

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)

PRIVATE DINING & EVENTS

Gran Torino offers numerous private rooms for dinners, birthdays or any specific event. Please visit our website or inquire within.



GRAN TORINO

CAFE · BAR · GARDEN

DELICATESSEN - RESTAURANT - PIZZERIA

131 BERRY STREET
BROOKLYN, NY 11294

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

DINNER MENU

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

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

COFFEE & TEA

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

OAT MILK +1

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

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

FRIED CALAMARI 15

sugo

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

CHOPPED BULGUR SALAD *** 14

grilled kale, green olives, cucumber, bell peppers, medjool dates, fennel, cherry tomatoes, shaved fennel, pomegranate reduction, red wine vinaigrette

GRAN TORINO BOWL *** 14

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

BURRATA DI BUFALA* 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

ROASTED HALF CHICKEN* 24

turnip puree, roasted carrots, chicken gravy

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

SKIRT STEAK 24

crispy potatoes, au poivre sauce, chimichurri sauce

GRAN TORINO FISH & CHIPS 19

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

PASTAS

PACCHERI PASTA 18

eggplant, tomatoes, mozzarella di bufala, basil, pine nut pesto

TAGLIATELLE CON RAGU DI AGNELLO 21

braised lamb shank, rosemary, caciovallo cheese

GNOCCHI DI PATATE 17

pecorino cream, parsley, black pepper

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

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!

MARGHERITA* 14

mozzarella di bufala, basil, tomato

NONNA MIA* 15

mozzarella di bufala, parmigiano reggiano, 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 chillies	+3
		prosciutto di parma	+3

DESSERTS

CHOCOLATE FONDUE

(for two) 14

Dark chocolate ganache, bread pudding, fruits, marshmallows

TIRAMISU CLASSICO 10

espresso soaked Savoirdi in mascarpone cream, topped with cocoa powder

CHURRO PRETZEL 10

nutella, dulce de leche

PANNA COTTA 10

vanilla bean, macerated fruit

GELATO/SORBET 8

two scoops.

see server for selections

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.