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 11PM TO CLOSE

HOUSE RED/WHITE/ROSÉ/PROSECCO 8
ALL TAP BEERS REDUCED BY $ 2
WELL DRINKS 9
COCKTAILS 11

PIZZA MARGHERITA & BOTTLE OF
HOUSE RED/WHITE/ROSÉ/PROSECCO 34

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.

No Modifications or Substitutions unless listed on the menu.

SMALLS/SIDES/SHARES

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

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

TOMATO SOUP 14
roastad San Marzano tomatoes, chicken stock, shaved parmesan

CHICKEN CILANTRO SOUP 14
cilantro, leeks, lime, cayenne

GUACAMOLE & HOMEMADE CORN CHIPS**^ 14

CEVICHE^ 14
fluke, cucumber "Leche De Tigre", shallots, serrano peppers, diced tomato, celery, fresh cilantro

CRISPY POTATOES TEL AVIV *^ 12
spicy ketchup, au poivre sauce

TRUFFLE FRIES*^ 14
spicy ketchup

LEEK QUICHE* 14
braised leeks, white wine, shallots, herbs, fontina cheese
(contains gluten, egg, dairy)

QUICHE LORRAINE 14
applewood bacon, shallots, thyme, fontina chese
(contains gluten, egg, dairy)

SWISS MAC'N'CHEESE 16
swiss cheese mix, applewood bacon, toasted bread crumbs
option without applewood bacon

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

SALADS & BOWLS

add roasted chicken or
smoked salmon+ to any salad +6

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

PASTA SALAD* 14
Kalamata olives, cherry tomatoes, celery, eggplant, light pesto, parmesan cheese, grape tomatoes

BURRATA DI BUFFALA*^ 16
heirloom tomatoes, olive and basil oil balsamic reduction, served with focaccia
add prosciutto +4

BABY KALE^ 15
parmigiano, dried cranberry, almonds, anchovy vinaigrette
(vegan option sans anchovy, parmigiano**)

GRAN TORINO BOWL **^ 16
quinoa, cucumber, cherry tomato, avocado, grilled corn, chickpea confit, lemon vinaigrette

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EGGS & WAFFLES

AVOCADO TOAST 16
multigrain bread, cherry tomatoes, red onions, serrano peppers, lemon, evoo
add egg +4 each , add smoked pancetta +4

BELGIAN WAFFLES (2) 18
whipped cream, fresh berries, nutella sauce

VEGETABLE HASH 16
papas bavas, celery, peppers, red onion, avocado, 2 fried eggs

SCRAMBLED EGGS 15
w/crispy potatoes, spicy ketchup
choice of bacon, sausage or avocado +4

EGGS BENEDICT 18
english muffin, canadian bacon, hollandaise, crispy potatoes

BEAKFAST BURRITTO 18
scrambled eggs, chorizo, red onions, avocado, cheddar

FRIED EGG BOWL 18
shakshouka, parsley

HUEVOS RANCHEROS 18
2 fried eggs, corn tortillas, seasoned pinto beans, pico de gallo, avocado, queso fresco

BURGERS & 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.

VEGAN GRILLED SANDWICH** 15
grilled green & red peppers, zucchini, tomatoes, red onion, hummus

PROSCIUTTO SANDWICH 15
prosciutto di parma, fresh mozzarella, tomatoes, oregano, evoo
(vegetarian option without prosciutto)

POLLO ARROSTO SANDWICH+ 15
roasted chicken, calabrian chili aioli, lettuce

CUBANO ITALIANO SANDWICH+ 16
heritage pork, prosciutto cotto, pickled cucumber, mustard, asiago cheese

MARINATED STEAK SANDWICH 18
flank steak, red onion, provolone, green peppers, chipotle mayo, baby arugula
add fried egg or bacon +4

OLD-STYLE BURGER+ 15
Pat LaFrieda burger on potato bun
add side of crispy potatoes, truffle fries or small salad +6
add mozzarella or white cheddar +1
add fried egg or bacon +4
gluten free bun +1

PLANT BASED BURGER** 16
vegan burger, potato bun, sriracha aioli
add side of crispy potatoes, truffle fries or small salad +6
add Violife vegan cheddar or smoked provolone +2
gluten free bun +1
Non GMO, No Preservatives

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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* 16
mozzarella di bufala, parmigiano reggiano, basil, tomato

MARGHERITA* 16
mozzarella di bufala, basil, tomato

MARGHERITA VEGAN PIZZA** 17
Violife Vegan Mozzarella, basil, tomato

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

PEACHES ON THE BEACHES 19
nectarines, burrata di bufala, fontina, red onions, basil

FUNGHI* 17
mushrooms, asiago, red onion, garlic, oil, thyme

SALSICCIA 19
pork sausage, scallions, ricotta, mozzarella, parmigiano reggiano

QUATTRO STAGIONI 20
mushrooms, mozarella, sugo, artichokes, prosciutto, olives

SUPREME 22
hot soppressata, pork sausage, red onions, green peppers, mushrooms, baby arugula, black olives, mozzarella, tomato

CALZONE (for 2) 24 (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 11

CLASSIC CRÈME BRÛLÉE
fresh berries, mint

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

AFFOGATO
vanilla ice cream, double shot espresso

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 SM/LG 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
MATCHA 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.