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 (Ä) (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 (Ä)
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 (G)
Bourbon, Borghetti, Disaronno, Rock Candy,
Kaffebitters

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

Chicce's Espresso Martini (N)
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

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	85/485:-



ALKOHOLFRIA DRINKAR

Alkoholfri Pomodoro (Ä)
Hallon, citron, grapefruktsoda, pomodoroskum

Limonata al basilico
Citron, basilika, San Pellegrino

Passione Spritz
Passionsfrukt, Citron, Oddbird Spumante

Amarena
Körsbär, lime, körsbärssoda

90:-

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

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:-

MARCHE

2023 Umani Ronchi Le Busche – Chardonnay	750:-

TOSCANA

2024 Tenuta le Colonne Costa Toscana - Vermentino	550:-

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 ALDIGE

2023 Erste + Neue – Pinot Nero	750:-

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

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ANTIPASTI

Tartare di tonno (G/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 (G/L/N)
Grapefrukt, fikonmarmelad, brynt smör, friterad basilika, pinjenötter & schiacciata
Grapefruit, fig marmalade, browned butter, fried basil, pine nuts & schiacciata

PRIMO & SECONDO

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

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) 99:-
Vitlökspinsa
Garlic bread

Arancini med löjrom (G/L/Ä) 179:-
Västerbottensost, dill, färskost, citronricotta, picklad lök & löjrom
Västerbotten cheese, dill, cream cheese, lemon ricotta, pickled onion & vendace roe

Burrata (L/G) 169:-
Burrata, chilicrisp, honung, gräslök & schiacciata
Burrata, chilli crisp, honey, chives & schiacciata

Bruschetta al pomodoro (G/L) 169:-
Semitorkade tomater, stracciatella, basilika, lagrad balsamico & parmesan
Semi-dried tomatoes, stracciatella, basil, aged balsamic & parmesan

Tartare di tonno (Ä/G) 189:-
Tonfisktartar & caponata
Tuna tartare & caponata

Stracciatella (L/N/G) 159:-
Grapefrukt, fikonmarmelad, brynt smör, friterad basilika, pinjenötter & schiacciata
Grapefruit, fig marmalade, browned butter, fried basil, pine nuts & schiacciata

Carciofi alla romana (Ä) 155:-
Friterad kronärtskocka & citron
Fried artichoke & lemon

Gamberi (Ä/G) 149:-
Scampi, vitlök, chili, vitt vin, semitorkad tomat, limeaioli, olivolja & schiacciata
Scampi, garlic, chili, white wine, semi-dried tomato, lime aioli, olive oil & schiacciata

Chicces råbiff (N/Ä) 189:-
Tärnat innanlår, semitorkade tomater, basilikaemulsion,
marconamandlar & syrad silverlök
Diced top sirloin, semi-dried tomatoes, basil emulsion, Marcona almonds & pickled silver onions

Carpaccio di manzo (N/L/Ä) 189:-
Parmesan, cacio e pepe-emulsion, kapris, friterad basilika, pinjenötter & citron
Parmesan, cacio e pepe-emulsion, capers, fried basil, pine nuts & lemon

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.

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PRIMI

Spicy vodka (G) 215:-
Pasta conchiglie, Sergios salsiccia & vodkasås
Pasta conchiglie, Sergio's sausage & vodka sauce

Ragù (G) 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 (N/G/L/Ä) 225:-
Pasta fylld med spenat, parmesansås & hasselnötter
Pasta filled with spinach, parmesan sauce & hazelnuts

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

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Glutenfri pasta finns som alternativ



SECONDI

Salmerino alla griglia (L) — 259:-
Röding, sandefjordsås & smörslungad potatis med parmesan
Arctic char, sandefjord sauce & butter-tossed 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 (3 kulor)
Choose between ice cream or sorbet & fresh berries (3 scoops)

T.E.G (L) — 155:-
Tryffel, espresso & grappa (2cl)
Truffle, espresso & grappa (2cl)



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PINSA ROMANA

Margherita (G/L) 199:-
Tomatsås, mozzarella, basilika, olivolja & parmesan
Tomato sauce, mozzarella, basil, olive oil & parmesan

Parma (G/L) 245:-
Tomatsås, mozzarella, parmaskinka, olivolja, parmesan & ruccola
Tomato sauce, mozzarella, parma ham, olive oil, parmesan & arugula

Diavola (G/L) 235:-
Tomatsås, mozzarella, salami piccante, chiliolja, oregano, torkad chili & parmesan
Tomato sauce, mozzarella, spicy salami, chili oil, oregano, dried chili & parmesan

Alla romana bianca con mortadella (G/L/N) 235:-
Burrata, mortadella, tomater, pistagenötter, mozzarella, basilika & balsamicoglaze
Burrata, mortadella, tomatoes, pistachios, mozzarella, basil & balsamic glaze

Spicy vodka pinsa (G/L/N/Ä) 209:-
Vodkasås, Sergios salsiccia, piccante aioli, grön pesto & parmesan
Vodka sauce, Sergio's sausage, spicy aioli, green pesto & parmesan

Vegetariana Bianca (G/L) 209:-
Creme fraiche, potatis, semitorkad tomat, picklad lök, mozzarella & oliver
Crème fraîche, potatoes, semi-dried tomatoes, pickled onion, mozzarella & olives

Chèvre bianco (G/L) 245:-
Creme fraiche, mozzarella, chèvre, honung, torkad chili & machesallad
Crème fraîche, mozzarella, chèvre, honey, dried chili & mâche salad

Capricciosa (G/L) 225:-
Tomatsås, mozzarella, prosciutto cotto, champinjoner, oregano & parmesan
Tomato sauce, mozzarella, cooked ham, mushrooms, oregano & parmesan

Salame al tartufo (G/L) 245:-
Tomatsås, mozzarella, tryffelsalami, parmesan, tryffelolja & ruccola
Tomato sauce, mozzarella, truffle salami, parmesan, truffle oil & arugula

Smögen (G/L/Ä) 259:-
Creme fraiche, kallrökt lax, räkor, löjrom, limeaioli, västerbottensost, rödlök & dill
Crème fraîche, cold-smoked salmon, shrimp, roe, lime aioli, Västerbotten cheese, red onion & dill

Glutenfri deg: + 35:- / Vegansk ost: + 30:-

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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 Amorosa 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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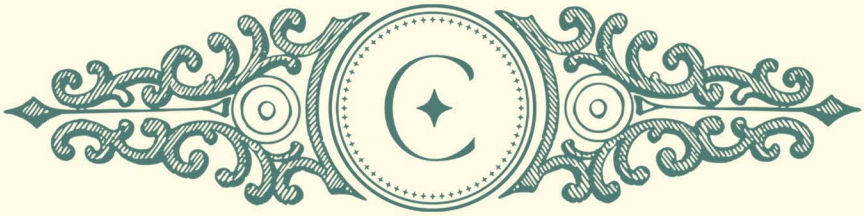

Slottsgatan 8
www.chicce.se

@chiccerestaurant
slottsgatan@chicce.se