

# GRAN TORINO

CAFE · BAR · GARDEN

## DELICATESSEN - RESTAURANT - PIZZERIA

131 BERRY STREET  
BROOKLYN, NY 11294

INFO@GRANTORINONYC.COM

### BRUNCH MENU

#### HAPPY HOUR

MONDAY - THURSDAY 9:30PM TO CLOSE  
SUNDAY ALL NIGHT (8PM-CLOSE)  
FRIDAY & SATURDAY 11 PM TO CLOSE

HOUSE RED/WHITE/ROSÉ/PROSECCO 9  
ALL TAP BEERS REDUCED BY \$ 2  
WELL DRINKS 10  
COCKTAILS 13  
(FROZEN DRINKS NOT AVAILABLE AT HAPPY HOUR)

PIZZA MARGHERITA OR NONNA MIA 10

PIZZA MARGHERITA & BOTTLE OF  
HOUSE RED/WHITE/ROSÉ/PROSECCO 32

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.

Tables for drinks are limited to 1.5 hours.

No Modifications or Substitutions unless listed on the menu.

### ALL DAY (9am-4pm)

PLAIN CROISSANT 3

ALMOND CROISSANT 4

PAIN AU CHOCOLAT 4

### SMALLS/SIDES/SHARES

GREEK YOGURT W/ GRANOLA\* 13  
homemade granola, seasonal fruit, honey

ACAI BOWL\*\* 14  
granola, coconut milk, banana, berries, honey

GAZPACHO\*\* 14  
tomato, celery, cucumber, bell pepper,  
Spanish onion, sherry vinegar, evoo

CHICKEN CILANTRO SOUP 14  
cilantro, leeks, lime, cayenne

MEZZE PLATE\* 14  
assortment of vegetables with  
tatziki, hummus, spicy feta

CEVICHE^ 16  
flake, cucumber, "Leche De Tigre", shallots, serrano peppers,  
diced tomato, celery, fresh cilantro

GUACAMOLE & HOMEMADE CORN CHIPS\*\*^ 12  
avocado, pico de gallo (serrano peppers, tomato, cilantro,  
red onion), lime

BLISTERED SHISHITO PEPPERS\*\*^ 12  
fresh lime, salt

TRUFFLE FRIES or REGULAR FRIES\*\*^ 12  
spicy ketchup

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

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### SALADS & BOWLS

add roasted chicken or  
smoked salmon^ to any salad +6  
(we pre-mix the ingredients -> we cannot leave out an ingredient)

HOUSE SALAD\*\*^ 12  
mesclun, arugula, grape tomatoes

BURRATA DI BUFFALA\*\*^ 19  
heirloom tomatoes, olive and basil oil balsamic reduction,  
served with focaccia  
add prosciutto +4

SHAVED FENNEL & WATERCRESS SALAD \*^ 17  
fennel, watercress, shaved Parmesan, lemon vinaigrette  
(sans Parmesan available)

BABY KALE^ 17  
parmigiano, dried cranberry, almonds, anchovy  
vinaigrette  
(vegan option sans anchovy, parmigiano\*\*)

GRAN TORINO BOWL \*\*^ 19  
quinoa, cucumber, cherry tomato, avocado, grilled corn,  
chickpea confit, lemon vinaigrette  
(we pre-mix the ingredients -> we cannot leave out ingredients)  
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### EGGS & WAFFLES

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AVOCADO TOAST 16  
toasted filone bread, cherry tomatoes, red onions, lemon, evoo  
add egg +4 each, add pancetta +4

BELGIAN WAFFLES (2) 19  
whipped cream, fresh berries, nutella sauce

SCRAMBLED EGGS 17  
w/french fries or truffle fires, spicy ketchup  
choice of bacon or avocado +4

EGGS BENEDICT 19  
english muffin, canadian bacon, hollandaise, crispy potatoes

BEAKFAST BURRITTO 19  
scrambled eggs, chorizo, red onions, avocado, cheddar

FRIED EGG BOWL 19  
shakshouka, parsley

HUEVOS RANCHEROS 19  
2 fried eggs, corn tortillas, seasoned pinto beans, pico de gallo,  
avocado, queso fresco

STEAK & EGGS^ 29  
2 fried eggs over half a strip steak, truffle fries or regular fries,  
chimichurri, spicy ketchup  
(we cannot modify the eggs)

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### VAMPIROS 19

Vampiros Tacos are from the Sinaloa region of Mexico  
served on small crispy corn "taquera" tortillas with melted  
Oaxaca cheese.

