

GRAN TORINO

CAFE • BAR • GARDEN

DELICATESSEN - RESTAURANT - PIZZERIA

131 BERRY STREET
BROOKLYN, NY 11294

INFO@GRANTORINONYC.COM

BETWEEN BRUNCH & DINNER (4-5PM)

HAPPY HOUR

MONDAY - WEDNESDAY 9:30PM TO CLOSE
SUNDAY ALL NIGHT (8PM-CLOSE)

NEW *** FRIDAY & SATURDAY 11PM TO CLOSE ***

HOUSE RED/WHITE/ROSÉ/PROSECCO 8

ALL TAP BEERS REDUCED BY \$ 2

WELL DRINKS 9

COCKTAILS 11

PIZZA MARGHERITA & BOTTLE OF
HOUSE RED/WHITE/ROSÉ/PROSECCO 34

WINES BY THE BOTTLE

ARE HALF PRICE!

HAPPY HOUR NOT AVAILABLE AT SPECIAL/PRIVATE EVENTS

For guests with serious food allergies we highly suggest not to eat here.

We cannot guaranty any cross contamination of foods.

We cannot guaranty that any of our products are safe to consume for people with allergies. Gran Torino will not assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating our products.

Minimum consumption at tables on first orders \$ 15.00 per person.

No Modifications or Substitutions unless listed on the menu.

SMALL PLATES, SALADS & BOWLS

No add ons availavble.

GUACAMOLE & HOMEMADE CORN CHIPS^ 14**

CEVICHE^ 18

flake, cucumber “Leche De Tigre”, shallots, serrano peppers, diced tomato, celery, fresh cilantro

LEEK QUICHE* 16

braised leeks, white wine, shallots, herbs, fontina cheese (contains gluten, egg, dairy)

QUICHE LORRAINE 16

applewood bacon, shallots, thyme, fontina chese (contains gluten, egg, dairy)

HOUSE SALAD^ 12**

mesclun, arugula, grape tomatoes

PASTA SALAD* 16

Kalamata olives, cherry tomatoes, celery, eggplant, light pesto, parmesan cheese, mesclun, arugula, grape tomatoes

BURRATA DI BUFFALA^ 16**

heirloom tomatoes, olive and basil oil balsamic reduction, served with focaccia

add prosciutto +4

BABY KALE^ 15

parmigiano, dried cranberry, almonds, anchovy vinaigrette

(vegan option sans anchovy, parmigiano**)

GRAN TORINO BOWL **^ 16

red quinoa, cucumber, cherry tomato, avocado, grilled corn, chickpea confit, lemon vinaigrette

* = vegetarian, ** = vegan, ^ = gluten free,

SANDWICHES on focaccia

Our Sandwiches are made to order from our Delicatessen and may not arrive at the same time as other dishes.

VEGAN GRILLED SANDWICH 15**

grilled green & red peppers, zucchini, tomatoes, red onion, pepper cream

PROSCIUTTO 15

prosciutto di parma, fresh mozzarella, tomatoes, oregano, evoo (vegetairan option without prosciutto)

POLLO ARROSTO* 15

roasted chicken, calabrian chili aioli, lettuce

CUBANO ITALIANO* 16

heritage pork, prosciutto cotto, pickled cucumber, mustard, asiago cheese



PIZZA

Our Neapolitan pizzas (12”) are made to order and served fresh and may not arrive at the same time as other dishes.

We also offer our signature Caputo gluten free pizzas!

NONNA MIA* 16

mozzarella di bufala, parmigiano reggiano, basil, tomato

MARGHERITA* 16

mozzarella di bufala, basil, tomato

MARGHERITA VEGAN PIZZA 17**

Violife Vegan Mozzarella, basil, tomato

FIGS & TRUFFLE HONEY 21

black mission figs, truffle honey, speck, provolone, arugula

PEACHES ON THE BEACHES 19

nectarines, burrata di bufala, fontina, red onions, basil

FUNGHI* 17

mushrooms, asiago, red onion, garlic, oil, thyme

SALSICCIA 19

pork sausage, scallions, ricotta, mozzarella, parmigiano reggiano

QUATTRO STAGIONI 20

mushrooms, mozzarella, sugo, artichokes, prosciutto, olives

SUPREME 22

hot soppressata, pork sausage, red onions, green peppers, mushrooms, baby arugula, black olives, mozzarella, tomato

CALZONE (for 2) 24 (Brunch only)

2 fried eggs, mushrooms, red onions, mozzarella, ricotta

Gluten Free Option^ +4

TOPPINGS			
arugula	+ 3	pepperoni	+4
olives	+ 3	hot soppressata	+4
anchovy	+ 3	pork sausage	+4
parmigiano reggiano	+ 3	calabrian chilies	+3
mushrooms	+4	prosciutto di parma	+4

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DESSERTS 11

TIRAMISU CLASSICO

espresso soaked Savoiardi

in mascarpone cream,

topped with cocoa powder

COFFEE & TEA (WHY PAY MORE?)

WE HAVE THE BEST COFFEE IN NEW YORK!

OAT MILK: NO UPCHARGE!

Ask for flavors: Mocha, Vanilla, Caramel

COFFEE SM/LG 3

ESPRESSO 3

AMERICANO 3

CORTADO 4

CAPPUCCINO 4

LATTE 4

CHAI LATTE 4

RISE NITRO COLD BREW 5

CHAI (MASALA) 3

DIRTY CHAI 4

MATCHA 4

ICED TEA 3

ENGLISH BREAKFAST 3

EARL GREY 3

JAPANESE SENCHA 3

CHAMOMILE 3

MINT VERBENA 3



For parties of 6 or more suggested gratuity 20%

We accept max. 4 credit cards per group

+ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform our staff of any allergies.