



gorm's

SEASONAL SIGNATURE PIZZA

NORDIC MORTADELLA 135,-

White pizza with smoked cheese, fresh mozzarella, fennel, mortadella and roasted pistachios.

The combo of mortadella and smoked cheese is a great story about the Nordic and the Italian cuisine together in perfect harmony. It makes so much sense!

LOCAL PIZZA

PARTY I PROVINSEN 125,-

Only served at Gorm's at Fisketorvet!

Tomato, mozzarella, chopped beef with chili, kale, sour cream and lemon.

SIDE

GARLIC BREAD 50,-

Perfect for sharing!

PIZZE

VEGGIE

MARGHERITA 110,-

The Mother of all pizze!

Tomato, buffalo mozzarella, cherry tomato, basil oil and fresh basil.

Psst! Add the fresh buffalo mozzarella after oven.

SWEET TRUFFLE 100,-

Toma Piemontese cheese, sweet potato, chili-fraiche, sage and truffle tapenade.

DENNY SPECIAL 110,-

Mozzarella, potato, goat cheese, rosemary and truffle oil.

PORK

SALUMI 100,-

Tomato, mozzarella and spicy Ventricina salami.

GORM'S HAWAII 125,-

Tomato, mozzarella, prosciutto cotto, cherry tomato, padron pepper, mascarpone, fresh pineapple and fresh basil.

MISS WISHBONE 125,-

Tomato, mozzarella, potato, rosemary, parma ham matured for 16 months, pesto and rocket salad.

BEEF

GORM'S HOTTIE 125,-

Tomato, mozzarella, ricotta, padron pepper, braised beef with chili and garlic. Topped with cucumber relish, chili tapenade and fresh basil.

PIMP YOUR PIZZA 20,- EACH

- OUR OWN PESTO & ROCKET SALAD
- FRESH BUFFALLO MOZZARELLA
- CREAMY MASCARPONE
- RICOTTA
- MILD GOAT CHEESE
- PROSCIUTTO COTTO - ITALIAN HAM
- PARMA HAM MATURED FOR 16 MONTHS
- SPICY VENTRICINA SALAMI
- PANCETTA
- PARMESAN +10,-

GLUTENFREE*
+25,-

BURRATA
+30,-

PIZZA SANDWICHES

A pizza sandwich is half a pizza, folded around crisp salads.

The pizza sandwich was invented in Torvehallerne in 2011, as a pizza alternative for the busy market guests.

GITTE STALLONE 70,-

Rimed salmon with herbs, lettuce, mozzarella, potato, smoked cheese cream, cress and cucumber.

SPICY SALUMI 70,-

Salad, tomato, mozzarella, spicy "Ventricina" salami, grilled artichoke and herb dressing.

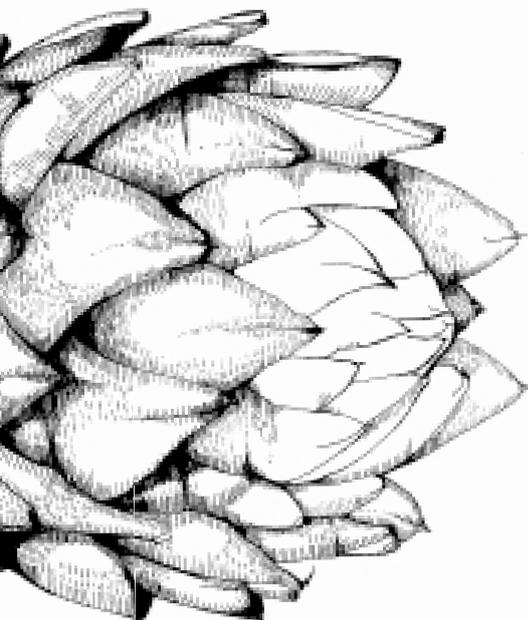
PARMA-PESTO 70,-

Salad, tomato, mozzarella, semidried tomato, parma ham and basil pesto.

SALAD

GORM'S CAESAR SALAD 110,-

Plucked chicken, crispy pancetta, lettuce, rocket salad, edamame beans, rye bread chips, parmesan and homemade dressing.



DESSERTS

TIRAMISU 40

Classic Italian with mascarpone, brandy, espresso and chocolate.

DESSERT PIZZA 85

Sinful, but delicious! Nutella, marshmallows, banana and hazelnuts. Perfect for sharing!

