

GRAN TORINO

CAFE · BAR · GARDEN

DELICATESSEN - RESTAURANT - PIZZERIA

131 BERRY STREET
BROOKLYN, NY 11294

INFO@GRANTORINONYC.COM

DINNER MENU

EARLY EVENING SPECIAL

WEEKDAYS 4PM TO 7PM:

1 ORDER TO SHARE:

MEZZE PLATE*

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 & HOMEMADE CORN CHIPS**^

avocado, pico de gallo, lime
&

2 GLASSES OF:

HOUSE RED/WHITE/ROSÉ/PROSECCO
or
ANY TAP BEER
or
MULLED WINE/HOT CIDER

\$ 19

(PRETTY AWESOME!)

NOT AVAILABLE AT PRIVATE/SPECIAL EVENTS

LATE HAPPY HOUR

MONDAY - THURSDAY 9:30 PM 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 12

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

ROASTED TOMATO SOUP* 12

roasted San Marzano tomatoes, shaved parmesan

CHICKEN CILANTRO SOUP 12

cilantro, leeks, lime, cayenne

GUACAMOLE & HOMEMADE CORN CHIPS**^ 12

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

MEZZE PLATE* 12

assortment of vegetables with
tzatziki, hummus, spicy feta

BRICK OVEN FENNEL GRATIN^ 12

baked fennel, Swiss cheese mix, béchamel, parmigiano-reggiano

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

CRISPY POTATOES TEL AVIV **^ 12

crispy ketchup, au poivre sauce

TRUFFLE FRIES**^ 12

hand-cut, spicy ketchup

EGGPLANT PARMIGIANA BITES^ 12

eggplant, parmigiano-reggiano, tomato sugo

FRIED CALAMARI 16

sugo

STEAMED MUSSELS P.E.I. 18

lemon, garlic, shallots, butter, white wine, fresh herbs, baby kale
served with toasted bread

CHARCUTERIE & CHEESE PLATE^ 22

3 cheeses (Molitorio Al Tartufo, Brie, Tête de Moine)
3 meats (Bresaola, Soppessata, 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

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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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

! WINTER HOLIDAY SPECIAL !

OLD-STYLE BURGER⁺ & FRIES 17

Pat LaFrieda burger on potato bun, served with
tomato, lettuce, onions, side pickle
chase crispy potatoes, truffle 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

SWISS MAC'N'CHEESE 18

Swiss cheese mix, applewood bacon, toasted bread crumbs
option without aplewood bacon

MUSHROOM RISOTTO ^ 21

roasted mixed mushrooms, parmigiano reggiano, herbs

FANCY FISH AND CHIPS 24

truffle hand-cut fries, basa fish, old bay aioli

STEAMED MUSSELS P.E.I. 18

lemon, garlic, shallots, butter, white wine, fresh herbs, baby kale
served with toasted bread

HALF ROASTED CHICKEN^ 27

organic, mascarpone, mashed potato & gravy

SKIRT STEAK^ 36

crispy potatoes or hand-cut truffle fries, au poivre sauce,
chimichurri sauce, spicy ketchup

PLANT BASED BURGER** 16

vegan burger, potato bun, sriracha aioli
add side of crispy potatoes, truffle fries or small salad +4
add Violife vegan cheddar +2

gluten free bun +1

Non GMO, No Preservatives

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SWISS FONDUE (2 person minimum)

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

CAFE SELECT'S CLASSIC SWISS FONDUE 29 (per person)

WHITE TRUFFLE FONDUE 29 (per person)

side of assorted cured meats 16

add extra plate of veggies 5

add shot of Kirsch (to dunk the bread) 5

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 soppessata, 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 soppessata	+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.

