

GRAN TORINO

CAFE · BAR · GARDEN

DELICATESSEN - RESTAURANT - PIZZERIA

131 BERRY STREET
BROOKLYN, NY 11294

INFO@GRANTORINONYC.COM

LATE NIGHT MENU

STARTING AT 11:00PM

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.

No Modifications or Substitutions unless listed on the menu.

SMALLS/SIDES/SHARES

FRIED CALAMARI 16

CEVICHE[^] 16

flake, cucumber, "Leche De Tigre", shallots, serrano peppers, diced tomato, celery, fresh cilantro

GUACAMOLE & HOMEMADE CORN CHIPS^{**^} 12

avocado, pico de gallo (serrano peppers, tomato, cilantro, red onion), lime

TRUFFLE FRIES^{or} REGULAR FRIES^{**^} 12

spicy ketchup

* = vegetarian, ** = vegan, ^ = gluten free,

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SALAD

add roasted chicken or
smoked salmon⁺ to any salad +6

BURRATA DI BUFFALA^{**^} 19

heirloom tomatoes, olive and basil oil balsamic reduction, served with focaccia

add prosciutto +4

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MAINS

! SPECIAL !

OLD-STYLE BURGER⁺ & FRIES 19

Pat LaFrieda burger on potato bun, served with tomato, lettuce, onions, side pickle

choose truffle fries, regular fries or small salad

add mozzarella or white cheddar +1

add fried egg or bacon +4

gluten free bun +1

NY STRIP STEAK[^] 36

truffle fries or regular fries, au poivre sauce, chimichurri sauce, spicy ketchup, roasted pepper

PLANT BASED BURGER^{**} 17

vegan burger, potato bun, sriracha aioli, served with tomato, lettuce, onions, side pickle

add side of truffle fries, regular fries or small salad +4

add Violife vegan cheddar +2

gluten free bun +1

Non GMO, No Preservatives

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VAMPIROS 19

Vampiros Tacos are from the Sinaloa region of Mexico served on small crispy corn "taquera" tortillas with melted Oaxaca cheese.

VAMPIROS AL PASTOR +

pulled pork, salsa, pico de gallo, Oaxaca cheese

! SPECIAL !

VAMPIROS AL PASTOR+

&

MADRE DESERT WATER (CAN)

Mezcal Mushroom Sage Honey (12 oz. can) ABV 5%

\$22

TACOS(2) 19

All Tacos served on corn tortillas and salsa verde

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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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* 10 (our favorite)

mozzarella, parmigiano reggiano, basil, tomato

MARGHERITA* 10

mozzarella, basil, tomato

MARGHERITA VEGAN PIZZA** 18

Violife Vegan Mozzarella, basil, tomato

FIGS & TRUFFLE HONEY 21

black mission figs, truffle honey, speck, provolone, arugula

PEPPERONI* 20

mozzarella, basil, tomato, pepperoni

BIANCA* 18

mozzarella, ricotta, crispy shallots, baby spinach

FUNGHI* 18

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 23

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 12

CLASSIC CRÈME BRÛLÉE

fresh berries, mint

FLOURLESS CHOCOLATE CAKE

vanilla ice cream

TIRAMISU CLASSICO

espresso soaked Savoiardi

in mascarpone cream,

topped with cocoa powder

GELATO

vanilla 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.

