

GIRO D'ITALIA 350

THE BEST FROM THE MENU CARD!

We keep on serving untill you say “FINITO”.

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 “FINITO”.

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

ANTIPASTI

80 / 3 FOR 225

(Choose 3 different)

MUSHROOM-ARANCINI

3 arancini on mushroom risotto and spinach/parsley puré topped with mushrooms.

CHEESE-CHEESE-CHEESE

3 Italian cheeses from own import with tomato/chilimarmelade, honey marinated nuts and bread.

SAUSAGE-SAUSAGE-SAUSAGE

2 Italian salamis from own import, and our own developed Danish sausage. Grilled and pickled greens and tomato tapenade. Served with bread.

PIG AND BUFFALO

Parma ham matured for 16 months, creamy buffalo mozzarella, baked beetroots and roasted pinenuts.

SCAMPI-SHRIMPS

Fried in chili and garlic. Served with bread.

CARPACCIO

Thinly sliced beef carpaccio. Topped with truffle mayo, lemon, rocket salad, smoked almonds and parmesan.

POLENTA FRIES

Served with truffle mayo and grated parmesan.

GOURMETPIZZE

A bit of green on the side?
Try our Kale salad for 20 kr.

SIGNATURE PIZZA

THE MUDDY PIG 145

For all of us, who already have given up on the January diet - A bit sinfull, but really delicious!

Mozzarella, air-dried ham from piebald pigs from Troldgaarden, Jerusalem artichoke in gremolata (Parsley, lemon peel and garlic) vinaigrette on browned butter and hazel nuts.

*“If my Italian friends heard that we are putting browned butter on a pizza, I am afraid that they will chase me with a pitchfork the next time, I am visiting Italy, but the taste is just so good”
- Gorm Wisweh.*

Psst! The pizzalovers from Aarhus might recognize the pizza, cause it was served at Gorm’s in Aarhus, when the restaurant opened about a year ago.

VEGGIE

MARGHERITA 130

- The mother of all pizze!
Tomato, buffallo mozzarella, cherry tomato, basil oil and fresh basil.

Psst! Try it with fresh mozzarella after the oven.

SWEET TRUFFLE 120

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

Try it with pancetta for +20 kr.

DENNY SPECIAL 120

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

BEEF

PARTY I PROVINSEN 130

Tomato, mozzarella, chopped meat with chili, kale, creme-fraiche and fresh lemon.

GORM'S HOTTIE 140

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

LAMB

LISSNERS LAMB 130

Mozzarella, lamb salami from Funen, celeriac puré and crudité, cherry tomato, rosemary and rocket salad.

PORK

SALUMI 120

Tomato, mozzarella and spicy “Ventricina” salami.

Try our homemade pesto and rocket salad on top +25 kr.

ARENDSE SPECIAL 130

Tomato, mozzarella, prosciutto cotto, mascarpone and fresh tomato.

CIAO BELLO 140

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

GORM'S HAWAII 140

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

MISS WISHBONE 145

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

CASPER BRAID SPECIAL 130

Tomato, mozzarella, creamy spinach, spicy “Ventricina” salami and gorgonzola.

WHOLE WHEAT
PIZZA +5

PARMESAN
ON TOP +10

GLUTENFREE*
PIZZA +20

GARLIC BREAD 50

Toma Piemontese cheese and garlic- parsleyoil.

KALE SALAD 35

Kale, lettuce, parsley-fraiche and pomegranate.

WINTER MENU 225

It is cold outside, but at Gorm’s it is nice and warm, so extend your visit with our 3-course winter menu.

SAUSAGE - SAUSAGE - CHEESE

Selected sausages and cheese from own import. Served with tomato- chilimarmelade, pickled greens, romesco and bread.

GOURMETPIZZE OF YOUR CHOICE

Choose your favourite Gorm’s pizza from the menu.

TIRAMISU

Classic Italian with mascarpone, brandy, espresso and cocoa.

PASTA

A bit of green on the side?
Try our Kale salad for 20 kr.

Try our homemade pasta main courses if you (by some crazy reason) are not in the mood for pizza.

Among other you can taste our home developed pappardelle pasta, which contains 25 % egg, to get the right consistency.

CANNELLONI 125

4 nordic inspired cannelloni with fried mushrooms, kale and mascarpone. Grated with browned butter and parmesan.

RAGU A LA BOLOGNESE 125

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

SPICY SALUMI AND PUMPKIN 125

Our funky Nordic-Italian pastalove, with the best from the season. Fresh pappardelle with pumpkin paste, fried spicy salumi, steamed kale, pickled pumpkin and crunchy sage.

SALADS

GORM'S CAESAR SALAD 110

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

SALMON SALAD 110

Rimed salmon with herbs, lettuce, celeriac, fresh salads and apple in applevinegar vinagrette. Served with bread.