

TAKE - OUT / DELIVERY

RED WINES BY THE BOTTLE

HOUSE RED: GUENOC 22
Pinot Noir, Guenoc Valley, CA 2017

HACIENDA DE HARO 24
Tempranillo, Rioja, Spain 2013

CHATEAU DE CASTELNEAU 22
Cabernet Sauvignon,
Bordeaux, France 2015

MAISON BROTTE 22
Village Cairanne Cotes Du Rhone,
France 2016

CLINE ZINFANDEL 22
Lodi California
Sustainable, organic

GAMAY MORGON NATURE 26
Natural Wine certified organic
(no sulfites added) Burgundy 2018

ACHAVAL FERRER 26
Cabernet Franc, certified sustainable,
unfined, unfiltered, no pesticides,
Mendoza 2015

CHACRA PINOT NOIR 26
Barda, biodynamic, organic, natural,
(no sulfites added), Patagonia

PAXTON NOW SHIRAZ 24
McLaren Vale, natural organic wine
(minimal intervention, no added sulfites,
gluten free, vegan, biodynamic)

OUR BEERS
ARE ON THE FOOD MENU

WHITE WINES BY THE BOTTLE

HOUSE WHITE: CUENOC 22
Pinot Grigio, Guenoc Valley, CA 2017

MARGARETT'S VINYARD 24
Chardonnay, California 2017

DURAND SANCERRE RESERVE 28
Sauvignon Blanc, Sancerre, France 2017

CHASSELAS ROMAND 26
Chasselas, Vaud, Switzerland 2017

AICHENBERG 24
Gruner Veltliner, Austria 2018

CHAPOUTIER, LA CIBOISE 24
Luberon, Grenache Blancs, Vermentino,
Ugni Blanc, Roussanne, Rhône France
Biodynamic and organic practice
respect for terroir

ROSE & SPARKLING BOTTLES

HOUSE PROSECCO 22

RUSTICO VALDOBBIADENE 26
Prosecco Superior, DOC
certified sustainable, Veneto, Italy

HOUSE ROSÉ 22

MINUTY ROSÉ 28
St. Tropez, France

PIPER HEIDSIECK 39
champagne brut

VEUVE CLICQUOT 59
champagne brut (yellow label)

GRAN TORINO

CAFE · BAR · GARDEN

DELICATESSEN - RESTAURANT - PIZZERIA

131 BERRY STREET
BROOKLYN, NY 11294

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

CATERING MENU

We cater to small and large office events
or to your home. Catering orders might require 24 hours
advance notice.

For any special requests contact us and we will try our
best to make it happen.

ALL PRICES SUBJECT TO CHANGE

CATERING PLATTERS

requires 24 hours advance notice

ANTIPASTI PLATTER *^ 3 meats, 3 cheeses, artichoke, sundried tomatoes, ciliegine mozzarella, anchovies, cherry tomatoes, marinated eggplant, mushrooms and olives	4-6 ppl 32 8-10 ppl 52 12-14 ppl 72
CHEESE PLATTER *^ selection of 5 cheeses	4-6 ppl 30 8-10 ppl 50 12-14 ppl 70
CHEF'S SALUMI PLATTER^ assortment of cured meats	4-6 ppl 32 8-10 ppl 52 12-14 ppl 72
CHARCUTERIE & CHEESE PLATE^ assortment of cheeses and cured meats, cornichons, cured olives	4-6 ppl 32 8-10 ppl 52 12-14 ppl 72
MARKET CRUDITEE***^ seasonal market vegetables	4-6 ppl 25 8-10 ppl 35 12-14 ppl 45
PANINI PLATTER an assortment of small panini sandwiches from our sandwich selection	4-6 ppl 35 8-10 ppl 70 12-14 ppl 95
GRAN TORINO MIXED SALAD BOWL an assortment of salads from our salad selection	4-6 ppl 25 8-10 ppl 45 12-14 ppl 65

SWEETS

TIRAMISU CLASSICO 9 espresso soaked Savoiardi cookies in mascarpone cream, topped with cocoa powder	4-6 ppl 38 8-10 ppl 70 12-14 ppl 100
CHURROS Cinammon & sugar dusted, caramel sauce	4-6 ppl 38 8-10 ppl 70 12-14 ppl 100
PANNA COTTA vanilla bean, macerated fruit	4-6 ppl 38 8-10 ppl 70 12-14 ppl 100

FOR PIZZAS SEE OUR TAKE-OUT MENU