

GRAN TORINO

CAFE · BAR · GARDEN

LUNCH MENU

DELICATESSEN - RESTAURANT - PIZZERIA

COFFEE & TEA

- | | | |
|------------------------|-------------|---------------------|
| | OAT MILK +1 | |
| COFFEE SM 3 / LG 4 | | CHAI (MASALA) 3 |
| ESPRESSO 3 | | DIRTY CHAI 5 |
| AMERICANO 4 | | ICED TEA 3 |
| CORTADO 4 | | ENGLISH BREAKFAST 3 |
| CAPPUCCINO 4 | | EARL GREY 3 |
| LATTE SM 4 / LG 5 | | JAPANESE SENCHA 3 |
| CHAI LATTE 5 | | CHAMOMILE 3 |
| RISE NITRO COLD BREW 5 | | MINT VERBENA 3 |



For parties of 6 or more suggested gratuity 20%
We accept max. 4 credit cards per group

HAVE YOUR FONDUE PARTY AT HOME!

WE WILL GIVE YOU EVERYTHING YOU NEED

All Fondue's are made with our secret special cheese mixture served with: Cubed filone bread, vegetables, potatoes, cornichons, pickled onion, fruit. All fondue is paired with Chasselas Romand Cave De La Cote white wine.

- PACKAGE FOR 4 PEOPLE (incl. 1 btl of wine) 175
- PACKAGE FOR 6 PEOPLE (incl. 2 btles of wine) 260
- PACKAGE FOR 8 PEOPLE (incl. 3 btles of wine) 320
- PACKAGE FOR 10 PEOPLE (incl. 4 btles of wine) 395

Pick your fondue from the list below.

Comes with Fondue Pot, Burner, Utensils (deposit required) and instructions how to prepare.

(Packages of 6 or more can pick 2 different fondues).

- FONDUE SELECT (THE CLASSIC SWISS)
- SOUTH OF THE ALPS FONDUE
- WHITE TRUFFLE OIL FONDUE

extras:

- side of assorted cured meats 16
- side of 3 pcs of grilled cipolatta (sausages) 8
- extra shot of Kirsch (to dunk bread in) 8

(deposit of \$ 100 per Fondue Set required).

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131 BERRY STREET
BROOKLYN, NY 11294

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

LUNCH MENU

FOR PICK-UP OR FREE DELIVERY CALL OR
ORDER ONLINE AT GRANTORINONYC.COM

Minimum amount for free deliveries is \$20



WE
DELIVER FREE
in under 30 min!
6 block radius

WE
ALSO DELIVER
GROCERIES,
MILK, BUTTER,
CURED MEATS,
VEGETABLES,
CHEESE!

ALL PRICES SUBJECT TO CHANGE

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform our staff of any allergies.

HAPPY HOUR

WEEKDAYS 12-5PM,
SUNDAY ALL NIGHT (5PM-CLOSE)
HOUSE RED/WHITE/ROSÉ/PROSECCO 6
ALL TAP BEERS REDUCED BY \$1
WELL DRINKS 7

WINES BY THE BOTTLE SUNDAY-WEDNESDAY
ARE HALF PRICE!

WINES BY THE BOTTLE FOR TAKE-OUT/DELIVERY
ARE ALWAYS HALF PRICE!

BEER & CIDER

BOTTLE

- STELLA ARTOIS, Belgium 7 (6 PK 35)
- CORONA EXTRA, Mexico 7 (6 PK 35)
- WEIHENSTEPH. HEFE WEISS 8
- AUGUSTINER-BRÄU EDELSTOFF 9
- KLAUSTHALER (SANS ALCOHOL) 6

CAN

- PACIFICO CLARA 24 OZ 9
- TECATE 5 (6 PK 25)
- ESTRELLA GALICIA 7
- BRONX BREW. PALE ALE 7 (6 PK 35)
- SIX POINT BENGALI IPA 7 (6 PK 35)
- GUINNESS STOUT, 14.9 oz 8

DRAFT pint/pitcher

- FORST LAGER 6/24
- GOOSE ISLAND IPA 8/32
- TRAUNSTEIN ZWICKEL 8/32
(unfiltered lager)

CIDER

- ASPALL DRY CIDER 8
- EASTCIDERS CIDER 6

LUNCH (DAILY 11am–10pm)

LENTIL SOUP ^{***}/LOBSTER BISQUE 10

GREEK YOGURT W/ GRANOLA* 11

homemade granola, seasonal fruit, honey

CHARCUTERIE & CHEESE PLATE^ 22

3 meats, 3 cheeses, cornichons, cured olives

PIZZA SLICE “NONNA MIA” 4

mozzarella di bufala, parmigiano reggiano, basil, tomato

VEGETABLE QUICHE *12

eggs, cream, flour, cheddar, carrots, sundried tomatoes, onions, mushrooms, parmesan, spices

SPINACH QUICHE *12

eggs, cream, flour, cheddar, spinach, spices

CHICKEN POT PIE 14

eggs, butter, chicken, vegetables, cilantro, onions, cornstarch

SALADS & BOWLS (DAILY 11am–10pm)

