

VÄLKOMMEN TILL

# CHICCE

ESKILSTUNA

Fristadstorget 6, Eskilstuna  
[www.chicce.se](http://www.chicce.se)

Upplaga 01

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, salt

## 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 koko, havanna Club 7, Disaronno, passionsfrukt, kokos, lime, mangosoda

## Chicce's Espresso Martini

Absolut vodka, Borghetti, hasselnöt, espresso, choklad, pistage

Samtliga cocktails: 160:-



## CLASSICO

### Negroni 160:-

Beefeater Gin, Campari, Carpano Classico

### Bellini 139:-

Persika, aprikos, Prosecco

### Aperol Spritz 139:-

Aperol, Prosecco, San Pellegrino

### Limoncello Spritz 139:-

Villa Massa 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 95:-

(Glutenfri)  
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 40:-

Kullamust 25cl 60:-

Festis 20cl 25:-

Birra Menabrea Zero 33cl 70:-

Easy Rider Bulldog Alkoholfri 33cl 75:-

Briska Cider Alkoholfri 33cl 65:-

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

### Fragola Melone

Jordgubb, vattenmelonssoda, lime

90:-

# Vin



## BOLLICINE

<b>NV</b> Chicce Prosecco Extra Dry - Glera - Veneto	99/595:-
<b>2021</b> Fontafredda Alta Langa Brut – Pinot Nero, Chardonnay – Piemonte	145/830:-
<b>2019</b> Contratto Alta Langa Blancs de Blancs – Chardonnay – Piemonte	1100:-
<b>2021</b> Contratto Alta Langa Millesimato Brut – Pinot Nero, Chardonnay – Piemonte	900:-

## ROSATO

<b>NV</b> Il Fattorino Rosato – Montepulciano, Nero d’avola – Marche	99/485:-
<b>2024</b> Torre Mora Scalunera Etna Rosato – Nerello Mascalese – Sicilien	700:-

## BIANCO

<b>2024</b> Erste + Neue – Riesling – Trentino Alto Adige	165/745:-
<b>2024</b> Frescobaldi Albizzia – Chardonnay – Toscana	145/655:-
<b>NV</b> Il Fattorino Bianco – Vermentino, Viogner, Malvasia – Marche	99/485:-
<b>2024</b> Umani Ronchi Casal di Serra Classico Superiore – Verdicchio – Marche	135/610:-

## PIEMONTE

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

## TRENTINO ALTO ALDIGE

<b>2024</b> Erste + Neue – Pinot Grigio	630:-
<b>2024</b> Erste + Neue – Sauvignon Blanc	675:-

## ÖVRIGA REGIONER

<b>2024</b> Suavia Soave Classico – Garganega – Veneto	600:-
<b>2023</b> Umani Ronchi Le Busche Chardonnay – Marche	750:-
<b>2024</b> Tenuta le Colonne Costa Toscana – Vermentino – Toscana	550:-
<b>2024</b> Graci Etna Bianco – Carricante, Cataratto – Sicilia	850:-

## ROSSO

<b>NV</b> Antica Osteria Vino Rosso – Montepulciano, Sangiovese – Marche	99/485:-
<b>2022</b> Cecchi Chianti Classico – Sangiovese – Toscana	135/610:-
<b>2023</b> Frescobaldi Tenuta Ammiraglia Terre More – Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah – Toscana	165/745:-
<b>2023</b> Mauro Sebaste Barbera d'Alba Rosalia Barbera – Piemonte	145/655:-
<b>2023</b> Roberto Sarotto Langhe Nebbiolo Nebbiolo – Piemonte	150/675:-

## APULIEN

<b>2023</b> Itinera Primitivo – Primitivo	600:-
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## PIEMONTE

<b>2021</b> Albino Rocca Barbaresco – Nebbiolo	1100:-
<b>2023</b> Roberto Sarotto Barolo DOCG – Nebbiolo	1000:-
<b>2020</b> Castello di Neive Barbaresco Santo Stefano DOCG – Nebbiolo	1750:-
<b>2023</b> Cigliutti Langhe Nebbiolo – Nebbiolo	900:-
<b>2022</b> La Fiammenga Pajon Barbera d'Asti – Barbera	850:-
<b>2021</b> La Spinetta Barolo Garretti – Nebbiolo	1650:-
<b>2021</b> Mauro Veglio Barolo Comune di Serralunga – Nebbiolo	1200:-
<b>2021</b> Mauro Veglio Barolo (Magnum) – Nebbiolo	2400:-
<b>2021</b> Mauro Sebaste Dolcetto – Dolcetto	620:-
<b>2019</b> Casa E. di Mirafiore Langhe Nebbiolo – Nebbiolo	1200:-
<b>2022</b> Roberto Voerzio Cerreto – Barbera	950:-
<b>2022</b> Roberto Voerzio Priavino – Dolcetto	800:-

