

VÄLKOMMEN TILL

CHICCE

SLOTTSGATAN

Slottsgatan 8, Örebro
www.chicce.se

Upplaga 10

Mat & dryckesmeny



Chicces Cocktails

Tommaso Collins

Morelli, Villa Massa Limoncello, basilika, citron, San Pellegrino

Pomodoro (Signaturdrink est. 2022)

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



Fragola

Punsch, Aprikos, Aperol, lime, jordgubb, Proseccosockerlag

Dry Martini

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

Meringa

Villa Massa Limoncello, citron, tonkaböna Proseccosockerlag, italiensk marräng

Zenzero Cetriolo

Carpano Bianco, fläder, lime, gurka, Italienska örter, ingefära

Gin & Tonic

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

Melone Arancia Rossa

Absolut Tabasco, Aperol, persika, lime, blodapelsin, vattenmelon, espelette

Passione

Takamaka, Planteray Original Dark, Disaronno, passionsfrukt, kokos, lime, mangosoda

Chicce's Espresso Martini

Ketel One vodka, Borghetti, hasselnöt, espresso, choklad, pistage

Samtliga cocktails: 160:-



CLASSICO

Negroni 160:-

Tanqueray Gin, Campari, Carpano Classico

Bellini 155:-

Persika, aprikos, Prosecco

Aperol Spritz 155:-

Aperol, Prosecco, San Pellegrino

Limoncello Spritz 155:-

Villa Massa Limoncello, Prosecco

DRYCK

ÖL

FAT 40cl

Poretti lager 90:-

FLASKA 33cl

Peroni (Glutenfri) 95:-

Birra Baladin L'IPPA 100:-

Menabrea Arte In Bottiglia 90:-

100w Carnegie IPA 90:-

Birra Baladin Nazionale
(Glutenfri) 95:-

CIDER 33cl

Baladin Sidro 90:-

ALKOHOLFRITT

San Pellegrino 25cl 35:-

San Pellegrino 75cl 70:-

San Pellegrino läsk 20cl 35:-

Coca-Cola Co. 33cl 40:-

Kullamust 25cl 60:-

Festis 20cl 25:-

Carlsberg alkoholfri 33cl 70:-

Mikkeller 33cl 75:-

Oddbird Spumante 85:-



ALKOHOLFRIA
DRINKAR

Alkoholfri Pomodoro
Hallon, citron, grapefruktsoda, pomodoroskum

Limonata al basilico
Citron, basilika, San Pellegrino

Passione Spritz
Passionsfrukt, Citron, Oddbird Spumante

Fragola Melone
Jordgubb, vattenmelonssoda, lime

90:-

Vin



BOLLICINE

NV Chicce Prosecco Extra Dry - Glera - Veneto	105/600:-
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	110/495:-
2024 Torre Mora Scalunera Etna Rosato – Nerello Mascalese – Sicilien	700:-

BIANCO

2024 Erste + Neue – Riesling – Trentino Alto Adige	165/745:-
2024 Frescobaldi Albizzia – Chardonnay – Toscana	145/655:-
2024 Graci Etna Bianco – Carricante, Cataratto – Sicilien	150/720:-
NV Il Fattorino Bianco – Vermentino, Viogner, Malvasia – Marche	110/495:-
2024 Umani Ronchi Casal di Serra Classico Superiore – Verdicchio – Marche	135/610:-

PIEMONTE

2024 Albino Rocca Langhe da Bertü - Chardonnay	800:-
2024 San Silvestro Gavi del comune di Gavi – Cortese	700:-

TRENTINO ALTO ALDIGE

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

VENETO

2024 Suavia Soave Classico – Garganega	600:-
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MARCHE

2023 Umani Ronchi Le Busche – Chardonnay	750:-
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TOSCANA

2024 Tenuta le Colonne Costa Toscana - Vermentino	550:-
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ROSSO

NV Antica Osteria Vino Rosso – Montepulciano, Sangiovese – Marche	110/495:-
2022 Cecchi Chianti Classico – Sangiovese – Toscana	135/610:-
2023 Costa di Bussia Barbera d'Alba - Barbera – Piemonte	145/655:-
2023 Frescobaldi Tenuta Ammiraglia Terre More – Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah – Toscana	165/745:-
2023 Graci Etna Rosso – Nerello Mascalese – Sicilien	160/720:-
2023 San Silvestro Monferrato – Nebbiolo - Piemonte	150/675:-