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

HOUSE SALAD^{***} 9

mesclun, arugula, grape tomatoes

GRAN TORINO BOWL ^{***} 14

red quinoa, roasted root vegetables, dried cranberries, chopped granny smith apples, chickpeas confit, avocado

BURRATA DI BUFFALA* 14

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

TUSCAN KALE^ 14

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

SANDWICHES (DAILY 11am–7pm)

on focaccia

AVOCADO TOAST* 12

multigrain bread, avocado, red onion, creamy goat cheese, cherry tomatoes, serrano peppers

VEGAN GRILLED SANDWICH^{**} 12

grilled green & red peppers, zucchini, tomatoes, red onion, pepper cream

TURKEY 12

turkey, spicy mayo, lettuce, tomatoes, pickled cucumber, black pepper, oregano, evoo

COUNTRY 12

prosciutto di parma, fresh mozzarella, tomatoes, oregano, evoo

SWEET DREAMS 12

tuna, avocado, tomatoes, red onion, evoo

POLLO ARROSTO* 12

roasted chicken, calabrian chili aioli, lettuce

CUBANO ITALIANO* 14

heritage pork, prosciutto cotto, pickled cucumber, mustard, asiago cheese

DESSERTS (DAILY 12pm–10pm)

TIRAMISU CLASSICO 10

espresso soaked Savoiardi in mascarpone cream, topped with cocoa powder

CHURRO PRETZEL 10

nutella, dulce de leche

PANNA COTTA 10

vanilla bean, macerated fruit

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

COCKTAILS \$ 13

MULLED WINE (when available)

Zinfandel, cinnamon, cloves, nutmeg, orange & lemon peel, anise

MIMOSA 12
BLOODY MARY 12

HOT CIDER (when available)

Choice of Bourbon, Rye, Rum or Cognac, cider, spices, lemon

SPICY CUCUMBER MARGARITA (or regular MARGARITA)

Tequila, cucumber, serrano pepper, lime and cayenne salt rim
To Go: Double Size 13, Quart Size 25, Extra Double Shot 3

AUTUMN CIDER SPRITZ Aspell Dry English Cider,

Montenegro Amaro, Angostura Bitters, orange twist

THE OLD FASHIONIST Bourbon, Crodino, orange peel, cherry

OLD CUBAN Rum, Lime, Mint, Prosecco, Bitters

MEZCAL NEGRONI Mezcal, Select Aperitivo, Sweet Vermouth

ESPRESSO MARTINI Vodka, espresso, Borghetti espresso liqueur

45 RPM Gin, Dry Vermouth, Sweet Vermouth, Sanbitter

RED WINES gl/btl

HOUSE RED: GUENOC 11/44 Pinot Noir, Guenoc Valley, CA 2017

HACIENDA DE HARO 12/48 Tempranillo, Rioja, Spain 2013

CHATEAU DE CASTELNEAU 11/44 Cabernet Sauvignon, Bordeaux

LES ABEILLES DE COLOMBO 11/44 Cotes Du Rhone, France 2016

MAISON BROTTE 11/44 Village Cairanne Cotes Du Rhone 2016

CLINE ZINFANDEL 11/44 Lodi California, Sustainable, organic

GAMAY MORGON NATURE 13/52 Natural Wine certified organic, (no sulfites added) Burgundy 2018

ACHAVAL FERRER 13/52 Cabernet Franc, Mendoza 2015 certified sustainable, unfiltered, no pesticides

PAXTON NOW SHIRAZ 12/48 (natural wine), McLaren Vale, Au organic no added sulfites, gf, vegan, biodynamic

WHITE WINES gl/btl

HOUSE WHITE 11/44 Pinot Grigio

MARGARETT'S VINYARD 12/48 Chardonnay, California 2017

DURAND SANCERRE RESERVE 14/56

Sauvignon Blanc, Sancerre, France 2017

CHASSELAS ROMAND 12/48 Vaud, Switzerland 2017

AICHENBERG 12/48 Gruner Veltliner, Austria 2018

CHAPOUTIER, LA CIBOISE 12/48

Luberon, Grenache Blancs, Vermentino, Rhône France Biodynamic and organic practice, respect for terroir

CA 40.08 BOMBIGIANO, Orange Natural Wine, Puglia 2018 15/60 unfiltered, unfiltered, no added sulfites

ROSE & SPARKLING gl/btl

HOUSE PROSECCO 11/44

RUSTICO VALDOBBIADENE 13/52

Prosecco Superior, DOC, cert. sustainable, Veneto, Italy

HOUSE ROSÉ 11/44

BONTERRA ROSÉ (CAN, 250 ML) 12 (4PK 48)

made with organic grapes

MINUTY ROSÉ 14/56

St. Tropez, France

PIPER HEIDSIECK 17/75

champagne brut

VEUVE CLICQUOT 110

champagne brut (yellow label)