

# GRAN TORINO

CAFE · BAR · GARDEN

## DELICATESSEN - RESTAURANT - PIZZERIA

131 BERRY STREET  
BROOKLYN, NY 11294

INFO@GRANTORINONYC.COM

### DINNER MENU

#### HAPPY HOUR

MONDAY - WEDNESDAY 9:30 PM TO CLOSE  
SUNDAY ALL NIGHT (8PM-CLOSE)  
NEW \*\*\* 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

##### MINISTRONE SOUP 12

served with focaccia and parmesan  
carrots, celery, onion, baby kale, tomato, pinto beans,  
shell pasta

##### GUACAMOLE & HOMEMADE CORN CHIPS\*\*^ 14

##### CEVICHE^ 18

flake, cucumber "Leche De Tírge", 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\* 16

braised leeks, white wine, shallots, herbs, fontina cheese  
(contains gluten, egg, dairy)

##### QUICHE LORRAINE 16

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 (Molitorio Al Tartufo, Brie, Tête de Moine)  
3 meats (Bresaola, Soppresata, 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\* 16

Kalamata olives, cherry tomatoes, celery, eggplant, light pesto,  
parmesan cheese, mesclun, arugula, grape tomatoes

##### GRAN TORINO BOWL \*\*^ 16

red 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

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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

##### BEYOND BURGER\*\* 16

vegan burger, potato bun, sriracha aioli  
add side of crispy potatoes, truffle fries or small salad +6  
add Violife vegan cheddar or smoked provolone +3  
gluten free bun +1

##### SWISS MAC'N'CHEESE 18

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, mozzarella, 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/SORBET

two scoops.  
see server for selections

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.