

VÄLKOMMEN TILL

CHICCE

SLOTTSGATAN

Slottsgatan 8, Örebro
www.chicce.se

Upplaga 09

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



Regina Chiarita

Tanqueray Gin, blåbär, hallon, vanilj, lime, vassle

Dry Martini

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

Nero Schiuma

Planteray original dark, svartavinbär, lime, basilika, björnbärsskum

Crema di Mele

Martell VS, Disaronno, äpple, lime, kardemumma, grädde, biscotti

Gin & Tonic

Lihnell 's x Chicce Gin, Hammar Tonic, basilika, citron

Melone Arancia Rossa

Altos, Aperol, persika, lime, blodapelsin, vattenmelon, espelette

Vecchio Stile

Four Roses Single Barrel, Borghetti, Amaro, rock candy, choklad, pavesini

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

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:-



ALKOHOLFRIA
DRINKAR

Alkoholfri Pomodoro
Hallon, citron, grapefruktsoda, pomodoroskum

Limonata al basilico
Citron, basilika, San Pellegrino

Arancia rossa spritz
Sandberg Apertivo, Oddbird Spumante,
citron, blodapelsin

Mora di fico
Fikonbladssoda, lime, björnbärsskum

90:-

In vino veritas
(in wine there is truth)



Vin

BOLLICINE



NV Chicce Prosecco Extra Dry - Glera - Veneto	105/600:-
NV Monte Rossa Franciacorta P.R. Blancs de Blancs - Chardonnay - Lombardiet	165/940:-
NV Monte Rossa Cabochon Fuoriserie N'022 - Chardonnay, Pinot Nero - Lombardiet	1100:-
NV Monte Rossa Flamingo Rosé - Chardonnay, Pinot Nero - Lombardiet	850:-

BIANCO

NV Il Fattorino Bianco - Vermentino, Viogner, Malvasia - Marche	110/500:-
2024 Umani Ronchi Casal di Serra Classico Superiore - Verdicchio - Marche	135/610:-
2024 Albino Rocca Langhe da Bertü - Chardonnay - Piemonte	150/675:-
2024 Graci Etna Bianco - Carricante, Cataratto - Sicilien	160/720:-
2024 Erste + Neue - Riesling - Trentino Alto Adige	165/745:-

PIEMONTE

2022 Borgogno Era Oro – Riesling	1000:-
2024 Ceretto Blange' – Arneis	800:-
2023 Michele Chiarlo Gavi di Gavi – Cortese	700:-

TRENTINO ALTO ALDIGE

2024 Erste + Neue - Sauvignon Blanc	670:-
2023 Gaierhof - Pinot Grigio	670:-

VENETO

2023 Pieropan Soave Classico – Garganega, Trebbiano di Soave	600:-
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TOSCANA

2024 Frescobaldi Albizzia – Chardonnay	650:-
2023 Gaja Ca'Marcanda Vistamare – Vermentino, Viogner	900:-
2024 La Spinetta Toscana Vermentino – Vermentino	800:-