PIEMONTE

2021 Albino Rocca Barbaresco – Nebbiolo	1000:-
2023 Albino Rocca Nebbiolo d'Alba – Nebbiolo	850:-
2020 Cigliutti Barbaresco Serraboella – Nebbiolo	1400:-
2021 Cigliutti Barbera Serraboella – Barbera	850:-
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 Dolcetto d'Alba - Dolcetto	700:-
2020 Roberto Sarotto Barolo – Nebbiolo	950:-
2021 Roberto Voerzio Di San Francesco – Nebbiolo	950:-
2022 Roberto Voerzio Cerreto – Barbera	950:-
2022 Roberto Voerzio Priavino – Dolcetto	800:-

TRENTINO ALTO ALDIGE

2023 Erste + Neue – Pinot Nero	750:-
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VENETO

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

TOSCANA

2019 Cecchi Brunello di Montalcino – Sangiovese	1000:-
2019 Cecchi Villa Rossa Chianti Classico Gran Selezione – Sangiovese	1100:-
2019 Poggio Landi Brunello di Montalcino – Sangiovese	1100:-
2022 Poggio Landi Rosso di Montalcino – Sangiovese	800:-
2022 Tenuta Le Colonne – Cabernet Sauvignon, Merlot, Syrah	850:-

In vino veritas
(in wine there is truth)



SHARINGMENY

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

ANTIPASTI

Salmone Crudo ^(L/Å)

Lax, kapris, pepparrot, forellrom & citrusvinaigrette
Salmon, capers, horseradish, trout roe & citrus vinaigrette

Arancini med löjrom ^(G/L/Å)

Västerbottensost, dill, creme fraiche, citronricotta, picklad lök & löjrom
Västerbotten cheese, dill, crème fraîche, 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

Rödbeta ^(G/L/N)

Pasta fylld med chèvre, rostade pumpafrön, betor & pumpasås
Pasta filled with chèvre, roasted pumpkin seeds, beets & pumpkin sauce

Agnello alla griglia ^(L)

Lammytterfilé, vit tryffelrisotto, barolosås, sparrissallad & hyvlad parmesan
Lamb sirloin, white truffle risotto, Barolo sauce, asparagus salad & shaved parmesan

DOLCE

Bombolone ^(L/G/N/Å)

Friterad munk fylld med vanilj- & citronkräm, färsk bär & vaniljglass
Fried doughnut filled with vanilla & lemon cream, fresh berries & vanilla ice cream

599:- per person

Vinpaket: 600:- per person

Antipasto misto (G/L/N)

329:-

Ett urval av charkuterier, ostar och andra delikatesser.
Perfekt att avnjuta ihop.

A selection of charcuterie, cheeses, and other delicacies.

Chicces insalate

Crispy chicken caesar (G/Ä/L)

189:-

Krispig kyckling, romansallad, avokado, caesardressing & krutonger

Crispy chicken, romaine lettuce, avocado, Caesar dressing & croutons

Chèvre (G/L/N)

185:-

Gratinerad getost, betor, mixsallad, cocktailtomater,
oliver & hallon-/champagnedressing

*Gratinated goat cheese, beets, mixed greens, cherry tomatoes,
olives & raspberry/champagne dressing*

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



ANTIPASTI

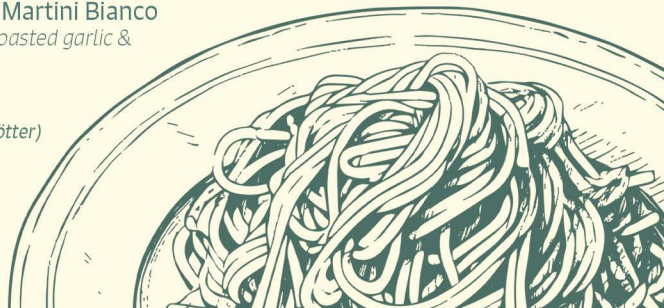
Chicces vitlöksbröd (G/L) Vitlökspinsa <i>Garlic bread</i>	99:-
Arancini med löjrom (G/L/Ä) Västerbottensost, dill, creme fraiche, citronricotta, picklad lök & löjrom <i>Västerbotten cheese, dill, crème fraîche, lemon ricotta, pickled onion & vendace roe</i>	179:-
Burrata (L/N) Jordgubbar, nektariner, pistagenötter & mangovinägrette <i>Strawberries, nectarines, pistachios & mango vinaigrette</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:-
Salmone Crudo (L/Ä) Lax, kapris, pepparrot, forellrom & citrusvinägrette <i>Salmon, capers, horseradish, trout roe & citrus vinaigrette</i>	189:-
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>	189:-
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>	189:-

