

RED WINES gl/btl

HOUSE RED: GUENOC 11/44 Pinot Noir, Guenoc Valley, CA 2017
HACIENDA DE HARO 12/48 Tempranillo, Rioja, Spain 2013
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, unfiltered, no pesticides
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
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 unfiltered, 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
PIERRE GIMONNET (1/2 Btl 375 ml) 35 champagne brut
PIPER HEIDSIECK 17/75 champagne brut
VEUVE CLICQUOT 110 champagne brut (yellow label)



COFFEE & TEA

COFFEE SM 3 / LG 4	OAT MILK +1	CHAI (MASALA) 3
ESPRESSO 3		DIRTY CHAI 5
AMERICANO 4		ICED TEA 3
CORTADO 4		ENGLISH BREAKFAST 3
CAPPUCCINO 4		EARL GREY 3
LATTE SM 4 / LG 5		JAPANESE SENCHA 3
CHAI LATTE 5		CHAMOMILE 3
RISE NITRO COLD BREW 5		MINT VERBENA 3

GRAN TORINO

CAFE · BAR · GARDEN

DELICATESSEN - RESTAURANT - PIZZERIA

131 BERRY STREET
BROOKLYN, NY 11294

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

DINNER MENU

HAPPY HOUR

WEEKDAYS 12-5PM,
SUNDAY ALL NIGHT (5PM-CLOSE)
HOUSE RED/WHITE/ROSÉ/PROSECCO 6
ALL TAP BEERS REDUCED BY \$1
WELL DRINKS 7

WINES BY THE BOTTLE SUNDAY-WEDNESDAY
ARE HALF PRICE!

COCKTAILS 13

MULLED WINE (when available)
Zinfandel, cinnamon, cloves, nutmeg, orange & lemon peel, anise
HOT CIDER (when available)
Choice of Bourbon, Rye, Rum or Cognac, cider, spices, lemon
SPICY CUCUMBER MARGARITA (or regular MARGARITA)
Tequila, cucumber, serrano pepper, lime, cayenne salt rim
PITCHER 52
ESPRESSO MARTINI Vodka, espresso, Borghetti espresso liqueur
45 RPM Gin, Dry Vermouth, Sweet Vermouth, Sanbitter
THE OLD FASHIONIST Bourbon, Crodino, orange peel, cherry
LION'S TAIL Bourbon, lime juice, Allspice Dram, bitters
OLD CUBAN Rum, Lime, Mint, Prosecco, Bitters
MEZCAL NEGRONI Mezcal, Select Aperitivo, Sweet Vermouth
AUTUMN CIDER SPRITZ Aspell Dry English Cider, Montenegro Amaro, Angostura Bitters, orange twist
9:45 Order any cocktail to go after dining and get a double size cocktail on your way out!

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)
GUINNESS STOUT, 14.9 oz 8

DRAFT pint/pitcher

FORST LAGER 6/24
GOOSE ISLAND IPA 8/32
TRAUNSTEIN ZWICKEL 8/32 (unfiltered lager)

CIDER

ASPALL DRY CIDER 8
EASTCIDERS CIDER 6

SMALLS/SIDES/SHARES

SPICED LENTIL SOUP **^ 10

LOBSTER BISQUE 12

rock shrimp, parsley, toasted filone bread

CRISPY POTATOES TEL AVIV *^ 8

spicy ketchup, au poivre sauce

EGGPLANT PARMIGIANA BITES* 12

eggplant, parmigiano reggiano, tomato sugo

CREAMY POLENTA*^ 16

sugo, parmigiano reggiano

add meat balls or mushrooms +4

FRIED CALAMARI 15

sugo

OVEN BAKED MEATBALLS 14

sugo, pecorino, mixed herbs, toasted filone

CHARCUTERIE & CHEESE PLATE^ 22

3 meats, 3 cheeses, cornichons, cured olives

SALADS & BOWLS

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

HOUSE SALAD***^ 9

mesclun, arugula, grape tomatoes

GRAN TORINO BOWL *** 14

red quinoa, roasted root vegetables, dried cranberries,
chopped granny smith apples, chickpeas confit, avocado

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**)

MAINS

MILANESE NAPOLITANA 24

breaded veal, fontina, sugo, oregano, hand cut herbed fries

SKIRT STEAK 24

crispy potatoes, au poivre sauce, chimichurri sauce

OLD-STYLE BURGER* 14

8 oz Pat LaFrieda burger on pita, 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

GRAN TORINO FISH & CHIPS 19

smashed fries, beer battered white fish, Fresno chili aioli,
petite salad

LASAGNA 17

beef, marinara sauce, mozzarella,
ricotta, parmigiano-reggiano, basil

WEEKEND PASTA SPECIAL:

GNOCCHI DI PATATE 17

pecorino cream, parsley, black pepper

Most our products are available in our Delicatessen!

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

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.

SWISS FONDUE min. 2 persons

Our signature Swiss cheese Fondue from our sister restaurant Cafe Select is served with cubed filone bread, vegetables, fingerling potatoes, cornichons, pickled onion

CAFE SELECT'S CLASSIC SWISS FONDUE 24 per person

WHITE TRUFFLE FONDUE 24 per person

"SOUTH OF THE ALPS" FONDUE 24 per person

add cipolatta or bresaola 4 add extra plate of veggies 5
add shot of Kirsch 5

HAVE YOUR FONDUE PARTY AT HOME!

WE WILL GIVE YOU EVERYTHING YOU NEED

Ask for our delivery menu!

PIZZA

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

NONNA MIA* 15

mozzarella di bufala, parmigiano reggiano, basil, tomato

MARGHERITA* 14

mozzarella di bufala, basil, tomato

MARGHERITA VEGAN PIZZA** 15

Violife Vegan Mozzarella, basil, tomato

FUNGHI* 14

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

SALSICCIA 16

pork sausage, scallions, ricotta, mozzarella, parmigiano reggiano

BROCOLYN** 16

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

QUATTRO STAGIONI 18

mushrooms, mozzarella, sugo, artichokes, prosciutto, olives

MARINARA PIZZA ** 13

marinara sauce, oregano, olive oil

SUPREME 21

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

MEATLOVERS PIZZA 21

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

Gluten Free Option^ +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

CHOCOLATE FONDUE
(for two) 14

Dark chocolate ganache,
bread pudding,
fruits, marshmallows

CHURRO PRETZEL 10

nutella, dulce de leche

TIRAMISU CLASSICO 10

espresso soaked Savoiardi
in mascarpone cream,
topped with cocoa powder

PANNA COTTA 10

vanilla bean, macerated fruit