SICILIA

2022 Graci Etna Bianco Arcuria – Carricante	1000:-
2023 Gaja Idda Etna Bianco – Carricante	1050:-

ROSATO

2024 Torre Mora Scalunera Etna Rosato – Nerello Mascalese – Sicilien 140/630:-

ROSSO

NV Antica Osteria Vino Rosso – Montepulciano, Sangiovese - Marche 110/500:-

2022 Cecchi Chianti Classico – Sangiovese – Toscana 135/610:-

2023 Michele Chiarlo Le Orme Barbera d'Asti - Barbera – Piemonte 145/655:-

2023 Graci Etna Rosso – Nerello Mascalese – Sicilien 160/720:-

2023 Tenuta Frescobaldi di Castiglioni – Cabernet Sauvignon,
Merlot, Cabernet Franc, Sangiovese – Toscana 165/745:-

2023 Michele Chiarlo Il Principe Langhe – Nebbiolo – Piemonte 165/745:-

PIEMONTE

2021 Albino Rocca Barbaresco – Nebbiolo 1000:-

2023 Albino Rocca Nebbiolo d'Alba – Nebbiolo 850:-

2017 Albino Rocca Angelo – Nebbiolo 1300:-

2016 Borgogno Barolo Riserva – Nebbiolo 1450:-

2022 Borgogno No Name – Nebbiolo 890:-

2022 Ceretto Barbaresco – Nebbiolo 1100:-

2021 Ceretto Barolo – Nebbiolo 1200:-

2021 Cigliuti Barbera Serraboella – Barbera 850:-

2020 Cigliutti Barbaresco Serraboella – Nebbiolo 1300:-

2020 Gaja Sito Moresco – Nebbiolo, Barbera, Merlot 1000:-

2008 La Spinetta Barbaresco Gallina – Nebbiolo 2500:-

2012 La Spinetta Barbaresco Staderi – Nebbiolo 2500:-

2008 La Spinetta Barolo Campè – Nebbiolo 2800:-

2020 Mauro Veglio Barolo (Magnum) – Nebbiolo 2100:-

2021 Mauro Veglio Dolcetto d'Alba - Dolcetto 700:-

2019 Michele Chiarlo Barolo Tortoniano – Nebbiolo 1200:-

2019 Michele Chiarlo Barolo Tortoniano (Magnum) - Nebbiolo 2500:-

2021 Michele Chiarlo Reyna Barbaresco – Nebbiolo 1000:-

2022 Roberto Voerzio – Dolcetto 900:-

2022 Roberto Voerzio Langhe di San Francesco – Nebbiolo 1000:-

2018 Scarpa Barbera d'Asti Superiore La Boggiona – Barbera 1000:-

2019 Scarpa Tettineve Barbaresco – Nebbiolo 1200:-

ROSSO

TRENTINO ALTO ALDIGE

2022 Pfitscher Fuxleiten – Pinot Nero 950:-

VENETO

2020 Allegrini La Grola – Corvina, Oseleta 700:-

2022 Murari Valpolicella Ripasso – Corvina, Corvinone, Rondinella, Molinara 850:-

2021 Murari Amarone Della Valpolicella – Corvina, Corvinone, Rondinella, Cabernet Sauvignon 1200:-

TOSCANA

2019 Cecchi Brunello di Montalcino – Sangiovese 900:-

2016 Cecchi Chianti Classico Riserva (Magnum) – Sangiovese, Cabernet Sauvignon 1350:-

2019 Cecchi Villa Rosa Chianti Classico Gran Selezione – Sangiovese 1000:-

2021 Gaja Ca'Marcanda Magari – Merlot, Cabernet Sauvignon, Cabernet Franc 1500:-

2022 Gaja Ca'Marcanda Promis – Merlot, Syrah, Sangiovese 1100:-

2018 Gianni Brunelli Brunello di Montalcino – Sangiovese 1300:-

2016 Monteraponi Baron Ugo – Sangiovese, Canaiolo, Colorino 1300:-

2019 Monteraponi Chianti Classico Il Campitello Riserve – Sangiovese, Canaiolo 1250:-

2021 Piaggia Riserva – Sangiovese, Cabernet Franc, Cabernet Sauvignon, Merlot 1000:-

2022 Poggio Landi Rosso di Montalcino – Sangiovese 850:-

2021 Ricasoli Castello di Brolio Chianti Classico – Sangiovese, Cabernet Sauvignon, Merlot 1000:-

2022 Tenuta Le Colonne – Cabernet Sauvignon, Merlot, Syrah 850:-

SICILIA

2021 Gaja Idda Etna Rosso – Nerello Mascalese 1300:-

2021 Graci Etna Rosso Arcuria - Nerello Mascalese 1000:-



SHARINGMENY

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

ANTIPASTI

Tuna crudo (Ä)

Tonfisk, salsa verde, avokado & citrusvinägrett

Tuna, salsa verde, avocado & citrusvinaigrette

Arancini med löjrom (G/L/Ä)

Västerbottensost, dill, creme fraiche, citronricotta, picklad lök & löjrom

Västerbotten cheese, dill, crème fraîche, lemon ricotta, pickled onion & vendace roe

Stracciatella (G/L/N)

Vindruvor, brynt smör, tryffelhonung, pistagenötter, friterad mynta & bröd

Grapes, browned butter, truffle honey, pistachios, deep-fried mint & bread

PRIMO & SECONDO

Porcini (G/L/Ä)

Pasta fylld med karljohanssvamp, ricotta, tryffelsås & krispig grönkål

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

Filetto di cervo alla griglia (G/L/Ä)

Hjortytterfilé, pumpapuré, picklade steklökar, krispig grönkål, marsalasky, potatis & västerbottenkroketter

Venison tenderloin, pumpkin purée, pickled shallots, crispy kale,

Marsala sauce, potatoes & västerbotten cheese croquettes

DOLCE

Crostata al Cioccolato (L/G/N/Ä)

Chokladpannacotta, Amaretto, körsbär, karamelliserade hasselnötter & pistageglass

Chocolate panna cotta, Amaretto, cherries, caramelized hazelnuts & pistachio ice cream

599:- per person

Vinpaket: 600:- per person

Vid allergier eller specialkost – vänligen fråga personalen.