VAMPIROS AL PASTOR +  
pulled pork, salsa, pico de gallo, Oaxaca cheese

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### TACOS(2) 19

All Tacos served on corn tortillas and salsa verde  
(Tortilla might have green spot discoloring from the red cabbage)

CRISPY FISH +  
chipotle mayo, tempura beer battered fried basa fish,  
pickled red onions, cilantro, cabbage

ROASTED CHICKEN ^  
cabbage, guacamole, salsa verde, cilantro

CARNE ASADA ^  
cabbage, red onion, cilantro, radish

VEGAN \*\* ^  
hummus, cabbage, zucchini, tomato, peppers, cilantro

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### SANDWICHES

Sandwiches are on focaccia

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

PROSCIUTTO SANDWICH 18  
prosciutto di parma, fresh mozzarella, tomatoes, oregano, evoo  
(vegetarian option without prosciutto)

TURKEY 18  
turkey, spicy mayo, lettuce, tomatoes, pickled cucumber,  
black pepper, oregano, evoo

POLLO ARROSTO SANDWICH\* 18  
roasted chicken, calabrian chili aioli, lettuce

MARINATED STEAK SANDWICH 21  
flank steak, red onion, provolone, green peppers, chipotle mayo,  
baby arugula  
add fried egg or bacon +4

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### BURGERS

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#### ! SPECIAL !

OLD-STYLE BURGER^ & FRIES 19  
Pat LaFrieda burger on potato bun, served with  
tomato, lettuce, onions, side pickle  
choose truffle fries, regular fries or small salad

add mozzarella or white cheddar +1  
add fried egg or bacon +4  
gluten free bun +1

PLANT BASED BURGER \*\* 17  
vegan burger, potato bun, sriracha aioli, served with tomato,  
lettuce, onions, side pickle  
add side of truffle fries, regular fries or small salad +4  
add Violife vegan cheddar +2  
gluten free bun +1  
Non GMO, No Preservatives

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### PIZZA (STARTING AT 11AM)

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\* 17  
mozzarella, parmigiano reggiano, basil, tomato

MARGHERITA\* 17  
mozzarella, basil, tomato

MARGHERITA VEGAN PIZZA\*\* 18  
Violife Vegan Mozzarella, basil, tomato

FIGS & TRUFFLE HONEY 21  
black mission figs, truffle honey, speck, provolone, arugula

PEPPERONI\* 20  
mozzarella, basil, tomato, pepperoni

BIANCA\* 18  
mozzarella, ricotta, crispy shallots, baby spinach

FUNGHI\* 18  
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 23  
hot soppressata, pork sausage, red onions, green peppers,  
mushrooms, baby arugula, black olives, mozzarella, tomato

CALZONE (for 2) 29 (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 chillies	+3
mushrooms	+4	prosciutto di parma	+4

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### DESSERTS 12

CLASSIC CRÈME BRÛLÉE  
fresh berries, mint

FLOURLESS CHOCOLATE CAKE  
vanilla ice cream

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

GELATO/SORBET  
two scoops.  
see server for selections

### COFFEE & TEA (WHY PAY MORE?)

WE HAVE THE BEST COFFEE IN NEW YORK!  
OAT MILK: NO UPCHARGE!

Ask for flavors: Mocha, Vanilla, Caramel

COFFEE 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

ICED TEA 3

ENGLISH BREAKFAST 3

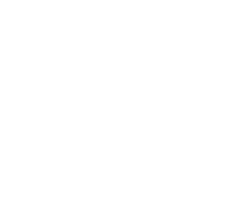
EARL GREY 3

JAPANESE SENCHA 3

CHAMOMILE 3

MINT VERBENA 3

HOT CHOCOLATE 4



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.