

RED WINES gl/btl

HOUSE RED: GUENOC 11/44 Pinot Noir, Guenoc Valley, CA 2017
HACIENDA DE HARO 12/48 Tempranillo, Rioja, Spain 2013
CHATEAU DE CASTELNEAU 11/44 Cabernet Sauvignon, Bordeaux
LES ABEILLES DE COLOMBO 11/44 Cotes Du Rhone, France 2016
MAISON BROTTE 11/44 Village Cairanne Cotes Du Rhone 2016
CLINE ZINFANDEL 11/44 Lodi California, Sustainable, organic
GAMAY MORGON NATURE 13/52 Natural Wine certified organic,
(no sulfites added) Burgundy 2018
ACHAVAL FERRER 13/52 Cabernet Franc, Mendoza 2015
certified sustainable, unfiltered, no pesticides
PAXTON NOW SHIRAZ 12/48 (natural wine), McLaren Vale, Au
organic no added sulfites, gf, vegan, biodynamic

WHITE WINES gl/btl

HOUSE WHITE 11/44 Pinot Grigio
MARGARETT'S VINYARD 12/48 Chardonnay, California 2017
DURAND SANCERRE RESERVE 14/56
Sauvignon Blanc, Sancerre, France 2017
CHASSELAS ROMAND 12/48 Vaud, Switzerland 2017
AICHENBERG 12/48 Gruner Veltliner, Austria 2018
CHAPOUTIER, LA CIBOISE 12/48
Luberon, Grenache Blancs, Vermentino, Rhône France
Biodynamic and organic practice, respect for terroir
CA 40.08 BOMBIGIANO, Orange Natural Wine, Puglia 2018 15/60
unfiltered, unfiltered, no added sulfites

ROSÉ & SPARKLING gl/btl

HOUSE PROSECCO 11/44
RUSTICO VALDOBBIADENE 13/52
Prosecco Superior, DOC, cert. sustainable, Veneto, Italy
HOUSE ROSÉ 11/44
SALADIINI PILASTRI CONSENSO ROSATO (ROSÉ) 12/48
made with organic grapes
Marche Italy
BONTERRA ROSÉ (CAN, 250 ML) 12 (4PK 48)
made with organic grapes
MINUTY ROSÉ 14/56
St. Tropez, France
PIERRE GIMONNET (1/2 Btl 375 ml) 35
champagne brut
PIPER HEIDSIECK 17/75
champagne brut
VEUVE CLICQUOT 110
champagne brut (yellow label)



COFFEE & TEA

OAT MILK +1

COFFEE SM 3 / LG 4	CHAI (MASALA) 3
ESPRESSO 3	DIRTY CHAI 5
MACCHIATO 4	ICED TEA 3
AMERICANO 4	ENGLISH BREAKFAST 3
CORTADO 4	EARL GREY 3
CAPPUCCINO 4	JAPANESE SENCHA 3
LATTE SM 4 / LG 5	CHAMOMILE 3
CHAI LATTE 5	MINT VERBENA 3
RISE NITRO COLD BREW 5	

GRAN TORINO

CAFE · BAR · GARDEN

DELICATESSEN - RESTAURANT - PIZZERIA

131 BERRY STREET
BROOKLYN, NY 11294

PHONE: (347) 987-4333
INFO@GRANTORINONYC.COM

BRUNCH MENU

HAPPY HOUR

WEEKDAYS 12-5PM,
SUNDAY ALL NIGHT (5PM-CLOSE)

HOUSE RED/WHITE/ROSÉ/PROSECCO 6
ALL TAP BEERS REDUCED BY \$1
WELL DRINKS 7

WINES BY THE BOTTLE SUNDAY-WEDNESDAY
ARE HALF PRICE!

PRIVATE DINING & EVENTS

We offer numerous private rooms for dinners,
birthdays or any specific event.
Please visit our website or inquire within.

COCKTAILS 13

MULLED WINE (when available)
Zinfandel, cinnamon, cloves, nutmeg,
orange & lemon peel, anise

MIMOSA 12
BLOODY MARY 12

HOT CIDER (when available)
Choice of Bourbon, Rye, Rum or Cognac, cider, spices, lemon

SPICY CUCUMBER MARGARITA (or regular MARGARITA)
Tequila, cucumber, serrano pepper, lime and cayenne salt rim
PITCHER 52

ESPRESSO MARTINI Vodka, espresso, Borghetti espresso liqueur
45 RPM Gin, Dry Vermouth, Sweet Vermouth, Sanbitter

THE OLD FASHIONIST Bourbon, Crodino, orange peel, cherry

OLD CUBAN Rum, Lime, Mint, Prosecco, Bitters

LION'S TAIL Bourbon, lime juice, Allspice Dram, bitters

MEZCAL NEGRONI Mezcal, Select Aperitivo, Sweet Vermouth

AUTUMN CIDER SPRITZ Aspal Dry English Cider,
Montenegro Amaro, Angostura Bitters, orange twist

BEER & CIDER

BOTTLE

STELLA ARTOIS, Belgium 7 (6 PK 35)
CORONA EXTRA, Mexico 7 (6 PK 35)
WEIHENSTEPH. HEFE WEISS 8
AUGUSTINER-BRÄU EDELSTOFF 9
KLAUSTHALER (SANS ALCOHOL) 6

