



## "GIRO DI ITALIA" 330

- Kids under 12 years 145

A tribute to the Italian "family style" dinner, where small dishes are shared around the table.

Sit back and enjoy your company while we serve snacks, antipasti, gourmet pizze and dessert until you say "STOP".

Must be ordered by the entire table and no later than one hour before the kitchen closes.

*"The Giro d'Italia is my clear recommendation, if you are looking for an authentic Gorm's experience, but I have to warn you that it might be difficult to get up from the chair afterwards"* - Gorm Wisweh

## 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

## SNACKS & ANTIPASTI

### SNACK PLATE 75

Salty and smoked almonds, olives, rye bread chips with smoked cheese cream and crispy pork cracklings with romesco.

### POLENTA FRIES 75

With truffle mayo and grated parmesan.

### CARPACCIO 75

Thinly sliced beef carpaccio from free-range cattle from Troldgaarden. Served with lovage mayo, scallions, pee shots, parmesan and crispy potato chips.

### ANTIPASTI-BOARD 125 PR. PERSON

Charcuteri from own import and creamy buffalo mozzarella. Served with grilled greens, pickled onions, tapenade and bread.

### GARLIC BREAD 50

Toma Piemontese cheese and garlic/parsleyoil.

## SALAD

### GORM'S CAESARSALAD 110

Pulled chicken, pancetta, lettuce, rocket salad, edamame beans, rye bread, parmesan and homemade dressing.

### SIDE SALAD WITH KALE 25

Kale, lettuce, parsley-fraiche and pomegranate.

## PASTA

### PASTA FINOCCHIO 125

A salute to fennel!

Our own pappardelle pasta with 25% egg, semidried tomato, fennel crudité, caramalized fennel, chives and olive chips.

### CANNELLONI 125

4 cannelloni with spinach and ricotta on a base of spinach puré topped with fresh spinach and parmesan.

### PASTA AL RAGÚ 125

Bolo like mama, made it!

Pappardelle with beef ragú from free range cattle from Kildegaarden, red wine and tomato sauce with a twist of danish root vegetables. Topped with freshly grated parmesan.

## GORM'S PIZZE

Our pizze are baked thin and crusty in the Roman style. They are made on a base of cold raised sour dough. Always topped with fresh mozzarella and the best commodities from Italy and Scandinavia.

## SEASONAL SIGNATURE PIZZA

### CROSSING THE ATLANTIC 140

Not as maritime, as the name indicates.

Tomato, salsiccia from Troldgaarden, pickled green tomato, cherry tomato, buffalo mozzarella, mix-salad, gremolata and a slice of lemon.

*"The pizza was developed during a Danish TV-Show, where I had the pleasure of crossing the Atlantic as a ship's cook on a sailboat. A fantastic experience and a fantastic pizza!"* - Gorm Wisweh

## VEGGIE

### MARGHERITA 130

The Mother of all pizze!

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

Psst! Add the fresh buffalo mozzarella after oven.

### SWEET TRUFFLE 120

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

### DENNY SPECIAL 120

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

## PORK

### SALUMI 120

Tomato, mozzarella and spicy "Ventricina" salami.

### GORM'S HAWAII 140

Not your regular Hawaii pizza!

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

### MISS WISHBONE 140

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

PARMESAN  
ON TOP +10

WHOLE WHEAT  
PIZZA +10

GLUTENFREE  
PIZZA\* +20

## LOCAL PIZZA

### ASAHI BIANCO 145

From our pizzaiolo in our Japanese restaurant! Only served at Gorm's in Nyhavn.

Mascarpone, mozzarella, parmesan, egg, parma ham, rocket salad and truffle oil.

*"Developed by a crazy, but brilliant Japanese pizzaiolo named Ishii Shintaro, who I meet during our first opening in Japan. A great pizza that really challenges the traditionel pizze traditions"*

- Gorm Wisweh

## BEEF

### GORM'S HOTTIE 140

Spicy pizza with beef from freerange cattle from Kildegaarden at Mariager Fjord.

Tomato, mozzarella, ricotta, green pebber, braised beef with chili, garlic and parsley. Topped with cucumber relish, chili tapenade og 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

## DESSERTS

### TIRAMISU 50

Classic Italian with mascarpone, brandy, espresso and cocoa.

### DESSERTPIZZA 85

Sinfull, but delicious! Nutella, marshmallows, banana og hazel nuts. Perfect for sharing!

\* The dough is glutenfree, but it is not baked in a total glutenfree environment, so it might contain tiny gluten bits.