovese	800:-
2023 Tenuta Le Colonne – Cabernet Sauvignon, Merlot, Syrah	850:-
2019 Tenuta Frescobaldi di Castiglioni – Cabernet Sauvignon, Cabernet Sauvignon, Merlot, Sangiovese	900:-

SICILIA

2023 Graci Etna Rosso – Nerello Mascalese	900:-
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In vino veritas
(in wine there is truth)



SHARINGMENY

(Allergier: G: Gluten / L: Laktos / Ä: Ägg / N: Nötter)

ANTIPASTI

Tartare di tonno (Ä)
Tonfisktartar & caponata
Tuna tartare & caponata

Arancini med löjrom (G/L/Ä)
Västerbottensost, dill, färskost, citronricotta, picklad lök & löjrom
Västerbotten cheese, dill, cream cheese, lemon ricotta, pickled onion & vendace roe

Stracciatella (L/N)
Grapefrukt, fikonmarmelad, brynt smör, friterad basilika & pinjenötter
Grapefruit, fig marmalade, browned butter, fried basil & pine nuts

PRIMO & SECONDO

Spinaci (G/L)
Pasta fylld med spenat & parmesansås
Pasta filled with spinach & parmesan sauce

Agnello (L)
Lammytterfilé med vitlök & örter, skogssvampsrisotto, rödvinssås med fikon,
rostad jordärtskocka & broccolini
*Lamb sirloin with garlic & herbs, wild mushroom risotto, red wine sauce with figs,
roasted Jerusalem artichoke & broccolini*

DOLCE

Pannacotta (L/G/N)
Vispad pannacotta, blåbärskompott, krossad biscotti & pistageglass
Whipped panna cotta, blueberry compote, crushed biscotti & pistachio gelato

599:- per person
Vinpaket: 600:- per person

HAR DU ALLERGIER? VILL DU VETA KÖTTETS URSPRUNG?
FRÅGA VÅR SERVIS SÅ HJÄLPER VI DIG!

ANTIPASTI

Chicces vitlöksbröd (G/L) Vitlökspinsa <i>Garlic bread</i>	89:-
Arancini med löjrom (G/L/Ä) Västerbottensost, dill, färskost, citronricotta, picklad lök & löjrom <i>Västerbotten cheese, dill, cream cheese, lemon ricotta, pickled onion & vendace roe</i>	179:-
Burrata (L/N) Burrata, chilicrisp, honung & gräslök <i>Burrata, chilli crisp, honey & chives</i>	169:-
Bruschetta al pomodoro (G/L) Semitorkade tomater, stracciatella, basilika, lagrad balsamico & parmesan <i>Semi-dried tomatoes, stracciatella, basil, aged balsamic & parmesan</i>	169:-
Tartare di tonno (Ä) Tonfisktartar & caponata <i>Tuna tartare & caponata</i>	169:-
Stracciatella (L/N) Grapefrukt, fikonmarmelad, brynt smör, friterad basilika & pinjenötter <i>Grapefruit, fig marmalade, browned butter, fried basil & pine nuts</i>	159:-
Carciofi alla romana (Ä) Friterad kronärtskocka & citron <i>Fried artichoke & lemon</i>	155:-
Gamberi (Ä/G) Scampi, vitlök, chili, vitt vin, semitorkad tomat, limeaioli, olivolja & schiacciata <i>Scampi, garlic, chili, white wine, semi-dried tomato, lime aioli, olive oil & schiacciata</i>	149:-
Chicces råbiff (N/Ä) Tärnat innanlår, semitorkade tomater, basilikaemulsion, marconamandlar & syrad silverlök <i>Diced top sirloin, semi-dried tomatoes, basil emulsion, Marcona almonds & pickled silver onions</i>	175:-
Carpaccio di manzo (L/Ä) Parmesan, cacio e pepe-emulsion, kapris, friterad basilika, pinjenötter & citron <i>Parmesan, cacio e pepe-emulsion, capers, fried basil, pine nuts & lemon</i>	175:-
Antipasto misto (G/L/N) Ett urval av charkuterier, ostar och andra delikatesser. Perfekt att avnjuta ihop. <i>A selection of charcuterie, cheeses, and other delicacies.</i>	299:-

