

RED WINES gl/btl

HOUSE RED: GUENOC 11/44 Pinot Noir, Guenoc Valley, CA 2017
CHATEAU DE CHAMILLY 13/52 Pinot Noir, Bourgogne 2018
HACIENDA DE HARO 12/48 Tempranillo, Rioja, Spain 2013
BIGA DE LUBERRI 12/48 Tempranillo, Rioja, Spain 2014
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, unfinned, unfiltered, no pesticides
CHACRA PINOT NOIR 13/52 (natural wine) Barda, biodynamic, organic (no sulfites added), Patagonia
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
MACON-FARGES 13/52 Chardonnay, Bourgogne
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 unfinned, 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
BOUVET, BRUT ROSÉ EXCELLENCE 12/48 sparkling blend, Loire Valley France 375 ml bottle 25
PIERRE GIMONNET (1/2 Btl 375 ml) 35 champagne brut
LOUIS ROEDERER (1/2 Btl 375 ml) 39 champagne brut premiere
PIPER HEIDSIECK 17/75 champagne brut
VEUVE CLICQUOT 110 champagne brut (yellow label)

GRAN TORINO

CAFE · BAR · GARDEN

DELICATESSEN - RESTAURANT - PIZZERIA

131 BERRY STREET
BROOKLYN, NY 11294

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

BRUNCH MENU

COCKTAILS 13

FROZEN MARGARITA (while it lasts)
PITCHER 52

FROSÉ (when available)

rosé, vodka, fresh lime, strawberry, fresh watermelon
PITCHER 52

SPICY CUCUMBER MARGARITA (or regular MARGARITA)

Tequila, english cucumber, serrano pepper,
lime and cayenne salt rim
PITCHER 52

ESPRESSO MARTINI Vodka, espresso, Borghetti espresso liqueur

PEPINO Tequila, Cointreau, cucumber, pineapple

OLD CUBAN Rum, Lime, Mint, Prosecco, Bitters

MEZCAL NEGRONI Mezcal, Select Aperitivo, Sweet Vermouth

APERITIVO SPRITZ (better than Aperol)

MIMOSA 12
BLOODY MARY 12

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)
MONTAUK SUMMER ALE 6 (6 PK 34)
GUINNESS STOUT, 14.9 oz 8

DRAFT pint/pitcher

FORST LAGER 6/24
GOOSE ISLAND IPA 8/32

CIDER

ASPALL DRY CIDER 8
EASTCIDERS CIDER 8

COFFEE & TEA

OAT MILK +1

COFFEE SM 3 / LG 4
ESPRESSO 3
MACCHIATO 4
AMERICANO 4
CORTADO 4
CAPPUCCINO 4
LATTE SM 4 / LG 5
CHAI LATTE 5
RISE NITRO COLD BREW 5
ICED CAPPUCCINO / LATTE 5

CHAI (MASALA) 3
DIRTY CHAI 5
ICED TEA 3
ENGLISH BREAKFAST 3
EARL GREY 3
JAPANESE SENCHA 3
CHAMOMILE 3
MINT VERBENA 3

SMALLS/SIDES/SHARES

FOCACCIA ANTIPASTO BITE 3

choose one: -pizza, -swiss cheese or prosciutto cotto

GUACAMOLE FRESCO ** 6

with chips & salsa

CHILLED GAZPACHO**^ 10

seasonal tomatoes

GREEK YOGURT W/ GRANOLA* 11

homemade granola, seasonal fruit, honey

CRISPY POTATOES TEL AVIV ^* 8

spicy ketchup, au poivre sauce

EGGPLANT PARMIGIANA BITES* 12

eggplant, parmigiano reggiano, tomato sugo

CAULIFLOWER BUFFALO WINGS ** 12

beer battered, sriracha mayo, celery, cornichons

LOBSTER ROLL+ 18

tarragon, mayo, celery, red onions, chives, parsley, lemon zest

SALADS & BOWLS

add roasted chicken or
smoked salmon[†] to any salad +6

GRAN TORINO BOWL **^ 14

red quinoa, spicy pickled carrots, avocado, steamed edamame, scallions, cucumber, Kalamata olive confit, tomatoes

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**)

ITALIAN PASTA SALAD*^ 12

bocconcini, cherry tomatoes, Kalamata olives, engl. cucumber, parsley, red onions

GREEK SALAD BOWL*^ 14

feta, tomatoes, cucumber, pepperoncini, olives, red onion, vinaigrette, cilantro
(vegan option sans feta** 12)

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

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

(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 (small 9", large 12") are made to order in our wood burning oven from Napoli. We also offer our signature Caputo gluten free pizzas!

NONNA MIA* sm 8 lg 13

mozzarella di bufala, parmigiano reggiano, basil, tomato

MARGHERITA* sm 7 lg 12

mozzarella di bufala, basil, tomato

MARGHERITA VEGAN PIZZA** sm 8 lg 13

Violife Vegan Mozzarella, basil, tomato

FUNGHI* sm 7 lg 12

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

SALSICCIA sm 9 lg 14

pork sausage, scallions, ricotta, mozzarella, parmigiano reggiano

BROCOLYN** sm 9 lg 14

sauteed broccoli rabe, mozzarella, parmigiano reggiano, evoo, chilli flakes

QUATTRO STAGIONI sm 9 lg 16

mushrooms, mozzarella, sugo, artichokes, prosciutto, olives

SUPREME sm 10 lg 18

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

MEATLOVERS PIZZA sm 10 lg 18

tomato, mozzarella, pepperoni, italian sausage, prosciutto di parma

CALZONE (for 2) 20 (Brunch only)

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

Gluten Free Option (for large 12" Pizzas only)[^] +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 10

TIRAMISU CLASSICO

espresso soaked Savoiardi
in mascarpone cream,
topped with cocoa powder

PANNA COTTA

vanilla bean, macerated fruit

GELATO/SORBET

two scoops.

see server for selections

CHURRO PRETZEL

nutella, dulce de leche

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