

## 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 SENCHI 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 Aspell 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

FIRST 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<sup>+</sup> 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\*\*)

**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

**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,

## 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**  
8oz. Pat LaFrieda burger on pita, 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<sup>^</sup> +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

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