

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
tzatziki, 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 fries, 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 (STARTING AT 11AM)

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

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

PLANT BASED BURGER ** 17
Non GMO, No Preservatives
vegan burger, potato bun, siracha aioli, served with tomato,
lettuce, onions, side pickle

add side of regular fries, truffle fries or small salad +4
add mozzarella or white cheddar +1
add fried egg or bacon +4
gluten free bun +1
add Violife vegan cheddar +2

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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 figs, truffle honey, speck, provolone, arugula

PEPPERONI* 20
mozzarella, basil, tomato, pepperoni

***** NEW*****

BURRATA* 21
burrata di bufala, blistered heirloom cherry tomatoes, pesto,
sugo, fresh basil, black pepper

SPICY CATALAN SHRIMP 21
shrimp, spicy sugo, harissa, lemon zest

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 chilies	+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

HOT CHOCOLATE 4

CHAI (MASALA) 3
DIRTY CHAI 4

ICED TEA 3
ENGLISH BREAKFAST 3

EARL GREY 3
JAPANESE SENCHA 3

CHAMOMILE 3
MINT VERBENA 3



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.