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PRIMI

Spicy vodka (G/L) 199:-

Pasta conchiglie, Sergios salsiccia & vodkasås

Pasta conchiglie, Sergio's sausage & vodka sauce

Ragù (G/L) 225:-

Pasta mafalde, 12 timmars högrevsragu & parmesansås

Pasta mafalde, 12-hour braised beef ragù & parmesan sauce

Chicken parmigiana (G/L/Ä) 210:-

Pasta mafalde, friterad kyckling, napolisås & mozzarella

Pasta mafalde, fried chicken, Napoli sauce & mozzarella

Frutti di mare (G) 249:-

Pasta linguini, tomat, vitt vin, musslor, chili, scampi & calamari

Pasta linguini, tomato, white wine, mussels, chili, scampi & calamari

Arrabbiata (G/L) 210:-

Pasta conchiglie, arrabbiatasås & burrata

Pasta conchiglie, arrabbiata sauce & burrata

Chicces tolkning av en carbonara (G/L/Ä) 210:-

Pasta fylld med ägg, parmesan, pecorino, pancetta & toppas med pangrattato

Pasta filled with egg, parmesan, pecorino, pancetta & topped with pangrattato

Aragosta (G/L/Ä) 249:-

Pasta fylld med hummer, ricotta, mascarpone, fänkålscrudité, äpple & smörmixad hummerbuljong

Pasta filled with lobster, ricotta, mascarpone, fennel crudité, apple & butter-emulsified lobster broth

Spinaci (G/L) 225:-

Pasta fylld med spenat & parmesansås

Pasta filled with spinach & parmesan sauce

Porcini (G/L/Ä) 249:-

Pasta fylld med karljohanssvamp, ricotta, tryffelsås & krispig grönkål

Pasta filled with porcini mushrooms, ricotta, truffle sauce & crispy kale

Filetto di manzo (G/L) 285:-

Pasta mafalda, oxfilé, spenat, rostad vitlök, karamelliserad silverlök, grädde & Martini Bianco

Pasta mafalde, beef tenderloin, spinach, roasted garlic & caramelized pearl onion

(Allergier: G: Gluten / L: Laktos / Ä: Ägg / N: Nötter)

Glutenfri pasta finns som alternativ



SECONDI

Salmerino alla griglia ^(L)

259:-

Röding, sandefjordsås & rostad potatis med parmesan

Arctic char, sandefjord sauce & roasted potatoes with parmesan

Agnello ^(L)

279:-

Lammytterfilé med vitlök & örter, skogssvampsrisotto, rödvinssås med fikon, rostad jordärtskocka & broccolini

Lamb sirloin with garlic & herbs, wild mushroom risotto, red wine sauce with figs, roasted Jerusalem artichoke & broccolini

Vitello Scallopini ^(L/G/Ä)

269:-

Pankopanerad kalvschnitzel, vintersallad & riven parmesan

Panko-crusted veal schnitzel, winter salad & grated parmesan

DOLCI

Bombolone ^(L/G/N/Ä)

99:-

Friterad munk fylld med vanilj- & citronkräm, färska bär & vaniljglass

Fried doughnut filled with vanilla & lemon cream, fresh berries & vanilla ice cream

Pannacotta ^(L/G/N)

99:-

Vispad pannacotta, blåbärskompott, krossad biscotti & pistageglass

Whipped panna cotta, blueberry compote, crushed biscotti & pistachio gelato

Chicces tiramisù ^(G/L/N/Ä)

99:-

Mascarpone, pavesini, espresso & Amaretto

Mascarpone, pavesini, espresso & Amaretto

Affogato ^(L)

99:-

Vaniljglass med dubbel espresso

Vanilla ice cream with double espresso

Gelato e sorbetto

79:-

Välj mellan glass eller sorbet & färska bär

Choose between ice cream or sorbet & fresh berries

T.E.G ^(G/L)

155:-

Tryffel, espresso & grappa (2cl)

Truffle, espresso & grappa (2cl)



Pinsa romana



Rimpizza är vår version av den romerska Pinsa, vårt sätt att servera en lättsmält Pinsa. Traditionellt tänk med hög hydrering och lång jäsnings, förstärkt genom en blandning av utvalda mjöl, varav många kommer från vårt territorium (Rieti, strax norr om Rom), och från vår moderjäst som går tillbaka till över tjugo år sedan.

Rimpizza is our version of the Roman Pinsa, our way of serving an easy-to-digest Pinsa. Traditional thinking with high hydration and long fermentation, enhanced by a blend of selected flours, many of which come from our territory (Rieti, just north of Rome), and from our mother yeast that dates back over twenty years.