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

PRIMI

- Spicy vodka** (G/L) 215:-
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, scampi & calamari
Pasta linguini, tomato, white wine, mussels, scampi & calamari
- Pesto rosso** (G/L) 210:-
Pasta linguine, röd pestosås, tryffel & burrata
Pasta linguine, red pesto sauce, truffle & burrata
- Chicces tolkning av en carbonara** (G/L/Ä) 210:-
Pastafylld 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
- Rödbeta** (G/L/N) 225:-
Pasta fylld med chèvre, rostade pumpafrön, betor & pumpasås
Pasta filled with chèvre, roasted pumpkin seeds, beets & pumpkin 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) 299:-
Pasta mafalda, oxfilé, spenat, rostad vitlök, karamelliserad silverlök, grädde & Martini Bianco
Pasta mafalde, beef tenderloin, spinach, roasted garlic & caramelized pearl onion

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Glutenfri pasta finns som alternativ



SECONDI

- Tonno alla griglia** (G/Ä) 259:-
Grillad tonfisk, panzanellassallad, rostad vitlök- & örtemulsion, gremolata, friterad färskpotatis & grillad citron
Grilled tuna, panzanella salad, roasted garlic & herb emulsion, gremolata, fried new potatoes & grilled lemon
- Agnello alla griglia** (L) 279:-
Lammytterfilé, vit tryffelrisotto, barolosås, sparrissallad & hyvlad parmesan
Lamb sirloin, white truffle risotto, Barolo sauce, asparagus salad & shaved parmesan
- Vitello Scallopini** (L/G/Ä) 269:-
Pankopanerad kalvschnitzel, caesarsallad, färskpotatis & riven parmesan
Panko-crusted veal schnitzel, Caesar salad, new potatoes & 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
- Italian meringue** (L/Ä) 99:-
Vaniljglass, jordgubbskompott, italiensk maräng & citron curd
Vanilla ice cream, strawberry compote, Italian meringue & lemon curd
- 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 & pecorino <i>Tomato sauce, mozzarella, spicy salami, chili oil, oregano, dried chili & pecorino</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>	



Trentino

"Abbasciano" dairy products
"Ginos" fresh vegetable preserves

Veneto

"Benedetti"
Aged cheeses and sweet preserves

Emilia Romagna

"Faraboli" Parmeggiano reggiano
"Veroni" Cured and cooked meat

Lazio

"Acqua e Farina"
Pizza and schiacciata bases

Piemonte

"Acquerello"
Carnaroli rice

Toscana

"Sergio Falaschi" Cured meat
"Papini" Craft soft drinks

Umbrien

"Valnerina" Truffle
"Coppini" EVO Oil
"Bartolini" EVO Oil
"Fittuccia" Artisan pastry

Campania

"La Contadina"
Buffalo Mozzarella

Basilicata

"Masseria buongiorno"
Crispy peppers

Puglia

"I Contadini"
Fresh vegetables preserves

KARTA ÖVER CHICCE

DESSERTVIN

2014 - Ricasoli Castello di Brolio Vin Santo 5 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
Borgogno Grappa di Cannubi - Piemonte	75:-/cl
Ricasoli Castello di Brolio Grappa - Toscana	80:-/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

ROM

Ron Zacapa Centenario 23	45:-/cl
Ron Zacapa XO	85:-/cl

WHISKEY

Jameson	32:-/cl
Balvenie Doublewood 12yrs	40:-/cl
Cragganmore 12yrs	35:-/cl
Lagavulin 8yrs	45:-/cl
Lagavulin 16yrs	60:-/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:-

ALLERGIER? FRÅGA VÅR PERSONAL - VI HJÄLPER DIG GÄRNA!



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