

VÄLKOMMEN TILL

CHICCE

SLOTTSGATAN

Slottsgatan 8, Örebro
www.chicce.se

Upplaga 11

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, 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

Rossini 155:-

Jordgubb, aprikos, citron, Prosecco

Aperol Spritz 155:-

Aperol, Prosecco, San Pellegrino

Limoncello Spritz 155:-

Limoncello, Prosecco

DRYCK

ÖL

FAT 40cl

Poretteri lager 90:-

FLASKA 33cl

Peroni (Glutenfri) 95:-

Birra Baladin L'IPPA 100:-

Menabrea Arte In Bottiglia 90:-

100w Carnegie IPA 90:-

Birra Baladin Nazionale 95:-
(Glutenfri)

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 85/485:-



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	105/600:-
2022 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

2025 Erste + Neue – Riesling – Trentino Alto Adige	165/745:-
2025 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:-

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:-
2024 Cecchi Chianti Classico – Sangiovese – Toscana	135/610:-
2023 Costa di Bussia Barbera d'Alba - Barbera – Piemonte	145/655:-
2024 Frescobaldi Tenuta Ammiraglia Terre More – Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah – Toscana	165/745:-
2023 Graci Etna Rosso – Nerello Mascalese – Sicilien	160/720:-
2024 San Silvestro Monferrato – Nebbiolo - Piemonte	150/675:-

PIEMONTE

2021 Albino Rocca Barbaresco – Nebbiolo	1000:-
2024 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 Commune 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 ADIGE

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:-

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>	99:-
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>	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:-
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>	329:-

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PRIMI

Spicy vodka (G/L)

Pasta conchiglie, Sergios salsiccia & vodkasås

Pasta conchiglie, Sergio's sausage & vodka sauce

215:-

Ragù (G/L)

Pasta mafalde, 12 timmars högrevsragu & parmesansås

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

225:-

Chicken parmigiana (G/L/Ä)

Pasta mafalde, friterad kyckling, napolisås & mozzarella

Pasta mafalde, fried chicken, Napoli sauce & mozzarella

210:-

Frutti di mare (G)

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

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

249:-

Arrabbiata (G/L)

Pasta conchiglie, arrabbiatasås & burrata

Pasta conchiglie, arrabbiata sauce & burrata

210:-

Chicces tolkning av en carbonara (G/L/Ä)

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

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

210:-

Aragosta (G/L/Ä)

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

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

249:-

Spinaci (G/L)

Pasta fylld med spenat & parmesansås

Pasta filled with spinach & parmesan sauce

225:-

Porcini (G/L/Ä)

Pasta fylld med karljohanssvamp, ricotta, tryffelsås & krispig grönkål

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

249:-

Filetto di manzo (G/L)

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

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

285:-

(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

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>	

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

Vecchia Romagna (Brandy)

45:-/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:-

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