## TRENTINO ALTO ALDIGE

<b>2023</b> Erste + Neue – Pinot Nero	750:-
<b>2022</b> Erste + Neue Riserva Puntay – Pinot Nero	900:-

## VENETO

<b>2021</b> Murari Amarone Della Valpolicella – Corvina, Corvinone, Rondinella, Cabernet Sauvignon	1000:-
<b>2022</b> 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:-
2022	Poggio Landi Rosso di Montalcino – Sangiovese	800:-
2022	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 / Å: Ägg / N: Nötter)

## ANTIPASTI

### Salmone Crudo <sup>(L/Å)</sup>

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

### Arancini med löjrom <sup>(G/L/Å)</sup>

Västerbottensost, dill, creme fraiche, citronricotta, picklad lök & löjrom  
*Västerbotten cheese, dill, crème fraîche, lemon ricotta, pickled onion & vendace roe*

### Stracciatella <sup>(L/N)</sup>

Grapefrukt, fikonmarmelad, brynt smör, friterad basilika & pinjenötter  
*Grapefruit, fig marmalade, browned butter, fried basil & pine nuts*

## PRIMO & SECONDO

### Rödbeta <sup>(G/L/N)</sup>

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

### Agnello alla griglia <sup>(L)</sup>

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

## DOLCE

### Bombolone <sup>(L/G/N/Å)</sup>

Friterad munk fylld med vanilj- & citronkräm, färska 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)

289:-

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

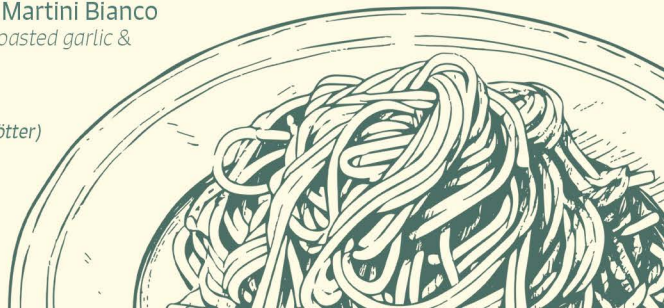
<b>Chicces vitlöksbröd</b> (G/L) Vitlökspinsa <i>Garlic bread</i>	85:-
<b>Arancini med löjrom</b> (G/L/Ä) Västerbottensost, dill, creme fraiche, citronricotta, picklad lök & löjrom <i>Västerbotten cheese, dill, crème fraîche, lemon ricotta, pickled onion &amp; vendace roe</i>	175:-
<b>Burrata</b> (L/N) Jordgubbar, nektariner, pistagenötter & mangovinägrette <i>Strawberries, nectarines, pistachios &amp; mango vinaigrette</i>	169:-
<b>Bruschetta al pomodoro</b> (G/L) Semitorkade tomater, stracciatella, basilika, lagrad balsamico & parmesan <i>Semi-dried tomatoes, stracciatella, basil, aged balsamic &amp; parmesan</i>	159:-
<b>Salmone Crudo</b> (L/Ä) Lax, kapris, pepparrot, forellrom & citrusvinägrette <i>Salmon, capers, horseradish, trout roe &amp; citrus vinaigrette</i>	169:-
<b>Stracciatella</b> (L/N) Grapefrukt, fikonmarmelad, brynt smör, friterad basilika & pinjenötter <i>Grapefruit, fig marmalade, browned butter, fried basil &amp; pine nuts</i>	159:-
<b>Carciofi alla romana</b> (Ä) Friterad kronärtskocka & citron <i>Fried artichoke &amp; lemon</i>	145:-
<b>Gamberi</b> (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 &amp; schiacciata</i>	149:-
<b>Chicces råbiff</b> (N/Ä) Tärnat innanlår, semitorkade tomater, basilikaemulsion, Marconamandlar & syrad silverlök <i>Diced top sirloin, semi-dried tomatoes, basil emulsion, Marcona almonds &amp; pickled silver onions</i>	175:-
<b>Carpaccio di manzo</b> (L/Ä) Parmesan, cacio e pepe-emulsion, kapris, friterad basilika, pinjenötter & citron <i>Parmesan, cacio e pepe-emulsion, capers, fried basil, pine nuts &amp; lemon</i>	175:-

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

# 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*
- Pesto rosso** (G/L/N) 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) 275:-  
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

