

GRAN TORINO

CAFE · BAR · GARDEN

DELICATESSEN - RESTAURANT - PIZZERIA

131 BERRY STREET
BROOKLYN, NY 11294

INFO@GRANTORINONYC.COM

DINNER MENU

EARLY EVENING SPECIAL

1 ORDER TO SHARE:

CRUDITÉ (MEZZE)*

tzatziki, hummus, spicy feta

or

TOMATO BRUSCHETTA

toasted filone bread, tomato, basil, olive oil

or

WHIPPED RICOTTA BRUSCHETTA

toasted filone bread, prosciutto di Parma, baby arugula, figs,

truffle honey, roasted pistachios

or

GUACAMOLE & CORN CHIPS**^

avocado, pico de gallo, lime

or

TRUFFLE FRIES**^

&

2 GLASSES OF:

HOUSE RED/WHITE/ROSÉ/PROSECCO

or

ANY TAP BEER

or

ROSÉ SANGRIA or APEROL SPRITZ!

\$19

(PRETTY AWESOME!)

NOT AVAILABLE AT PRIVATE/SPECIAL EVENTS

LATE HAPPY HOUR

MONDAY - THURSDAY 9:30PM TO CLOSE

SUNDAY ALL NIGHT (8PM-CLOSE)

FRIDAY & SATURDAY 11PM 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 PRIVATE/SPECIAL 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.

Tables for drinks are limited to 1.5 hours.

No Modifications or Substitutions unless listed on the menu.

SMALLS/SIDES/SHARES

GAZPACHO** 14

tomato, celery, cucumber, bell pepper, Spanish onion, sherry vinegar, evoo

CHICKEN CILANTRO SOUP 14

cilantro, leeks, lime, cayenne

GUACAMOLE & HOMEMADE CORN CHIPS**^ 12

avocado, pico de gallo (serrano peppers, tomato, cilantro, red onion), lime

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

TOMATO BRUSCHETTA 12

toasted filone bread, tomato, basil, olive oil

WHIPPED RICOTTA BRUSCHETTA 14

toasted filone bread, prosciutto di Parma, baby arugula, figs, truffle honey, roasted pistachios

BLISTERED SHISHITO PEPPERS**^ 12

fresh lime, salt

TRUFFLE FRIES or REGULAR FRIES**^ 12

spicy ketchup

FRIED CALAMARI 16

sugo

CHARCUTERIE & CHEESE PLATE^ 22

3 cheeses (Moliterno Al Tartufo, Brie, Tête de Moine)

3 meats (Bresaola, Soppressata, ProsciuttoDi Parma)

(chips, crackers, bread contains gluten)

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

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SALADS & BOWLS

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

HOUSE SALAD**^ 12

mesclun, arugula, grape tomatoes

SHAVED FENNEL & WATERCRESS SALAD *^ 17

fennel, watercress, shaved Parmesan, lemon vinaigrette (sans Parmesan available)

GRAN TORINO BOWL **^ 17

quinoa, cucumber, cherry tomato, avocado, grilled corn, chickpea confit, lemon vinaigrette

(we pre-mix the ingredients -> we cannot leave out ingredients)

BURRATA DI BUFFALA* 19

heirloom tomatoes, olive and basil oil balsamic reduction, served with focaccia

add prosciutto +4

BABY KALE^ 17

parmigiano, dried cranberry, almonds, anchovy vinaigrette

(vegan option sans anchovy, parmigiano**)

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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

! SPECIAL !

VAMPIROS AL PASTOR+

&

MADRE DESERT WATER (CAN)

Mezcal Mushroom Sage Honey (12 oz. can) ABV 5%

\$22

(¡QUÉ CHULO!)

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TACOS(2) 19

All Tacos served on corn tortillas with 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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MAINS

! 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

FUSILLI (PASTA) ** 17

sugo, confit tomato, roasted eggplant, basil, parmesan cheese

MUSHROOM RISOTTO *^ 21

roasted mixed mushrooms, parmigiano reggiano, herbs

FANCY FISH AND CHIPS 24

truffle fries or regular fries, basa fish, old bay aioli

HALF ROASTED CHICKEN^ 27

organic, mascarpone, mashed potato & gravy

NY STRIP STEAK^ 36

truffle fries or regular fries, au poivre sauce, chimichurri sauce, spicy ketchup

PLANT BASED BURGER ** 17

vegan burger, potato bun, sriracha aioli

add side 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

Our Neapolitan pizzas (12") are made to order and served fresh and **may not arrive at the same time as other dishes.**

Our wood burning pizza oven is from Napoli!

We also offer our signature Caputo gluten free pizzas!

NONNA MIA* 17 (our favorite)

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

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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DESSERT 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

vanilla or chocolate

two scoops.

**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.

