

GRAN TORINO

CAFE · BAR · GARDEN

STREET FOOD

SIGMUND'S PLAIN SALTED PRETZEL**

plain salted sm 4 lg 9
gruyere salted sm 5

CRISPY POTATOES TEL AVIV** 8

spicy ketchup, au poivre sauce

EGGPLANT PARMIGIANA BITES* 12

eggplant, parmigiano reggiano, tomato sugo

ANTIPASTO TO SHARE 19

3 meats, 3 cheeses, artichoke, sundried tomatoes, Ciliegine mozzarella, anchovies, cherry tomatoes, marinated eggplant, mushrooms, olives

ARANCINI 9

pecorino, basil, San Marzano tomato sauce, lemon zest

OLD-STYLE BURGER 14

we cannot take temperature requests
double patty old-style burger, roasted tomato ketchup, caramelized onions, arugula
add: mozzarella, taleggio or white cheddar +3

GRILLED SALMON BOWL 18

red quinoa, spicy pickled carrots, avocado, edamame, scallions, cucumber, Kalamita olive confit, tomatoes
vegan option sans salmon 16

FISH TACOS (2) 14

grilled striped bass, red cabbage, pickled red onions, cilantro, chipotle aioli

LOBSTER ROLL 22

tarragon, mayo, celery, red onions, chives, parsley, lemon zet, Sigmund's pretzel roll

CAFE SELECT'S SWISS BRATWURST 9

Swiss bratwurst, mustard, baguette

CHICKEN SHISH KEBAB 14

green zucchini, red peppers, cherry tomatoes, tahini sauce, bread

SKIRT STEAK SANDWICH 16

provolone, arugula, onions, peppers, homemade focaccia, au poivre sauce

PIZZA

Our Neapolitan pizzas (small 8", large 12") are made to order in our wood burning oven from Napoli. Pizzas are served fresh and may not arrive at the same time as other dishes.

MARGHERITA* sm 9 lg 16

mozzarella di bufala, basil, tomato

SALSICCIA sm 10 lg 17

pork sausage, scallions, ricotta, mozzarella, parmigiano reggiano

FUNGHI* sm 9 lg 16

mushrooms, asiago, red onion, garlic, oil, thyme

QUATTRO STAGIONI sm 11 lg 19

mushrooms, mozzarella, sugo, artichokes, prosciutto cotto, olives

GRANCHIO sm 12 lg 20

crabmeat, ricotta, mozzarella, arugula, lemon zest

CAVOLO TOSCANO sm 11 lg 18

kale, pesto, italian tomatoes, parmigiano reggiano

SUPREME sm 13 lg 22

hot soppressata, pork sausage, red onions, green peppers, mushrooms, baby arugula, black olives, mozzarella, tomato

FARINATA LIGURIA** (GF) 15

chickpea, rosemary, olive oil, sugo

TOPPINGS

arugula	+2	mushrooms	+3
olives		hot soppressata	
anchovy		calabrian chilies	
parmigiano reggiano		prosciutto di parma	

MOZZARELLA RICOTTA ROLL 8

add sopressata +2

SPINACH ROLL 8

CHICKEN ROLL 8

PANZEROTTI* 9

fried pizza dough, tomato mozzarella di bufala, basil

BEEF PANZEROTTI* 12

with ground beef

SALADS

HOUSE SALAD* sm 9

mesclun, arugula, grape tomatoes

ITALIAN PASTA SALAD 12

feta, cherry tomatoes, olives, arugula, capers

TOMATO CUCUMBER SALAD BOWL** 14

heirloom tomatoes, cucumber, pepperoncini, olives, red onion, vinaigrette, cilantro

BURRATA DI BUFFALO* 14

heirloom tomatoes, basil oil balsamic reduction, served with focaccia
add prosciutto +3

TUSCAN KALE* 14

black kale, parmigian, dried cranberry, almonds, anchovy vinaigrette
vegan option sans parmiggiano 13

add grilled chicken breast to any salad +4

SWEETS

TIRAMISU CLASSICO 9

espresso soaked Savoiardi cookies, mascarpone cream, topped, cocoa powder

CHOCOLATE ALMOND CAKE 9

with vanilla gelato

CHURROS 10

cinnamon sugar dusted, caramel sauce

† Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
* = vegetarian ** = vegan

Please inform our staff of any allergies

all disposable packaging is environmentally friendly biodegradable/compostable