PINSA ROMANA

Margherita (G/L)	199:-
Tomatsås, mozzarella, basilika, olivolja & parmesan	
<i>Tomato sauce, mozzarella, basil, olive oil & parmesan</i>	
Parma (G/L)	245:-
Tomatsås, mozzarella, parmaskinka, olivolja, parmesan & ruccola	
<i>Tomato sauce, mozzarella, parma ham, olive oil, parmesan & arugula</i>	
Diavola (G/L)	235:-
Tomatsås, mozzarella, salami piccante, chiliolja, oregano, torkad chili & parmesan	
<i>Tomato sauce, mozzarella, spicy salami, chili oil, oregano, dried chili & parmesan</i>	
Alla romana bianca con mortadella (G/L/N)	235:-
Burrata, mortadella, tomat, pistagenötter, mozzarella, basilika & balsamicoglaze	
<i>Burrata, mortadella, tomatoes, pistachios, mozzarella, basil & balsamic glaze</i>	
Spicy vodka pinsa (G/L/N)	209:-
Vodkasås, Sergios salsiccia, picante aioli, grön pesto & parmesan	
<i>Vodka sauce, Sergio's sausage, spicy aioli, green pesto & parmesan</i>	
Vegetariana Bianca (G/L)	209:-
Crème fraiche, potatis, semitorkad tomat, picklad lök, mozzarella & oliver	
<i>Crème fraîche, potatoes, semi-dried tomatoes, pickled onion, mozzarella & olives</i>	
Chèvre bianco (G/L)	245:-
Crème fraiche, mozzarella, chèvre, honung, torkad chili & machesallad	
<i>Crème fraîche, mozzarella, chèvre, honey, dried chili & mâche salad</i>	
Capricciosa (G/L)	225:-
Tomatsås, mozzarella, prosciutto cotto, champinjoner, oregano & parmesan	
<i>Tomato sauce, mozzarella, cooked ham, mushrooms, oregano & parmesan</i>	
Salame al tartufo (G/L)	245:-
Tomatsås, mozzarella, tryffelsalami, parmesan, tryffelolja & ruccola	
<i>Tomato sauce, mozzarella, truffle salami, parmesan, truffle oil & arugula</i>	
Smögen (G/L/Ä)	259:-
Crème fraiche, kallrökt lax, räkor, löjrom, limeaioli, västerbottensost, rödlök & dill	
<i>Crème fraîche, cold-smoked salmon, shrimp, roe, lime aioli, Västerbotten cheese, red onion & dill</i>	



EST. 2022

CHICCE

ESKILSTUNA

DESSERTVIN

2017 - Pomino Vinsanto DOC5 cl

135:-

2023 - Mauro Sebaste Moscato di Asti 5cl

80:-

GRAPPA

Frescobaldi Grappa di Brunello - Toscana

45:-/cl

Poli Amorsa di Settembre - Veneto

55:-/cl

Bricco dell' Uccellone - Piemonte

60:-/cl

Grappa di Bolgheri Sassicaia - Toscana

70:-/cl

Costa di Bussia Grappa di Barolo - Piemonte

50:-/cl

Romano Levi Grappa Barolo

90:-/cl

Albino Rocca Grappa di Barbaresco - Piemonte

57:-/cl



CALVADOS

Boulard VSOP

30:-/cl

Boulard XO

40:-/cl

ITALIENSKA LIKÖRER

Villa Massa Limoncello

28:-/cl

Morelli Sambuca

28:-/cl

Disaronno Amaretto

28:-/cl

COGNAC

Martell VS

30:-/cl

Martell VSOP

35:-/cl

Remy Martin VSOP

40:-/cl

Remy Martin XO

100:-/cl

Vecchia Romagna (Brandy)

40:-/cl

ROM

Ron Zacapa Centenario 23

45:-/cl

Planteray XO

45:-/cl

WHISKEY

Jameson Black Barrel

40:-/cl

Balvenie Doublewood 12yrs

40:-/cl

Cragganmore 12yrs

35:-/cl

Lagavulin 8yrs

45:-/cl

Lagavulin 16yrs

60:-/cl

Makers Mark Bourbon

40:-/cl

EFTER MATEN

Espresso Martini 160:-

Irish Coffee 155:-

Italian Coffee 155:-

Hendrick's gin & tonic 160:-

L43 Hotshot 120:-

KAFFE & TE

Bryggkaffe 35:-

Americano 40:-

Enkel espresso 35:-

Dubbel espresso 40:-

Cappuccino 50:-

Latte 50:-

Machiato 45:-

Te (svart, grönt, rött) 40:-

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