



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

CIAO BELLO 125,-

Only served at Gorm's in Tivoli Food Hall.!

Tomato, mozzarella, parsley, portobello mushrooms, mascarpone and pancetta.

SIDE

GARLIC BREAD 50,-

Toma Piemontese cheese and garlic- parsley oil.

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,-

GLUTENFRI
BUND* +25,-

BURATTA
+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.

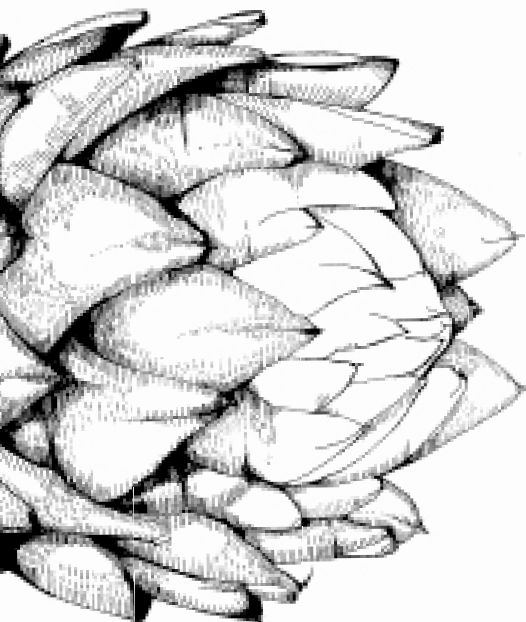
PARMA-PESTO 70,-

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,-

JACOBSEN BROWN ALE (6%)

Powerfull malt beer, with well balanced and bitter aftertaste. Notes of chocolate, coffee and dried fruits.

65,- 80,-

TUBORG RÅ (4,5%)

Unfiltered organic pilsner. Golden and rich taste with nice white foam.

55,- 70,-

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,-

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

BEER

 
40 CL. 60 CL.

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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,-

KLASSISKE

SUPERTUSCAN "POGGIO ALLA GUARDIA", ROCCA DI FRASINELLO

Rich, intense and spicy.

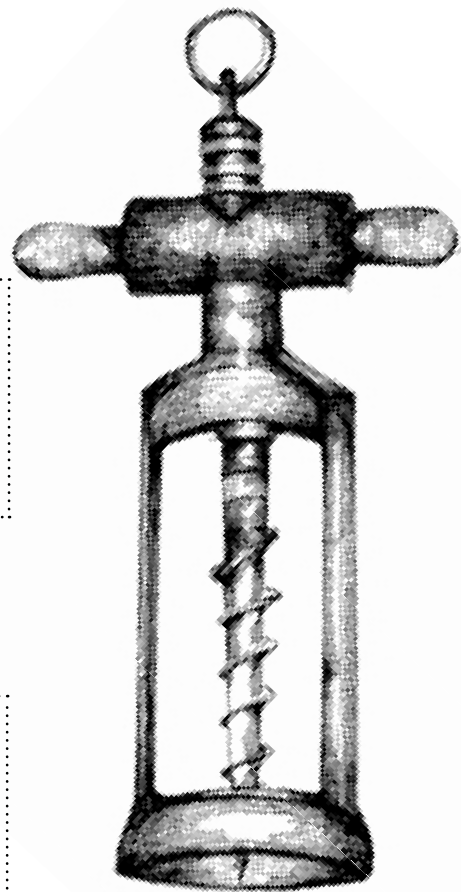
350,-

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,-

RUM

DIPLOMATICO SINGLE VINTAGE 2004

Classic and smooth with a complex and long aftertaste.

70,-