Antipasto misto (G/L/N)

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

A selection of charcuterie, cheeses, and other delicacies.

329:-



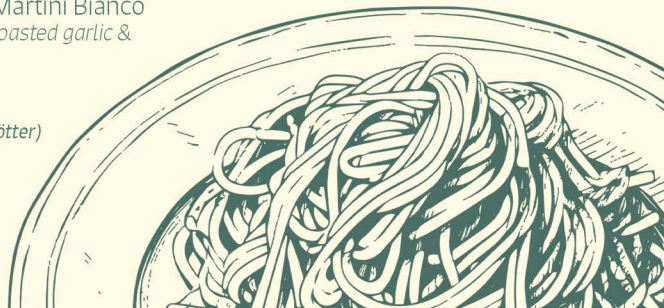
ANTIPASTI

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) Pistagepesto, trädgådstomater, basilika, balsamico & parmaskinka <i>Pistachio pesto, garden tomatoes, basil, balsamic & parma ham</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:-
Tuna crudo (Ä) Tonfisk, salsa verde, avokado & citrusvinägrett <i>Tuna, salsa verde, avocado & citrus vinaigrette</i>	189:-
Stracciatella (G/L/N) Vindruvor, brynt smör, tryffelhonung, pistagenötter, friterad mynta & bröd <i>Grapes, browned butter, truffle honey, pistachios, deep-fried mint & bread</i>	149:-
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:-
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:-

PRIMI

- Carbonara** (G/L/Ä) 210:-
Pasta bucatini, guanciale, ägg & pangritata
Pasta bucatini, guanciale, egg & pangritata
- 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
- Pasta all'arrabbiata** (G/L) 195:-
Pasta conchiglie, burrata, tomatås, riven parmesan & basilika
Pasta conchiglie, burrata, tomato sauce, grated parmesan & basil
- Aragosta** (G/L/Ä) 249:-
Pasta fylld med hummer, ricotta, mascarpone, fänkålscrudité, äpple, hummerbuljong & brynt smör zabaglione
Pasta filled with lobster, ricotta, mascarpone, fennel crudité, apple, lobster broth & browned butter zabaglione
- Spinaci** (G/L/N/Ä) 225:-
Pasta fylld med spenat & ricotta hasselnötter, parmesansås & lagrad balsamico
Pasta filled with spinach & ricotta, hazelnuts, parmesan sauce & aged balsamic
- 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) 249:-
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

- Fjällröding** ^(L) 299:-
Fjällröding, caponata, Sandefjordsås, potatispuré smaksatt med parmesan
Arctic char, caponata, Sandefjord sauce, potato purée flavored with parmesan
- Filetto di cervo alla griglia** ^(G/L/Ä) 345:-
Hjortytterfilé, pumpapuré, picklade steklökar, krispig grönkål, marsalasky, potatis & västerbottenkroketter
Venison tenderloin, pumpkin purée, pickled shallots, crispy kale, Marsala sauce, potatoes & västerbotten cheese croquettes
- Risotto** ^(L/N) 229:-
Skogssvampsrisotto, jordärtskockschips & rostade valnötter
Forest mushroom risotto, Jerusalem artichoke chips & roasted walnuts

DOLCI

- Crostata al Cioccolato** ^(L/G/N/Ä) 99:-
Chokladpannacotta, Amaretto, körsbär, karamelliserade hasselnötter & pistageglass
Chocolate panna cotta, Amaretto, cherries, caramelized hazelnuts & pistachio ice cream
- Italian meringue** ^(L/Ä) 99:-
Vaniljglass, blåbärskompott, italiensk maräng & citron curd
Vanilla ice cream, blueberry 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

Perfekt att dela på flera
Perfect for sharing

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:-
Creme 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:-
Creme 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:-
Creme 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

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!

