

COCKTAILS - 6 FOR 300 (SAVE 150)	
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

SODA & WATER	 25 CL.	 40 CL.	
COCA-COLA, ZERO ELLER FANTA	32		
SAN PELLERGRINO WITH SPARKLES			35
PANNA WATER			35
HOMEMADE LEMONADE lime/ginger/lemon grass		35	
HOMEMADE LEMONADE lemon		35	

WINE MENU 200
CHOOSE "CHEF'S OR WAITERS FAVOURITE" COCKTAIL
1 GLASS OF WHITE WINE "SOAVE OTTO"
1 GLASS OF RED WINE BARBERA D'ASTI "LE ORME"
1 GLASS OF RED WINE CHIANTI CLASSICO CASTELLARE

BEER	 50 CL.	 40 CL.	 60 CL.
GORM'S PIZZA BEER (6%) Special made beer created in co-operation between Gorm's and the brewmasters from Crafted By. The beer is only available at Gorm's pizza. The perfect pizza beer in our opinion! Awesome combination of fruits and depth, which matches white as well as red pizze!		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 inspirered 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.	70		

BUBBLES AND ROSÉ	 15 CL.	 75 CL.
PROSECCO TREVISO, FRATELLI COLLAVO (ORGANIC) Bubbles with notes of flowers, pear, apple and citrus.	65	275
GRECO NERO "PESCANERA", IPPOLITO Limousine-rosé.	75	325

WHITE WINE	 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	250
FRUITY WINES		
LUGANA "LIMNE", TENUTA ROVEGLIA Aromatic with lime and litchi.		300
RIESLING ITALICO, ST. PAULS Flowers, apple and gooseberry.	85	350
RICH WINES		
CHARDONNAY LANGHE, RONCHI Pineapple, apple, lemon and smoke.		450
PINOT GRIGIO DELLE VENEZIE, FRATELLI COLLAVO (ØKO) Mature williamspear and a scent of wheat field.		275

RED WINE	 15 CL.	 75 CL.
LIGHT AND ELEGANT		
BARBERA D'ASTI "LE ORME", MICHELE CHIARLO Plum and forest fruits.	80	325
PINOT NOIR "LUZIA", ST. PAUL'S Strawberry, cherry, blackberry and vanilla.		375
FRUITY		
APPASSIMENTO SALENTO, VALLONE Mature and strong with a taste of dried fruits.	75	275
CANNONAU DI SARDEGNA, "LILLOVÉ", GABBAS Expressive and sun-ripened.		325
CLASSIC		
SUPERTUSCAN "POGGIO ALLA GUARDIA", ROCCA DI FRASINELLO Rich, intense and spicy.		350
CHIANTI CLASSICO, CASTELLARE Berries, sage and mulch.	85	400
RIPASSO VALPOLICELLA, MARIAB.-MASSIMAGO (ØKO) Juicy with taste of pickled and fresh Amarena cherry.	90	425
POWERFUL		
AMARONE DELLA VALPOLICELLA, MASSIMAGO (ØKO) Cherries, prune and chocolate.		675
BAROLO "TORTONIANO", MICHELE CHIARLO Top-Barolo from top-producer.		775