- Tonno alla griglia** <sup>(G/Ä)</sup> 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** <sup>(L)</sup> 279:-  
Lammytterfilé, vit tryffelrisotto, barolosås, sparrissallad & hyvlad parmesan  
*Lamb sirloin, white truffle risotto, Barolo sauce, asparagus salad & shaved parmesan*
- Vitello Scallopini** <sup>(L/G/Ä)</sup> 269:-  
Pankopanerad kalvschnitzel, caesarsallad, färskpotatis & riven parmesan  
*Panko-crusted veal schnitzel, Caesar salad, new potatoes & grated parmesan*

# DOLCI

- Bombolone** <sup>(L/G/N/Ä)</sup> 99:-  
Friterad munk fylld med vanilj- & citronkräm, färska bär & vaniljglass  
*Fried doughnut filled with vanilla & lemon cream, fresh berries & vanilla ice cream*
- Italian meringue** <sup>(L/Ä)</sup> 99:-  
Vaniljglass, jordgubbskompott, italiensk maräng & citron curd  
*Vanilla ice cream, strawberry compote, Italian meringue & lemon curd*
- Chicces tiramisù** <sup>(G/L/N/Ä)</sup> 99:-  
Mascarpone, pavesini, espresso & Amaretto  
*Mascarpone, pavesini, espresso & Amaretto*
- Affogato** <sup>(L)</sup> 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** <sup>(G/L)</sup> 155:-  
Tryffel, espresso & grappa (2cl)  
*Truffle, espresso & grappa (2cl)*



# PINSA ROMANA

<b>Margherita</b> (G/L)	179:-
Tomatsås, mozzarella, basilika, olivolja & parmesan <i>Tomato sauce, mozzarella, basil, olive oil &amp; parmesan</i>	
<b>Parma</b> (G/L)	235:-
Tomatsås, mozzarella, parmaskinka, olivolja, parmesan & ruccola <i>Tomato sauce, mozzarella, parma ham, olive oil, parmesan &amp; arugula</i>	
<b>Diavola</b> (G/L)	225:-
Tomatsås, mozzarella, salami piccante, chiliolja, oregano, torkad chili & pecorino <i>Tomato sauce, mozzarella, spicy salami, chili oil, oregano, dried chili &amp; pecorino</i>	
<b>Alla romana bianca con mortadella</b> (G/L/N)	235:-
Burrata, mortadella, tomat, pistagenötter, mozzarella, basilika & balsamicoglaze <i>Burrata, mortadella, tomatoes, pistachios, mozzarella, basil &amp; balsamic glaze</i>	
<b>Spicy vodka pinsa</b> (G/L/N)	199:-
Vodkasås, Sergios salsiccia, picante aioli, grön pesto & parmesan <i>Vodka sauce, Sergio's sausage, spicy aioli, green pesto &amp; parmesan</i>	
<b>Vegetariana Bianca</b> (G/L)	199:-
Crème fraiche, potatis, semitorkad tomat, picklad lök, mozzarella & oliver <i>Crème fraîche, potatoes, semi-dried tomatoes, pickled onion, mozzarella &amp; olives</i>	
<b>Chèvre bianco</b> (G/L)	225:-
Crème fraiche, mozzarella, chèvre, honung, torkad chili & machesallad <i>Crème fraîche, mozzarella, chèvre, honey, dried chili &amp; mâche salad</i>	
<b>Capricciosa</b> (G/L)	225:-
Tomatsås, mozzarella, prosciutto cotto, champinjoner, oregano & parmesan <i>Tomato sauce, mozzarella, cooked ham, mushrooms, oregano &amp; parmesan</i>	
<b>Salame al tartufo</b> (G/L)	245:-
Tomatsås, mozzarella, tryffelsalami, parmesan, tryffelolja & ruccola <i>Tomato sauce, mozzarella, truffle salami, parmesan, truffle oil &amp; arugula</i>	
<b>Smögen</b> (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 &amp; dill</i>	

# 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.*



# 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

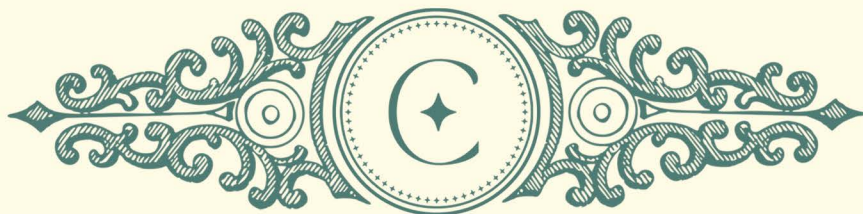
Ron Zacapa Centenario 23	45:-/cl
Ron Zacapa XO	85:-/cl

# 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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