

# GRAN TORINO

CAFE · BAR · GARDEN

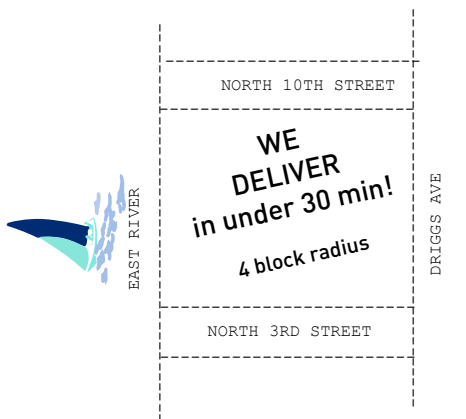
DELICATESSEN - RESTAURANT - PIZZERIA

131 BERRY STREET  
BROOKYN, NY 11294

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

## BRUNCH MENU

WE ALSO DELIVER!



CALL AHEAD FOR PICK UP!

Minimum amount for deliveries is \$20



# GRAN TORINO

CAFE · BAR · GARDEN

DELICATESSEN - RESTAURANT - PIZZERIA

131 BERRY STREET  
BROOKYN, NY 11294

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

## BRUNCH MENU

GRAN TORINO is currently not selling any alcoholic beverages.

### BYOB IS NOT PERMITTED

Customers are not allowed to bring and consume their own alcoholic beverages.

## NON ALCOHOLIC MOCKTAILS

### VIRGIN PIÑA COLADA 6

Coconut cream, sweet coconut milk, pineapple juice, pineapple pulp

### VIRGIN SAN BITTER SPRITZ 6

San Bitter, Sparkling water

### MICHELADA 6

Non alcoholic beer, non alcoholic bloody mary mix

### MO MO MOJITO 6

Lime Juice, simple syrup, sparkling water

### GREEN COCONUT 12

Real-authentic!!! green coconut from a palm tree

### GRAN LEMONADE 6

Lime juice, lemon juice, simple syrup, sparkling water

## 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

**GUACAMOLE & CHIPS \*\* 6**  
with 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

**NEW ENGLAND LOBSTER ROLL+ 18**  
tarragon, mayo, celery, red onions, chives, parsley, lemon zest

## SALADS & BOWLS

add roasted chicken or  
smoked salmon<sup>+</sup> 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)<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 10

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

**CHURRO PRETZEL**  
nutella, dulce de leche

**PANNA COTTA**  
vanilla bean, macerated fruit

**GELATO/SORBET**  
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.