CAN

PACIFICO CLARA 24 OZ 9
TECATE 5 (6 PK 25)
ESTRELLA GALICIA 7
BRONX BREW. PALE ALE 7 (6 PK 35)
SIX POINT BENGALI IPA 7 (6 PK 35)
GUINNESS STOUT, 14.9 oz 8

DRAFT pint/pitcher

FORST LAGER 6/24
GOOSE ISLAND IPA 8/32
TRAUNSTEIN ZWICKEL 8/32
(unfiltered lager)

CIDER

ASPALL DRY CIDER 8
EASTCIDERS CIDER 8

SMALLS/SIDES/SHARES

GREEK YOGURT W/ GRANOLA* 11
homemade granola, seasonal fruit, honey

SPICED LENTIL SOUP **^ 10

LOBSTER BISQUE 12
rock shrimp, parsley, toasted filone bread

CRISPY POTATOES TEL AVIV ^ 8
spicy ketchup, au poivre sauce

EGGPLANT PARMIGIANA BITES* 12
eggplant, parmigiano reggiano, tomato sugo

SALADS & BOWLS

add roasted chicken or
smoked salmon⁺ to any salad +6

BURRATA DI BUFFALA* 14
heirloom tomatoes, olive and basil oil balsamic reduction,
served with focaccia
add prosciutto +3

TUSCAN KALE^ 14
black kale, parmigiano, dried cranberry, almonds, anchovy
vinaigrette
(vegan option sans anchovy, parmigiano**)

CHOPPED BULGUR SALAD **^ 14
grilled kale, green olives, cucumber, bell peppers, medjool dates,
fennel, cherry tomatoes, shaved fennel, pomegranate reduction,
red wine vinaigrette

GRAN TORINO BOWL **^ 14
red quinoa, roasted root vegetables, dried cranberries,
chopped granny smith apples, chickpeas confit, avocado

EGGS & PANCAKES

AVOCADO TOAST \$14
Multigrain bread, avocado, evoo
add egg +2 each, add smoked pancetta +2

EGGS ANY STYLE 13
w/crispy potatoes, spicy ketchup

UOVA ALLA BENEDETTO 16
2 poached eggs Benedict, prosciutto di Parma,
toasted sourdough, crispy potatoes, hollandaise

BEAKFAST BURRITTO 14
scrambled eggs, chorizo, red onions, avocado, cheddar

FRIED EGG BOWL 14
shakshouka, parsley

SMOKED TROUT HASH 16
2 eggs, papas bravas, carrots, red onion, whole grain hollandaise

EGG AND CHEDDAR CLUB 15
bacon, avocado, roasted tomato

STEAK & EGGS 22
2 eggs over 10 oz. skirt steak,
crispy potatoes, au poivre sauce, chimichurri sauce

RICOTTA PANCAKES (3) 14
mixed berries, maple syrup

For parties of 6 or more suggested gratuity 20%
We accept max. 4 credit cards per group

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

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

SANDWICHES & BURGERS

VEGAN GRILLED SANDWICH 12**
grilled green & red peppers, zucchini, tomatoes, red onion,
pepper cream

PROSCIUTTO SANDWICH 12
prosciutto di parma, fresh mozzarella, tomatoes, oregano, evoo

POLLO ARROSTO SANDWICH* 12
roasted chicken, calabrian chili aioli, lettuce

CUBANO ITALIANO SANDWICH* 14
heritage pork, prosciutto cotto, pickled
cucumber, mustard, asiago cheese

OLD-STYLE BURGER* 14
(no temp requests), double patty old style, crispy potatoes
add mozzarella, taleggio or white cheddar +3
add fried egg or bacon +3

BEYOND BURGER 16**
Vegan Burger, chipotle aioli, crispy potatoes
add Violife vegan cheddar or smoked provolone +3

PIZZA

Our Neapolitan pizzas (12") are made to order in our
wood burning oven from Napoli. We also offer our signature
Caputo gluten free pizzas!

NONNA MIA* 15
mozzarella di bufala, parmigiano reggiano, basil, tomato

MARGHERITA* 14
mozzarella di bufala, basil, tomato

MARGHERITA VEGAN PIZZA 15**
Violife Vegan Mozzarella, basil, tomato

FUNGHI* 14
mushrooms, asiago, red onion, garlic, oil, thyme

SALSICCIA 16
pork sausage, scallions, ricotta, mozzarella, parmigiano reggiano

BROCOLYN 16**
sauteed broccoli rabe, mozzarella, parmigiano reggiano, evoo,
chilli flakes

QUATTRO STAGIONI 18
mushrooms, mozzarella, sugo, artichokes, prosciutto, olives

SUPREME 20
hot soppressata, pork sausage, red onions, green peppers,
mushrooms, baby arugula, black olives, mozzarella, tomato

MEATLOVERS PIZZA 20
tomato, mozzarella, pepperoni, italian sausage, prosciutto di parma

CALZONE (for 2) 22 (Brunch only)
2 fried eggs, mushrooms, red onions, mozzarella, ricotta

Gluten Free Option[^] +4

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

DESSERTS

TIRAMISU CLASSICO 10
espresso soaked Savoiardi
in mascarpone cream,
topped with cocoa powder

CHURRO PRETZEL 10
nutella, dulce de leche

PANNA COTTA 10
vanilla bean, macerated fruit

GELATO/SORBET 8
two scoops.

see server for selections