

GRAN TORINO

DESSERT

DINNER

SWEETS

TIRAMISU CLASSICO 9
espresso soaked Savoiardi cookies
in mascarpone cream, topped with
cocoa powder

CHURROS 10
Cinammon & sugar dusted,
caramel sauce

COFFEE & TEA

OAT MILK +1

COFFEE

COFFEE SM 3 / LG 4
ESPRESSO 3
MACCHIATO 4
AMERICANO 4
CORTADO 4
CAPPUCCINO 4
LATTE SM 4 / LG 5
CHAI LATTE 5
RISE NITRO COLD BREW 5
ICED CAPPUCCINO / LATTE 5

TEA 3

CHAI (MASALA)
DIRTY CHAI 5
ICED TEA
ENGLISH BREAKFAST
EARL GREY
JAPANESE SENCHA
CHAMOMILE
MINT VERBENA

AFTER DINNER

DIGESTIFS

Castello Banfi Grappa 14
Grappa Nonino Vendemmia barrique 16
Yeni Raki 12
Trimbach Kirsch Cherry Brandy 12
Pernod Pastis 12
Metaxa Ouzo 12
Aquavit 12

COGNAC

Hennessey 13
Remy Martin VSOP 14
Courvoisier 14

Please respect our neighbors and keep noise to a minimum.

+ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We cannot take temperature requests

2.28.20

Prices subject to change.

GRAN TORINO

CAFE · BAR · GARDEN

WEEKNIGHT SPECIAL (SU - THU)

OLD STYLE BURGER & FORST LAGER BEER \$ 14
MARGHERITA PIZZA (12") & FORST LAGER BEER \$ 14
MARGHERITA PIZZA (12") & BTL HOUSE/PROSECCO \$ 38

SUNDAY: HAPPY HOUR ALL NIGHT (5pm to close)

For parties of 6 or more suggested gratuity 20%
We accept max. 5 credit cards per group

All our disposable packaging is environmentally friendly biodegradable/compostable.
Most our products are available in our Delicatessen!

131 Berry Street, Brooklyn, NY 11249
grantorinonyc.com
(347) 987-4333

GRAN TORINO

DINNER

SALADS & VEGAN DISHES

add smoked salmon or chicken to any salad⁺ +6

RED LENTIL SOUP / SOUP OF THE DAY^{**^} 10

HOUSE SALAD^{**^} 9

mesclun, arugula, grape tomatoes

TUSCAN KALE[^] 14

black kale, parmigiano, dried cranberry, almonds, anchovy vinaigrette
-vegan option sans anchovy, parmigiano^{**}

GRAN TORINO BOWL^{**^} 15

roasted baby vegetables, Kalamata olives, avocado
add red quinoa or saffron rice pilaf

TOMATO CUCUMBER SALAD BOWL^{**^} 14

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

CAULIFLOWER BUFFALO WINGS^{**} 14
beer battered, sriracha mayo, celery, cornichons

BEYOND BURGER^{**} 16

roasted tomato ketchup, caramelized onions, arugula, crispy potatoes
chipotle aioli
add Violife vegan cheddar or smoked provolone +3
add gluten free pizza dough bun +1

MARGHERITA VEGAN PIZZA^{**} sm 10 lg 17

Violife Vegan Mozzarella, basil, tomato
Gluten Free Option (for large Pizzas)[^] +3

MARINARA PIZZA^{**} sm 9 lg 15

marinara sauce, oregano, olive oil
Gluten Free Option (for large Pizzas)[^] +3

SMALL/SIDES & SHARE PLATES

SIGMUND'S PLAIN SALTED PRETZEL

plain salted^{**} sm 4 lg 9
gruyere salted^{*} sm 5

SOUP OF THE DAY or RED LENTIL SOUP^{**^} 10

CRISPY POTATOES TEL AVIV^{*^} 9

spicy ketchup, au poivre sauce

CRISPY BRUSSEL SPROUTS^{*} 9

herb spiced yoghurt

EGGPLANT PARMIGIANA BITES^{*} 12

eggplant, parmigiano reggiano, sugo

CHARCUTERIE & CHEESE PLATE[^] 22

3 meats, 3 cheeses, cornichons, cured olives

BURRATA DI BUFFALA^{*^} 14

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

FRIED CALAMARI 15

sugo

MEATBALLS 12

veal, marinara, fresh basil, parmigiano

FONDUE* min. 2 persons

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

CAFE SELECT'S CLASSIC SWISS FONDUE 24 per person

WHITE TRUFFLE FONDUE 24 per person

"SOUTH OF THE ALPS" FONDUE 24 per person

add cipolatta or bresaola 4 add extra plate of veggies 5 add shot of Kirsch 5

* = vegetarian, ** = vegan, ^ = gluten free, Please inform our staff of any allergies.

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DINNER

MAINS

PACCHERI PASTA 18

eggplant, tomatoes, mozzarella di bufala, basil, pine nut pesto

CLASSIC SPAGHETTI & MEATBALLS 18

grandma style, veal meatballs, marinara sauce, fresh basil, parmigiano reggiano

CREAMY POLENTA^{*^} 16

sugo, parmigiano reggiano
add meat balls or mushrooms +4

SKIRT STEAK⁺ 26

8 oz., roasted red peppers, crispy potatoes, au poivre & chimichurri sauce

ROASTED HALF CHICKEN⁺ 24

sauteed broccoli rabe, garlic confit, cherry tomatoes, pan gravy

CATCH OF THE DAY⁺ (ask server) 24
seasonal vegetables

OLD-STYLE BURGER⁺ 16 (no temp requests)

6 oz. double patty old-style burger on home made focaccia bun, roasted tomato ketchup, caramelized onions, arugula, crispy potatoes
add mozzarella, taleggio or white cheddar +3
add gluten free pizza dough bun +1

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. We now also offer our signature Caputo gluten free 12" pizzas!

MARGHERITA^{*} sm 9 lg 15

mozzarella di bufala, basil, tomato

MARGHERITA VEGAN PIZZA^{**} sm 10 lg 17

Violife Vegan Mozzarella, basil, tomato

FUNGHI^{*} sm 9 lg 16

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

BROCOLYN^{*} sm 10 lg 17

sauteed broccoli rabe, mozzarella, parmigiano reggiano, evoo, chilli flakes

SALSICCIA sm 10 lg 17

pork sausage, scallions, ricotta, mozzarella, parmigiano reggiano

QUATTRO STAGIONI sm 11 lg 19

mushrooms, mozzarella, sugo, artichokes, prosciutto, olives

SUPREME sm 13 lg 22

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

MARINARA PIZZA^{**} sm 9 lg 15

marinara sauce, oregano, olive oil

Gluten Free Option (for large 12" Pizzas only)[^] +3

TOPPINGS

arugula	+ 2	mushrooms	+2
olives	+ 2	hot soppressata	+3
anchovy	+ 3	calabrian chilies	+2
parmigiano reggiano	+ 2	prosciutto di parma	+4

PANZEROTTI^{*} 12

pizza dough, tomato mozzarella di bufala, basil

BEEF PANZEROTTI 14

with ground beef

MOZZARELLA RICOTTA ROLL^{*} 10

add sopressata +2

CHICKEN ROLL 12