GRAN TORINO

CAFE · BAR · GARDEN

DELICATESSEN - RESTAURANT - PIZZERIA

131 BERRY STREET
BROOKLYN, NY 11294

INFO@GRANTORINONYC.COM

DINNER MENU

HAPPY HOUR

MONDAY - THURSDAY 9:30 PM 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 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.

Minimum consumption at tables on first orders $ 15.00 per person.

No Modifications or Substitutions unless listed on the menu.

SMALLS/SIDES/SHARES

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

CHICKEN CILANTRO SOUP 14
cilantro, leeks, lime, cayenne

GUACAMOLE & HOMEMADE CORN CHIPS**^ 14

CEVICHE^ 16
fluke, cucumber "Leche De Tigre", shallots, serrano peppers, diced tomato, celery, fresh cilantro

BUFFALO CAULIFLOWER WINGS** 14
buffalo hot sauce, celery, vegan sriracha mayo

WHIPPED RICOTTA BRUSCHETTA 15
toasted filone bread, prosciutto di Parma, baby arugula, figs, truffle honey, roasted pistachios

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)

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

TRUFFLE FRIES*^ 14
hand-cut, spicy ketchup

EGGPLANT PARMIGIANA BITES*^ 12
eggplant, parmigiano-reggiano, tomato sugo

FRIED CALAMARI 15
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,

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

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

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**)

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TACOS(2) 18 (option on any trio 25)

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

PLANT BASED "PULLED PORK" ** (contains gluten, celery)
cabbage, red onion, cilantro, radish
Non GMO, No Preservatives

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MAINS

FANCY FISH AND CHIPS 24
truffle hand-cut fries, basa fish , old bay aioli

SEAFOOD PASTA 23
tagliatelle, saffron butter, mussels, squid, shrimp, tarragon

FUSILLI (PASTA) ** 17
sugo, confit tomato, roasted eggplant, basil

MUSHROOM RISOTTO *^ 21
roasted mixed mushrooms, parmigiano reggiano, herbs

SKIRT STEAK^ 34
crispy potatoes or hand-cut truffle fries, au poivre sauce, chimichurri sauce, spicy ketchup

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 vegan smoked provolone +2
gluten free bun +1
Non GMO, No Preservatives

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

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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* 16 (our favorite)
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

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 11

CLASSIC CRÈME BRÛLÉE
fresh berries, mint

AFFOGATO
vanilla ice cream,
double shot espresso

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

GELATO
vanllia 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.