SODA & WATER

Coca-Cola / Coca-Cola zero / Fanta	32,-
Homemade lemonade: Lemon	35,-
Homemade lemonade: Lime, lemongrass og ginger	35,-
Gorm's still water or sparkling/citrus	25,-

BEER

	 33 CL.	 40 CL.	 60 CL.
GORM'S PIZZA BEER (4,6%) Light and fresh beer with floral and citrus notes. Hints of hops and a light caramel aftertaste.		60,-	75,-
PORETTI N°4 (5,5 %) Italian pilsner with a light body and fruity notes.		60,-	75,-
JACOBSEN YAKIMA IPA (6,5%) West coast inspired IPA based on 4 kinds of hops with exotic and fresh notes.		60,-	75,-
GORM'S ALE (6%) Rubyred with a sweet scent of caramel and notes of toffee and orange. Medium body, with a warming and comfortable sweetness.	45,-		

RUM AND FRIENDS

	 4 CL.	 15 CL.	 75 CL.
DIPLOMATICO SINGLE VINTAGE 2004 Classic smooth rum with a complex and long after taste.	70,-		
GRAPECELLO Homemade grapecello.	40,-		
BAILEYS The classic Irish cream liquor, who are best friends with coffee.	40,-		

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BUBBLES AND ROSÉ

15 CL.

75 CL.

PROSECCO TREVISO, FRATELLI COLLAVO (ØKO)

Bubbles with notes of flowers, pear, apple and citrus.

65,-

275,-

GRECO NERO "PESCANERA", IPPOLITO

Limousine-rosé.

75,-

325,-

WHITE VINE

15 CL.

75 CL.

LIGHT WINES

SOAVE "OTTO", PRÁ (ØKO)

Buckthorn, jasmin and stone fruits.

75,-

325,-

FALANGHINA, ANTICA FATTORIA

Light, elegant and fresh.

70,-

225,-

FRUITY WINES

RIESLING ITALICO, ST. PAULS

Flowers, apple and gooseberry.

85,-

350,-

RED WINE

15 CL.

75 CL.

LIGHT

BARBERA D'ASTI "LE ORME", MICHELE CHIARLO

Plum and forest fruits.

80,-

325,-

FRUITY WINES

APPASSIMENTO SALENTO, VALLONE

Mature and strong with a taste of dried fruits.

75,-

275,-

RIPAASO VALPOLICELLA, MARIABELLA-MASSIMAGO (ØKO)

Juicy with taste of pickled and fresh Amarena cherry.

90,-

425,-

CLASSIC

SUPERTUSCAN "POGGIO ALLA GUARDIA", ROCCA DI FRASINELLO

Rich, intense and spicy.

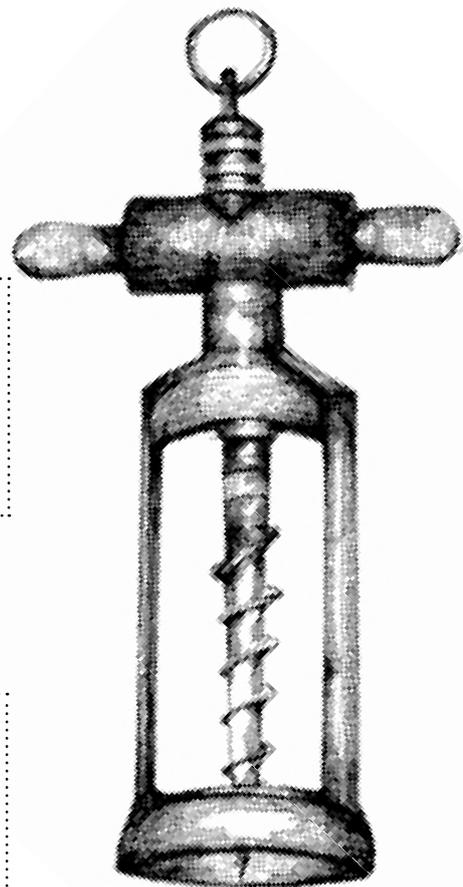
350,-

CHIANTI CLASSICO, CASTELLARE

Berries, sage and mulch.

85,-

400,-



DRINKS - 6 FOR 300,-



CHEF'S FAVOURITE

Rum, homemade lime, ginger and lemongrass syrup mixed with soda and topped with fresh mint.

75,-

WAITER'S FAVOURITE

Vodka, homemade lemon syrup mixed with soda and topped with fresh mint.

75,-

GIN TONIC

Gin, tonic and fresh rosemary.

75,-

APEROL SPRITZ

The classic Italian aperitif with Aperol, prosecco and orange.

75,-

HOT BEVERAGES

Espresso 25,-

Hot Chocolate 35,-

Americano 25,-

Caffe latte 35,-

Macchiato 25,-

Tea 35,-

Cappucino 35,-

Extra shot +8,-

