



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

NORDIC PASTRAMI 115,-

Only available at Gorm's in Torvehallerne!

Tomato, mozzarella, smoked cheese cream, veal tongue, cherry tomato, pickled red onions, cucumber, cress and rye bread chips.

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,-

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.

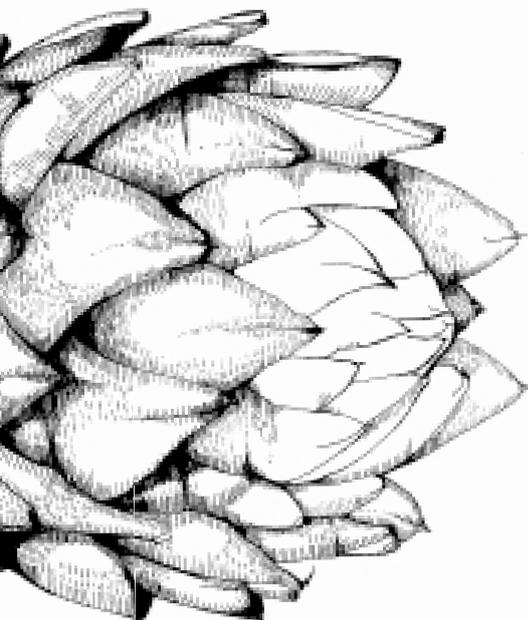
PARMA-PESTO 70,-

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

	 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,-
JACOBSEN YAKIMA IPA (6,5%) West coast inspired IPA based on 4 kinds of hops with exotic and fresh notes.	60,-	75,-

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,-

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,-

