

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 BY THE BOTTLE

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

HACIENDA DE HARO 48 Tempranillo, Rioja, Spain 2013

CHATEAU DE CASTELNEAU 44 Cabernet Sauvignon, Bordeaux

LES ABEILLES DE COLOMBO 44 Cotes Du Rhone, France 2016

MAISON BROTTE 44 Village Cairanne Cotes Du Rhone 2016

CLINE ZINFANDEL 44 Lodi California, Sustainable, organic

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

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

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

WHITE WINES BY THE BOTTLE

HOUSE WHITE 44 Pinot Grigio

MARGARETT'S VINYARD 48 Chardonnay, California 2017

DURAND SANCERRE RESERVE 56
Sauvignon Blanc, Sancerre, France 2017

CHASSELAS ROMAND 48 Vaud, Switzerland 2017

AICHENBERG 48 Gruner Veltliner, Austria 2018

CHAPOUTIER, LA CIBOISE 48
Luberon, Grenache Blancs, Vermentino, Rhône France
Biodynamic and organic practice, respect for terroir

CA 40.08 BOMBIGIANO, Orange Natural Wine, Puglia 2018 60

ROSE & SPARKLING BOTTLES

HOUSE PROSECCO 44

RUSTICO VALDOBBIADENE 52
Prosecco Superior, DOC, cert. sustainable, Veneto, Italy

HOUSE ROSÉ 44

BONTERRA ROSÉ (CAN, 250 ML) 12 (4PK 48)
made with organic grapes

MINUTY ROSÉ 56
St. Tropez, France

PIPER HEIDSIECK 75
champagne brut

VEUVE CLICQUOT 110
champagne brut (yellow label)

WE
SELL LIQUOR BOTTLES
TOO!
(ask)

GRAN TORINO

CAFE · BAR · GARDEN

DELICATESSEN - RESTAURANT - PIZZERIA

131 BERRY STREET
BROOKLYN, NY 11294

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

LUNCH / TAKE - OUT / DELIVERY

CALL AHEAD FOR PICK UP!

Minimum amount for deliveries is \$20



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

COFFEE & TEA

OAT MILK +1

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

CHAI (MASALA) 3
DIRTY CHAI 5
ICED TEA 3
ENGLISH BREAKFAST 3
EARL GREY 3
JAPANESE SENCHA 3
CHAMOMILE 3
MINT VERBENA 3

most sodas \$2-4
(ask)

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

SMALL (DAILY 11am–10pm)

SPICED LENTIL SOUP **^/SOUP OF THE DAY 10

GREEK YOGURT W/ GRANOLA* 11
homemade granola, seasonal fruit, honey

CRISPY POTATOES*^ 8
spicy ketchup, au poivre sauce

CHARCUTERIE & CHEESE PLATE^ 22
3 meats, 3 cheeses, cornichons, cured olives

SALADS & BOWLS (DAILY 11am–10pm)

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

HOUSE SALAD***^ 9
mesclun, arugula, grape tomatoes

CHOPPED BULGUR SALAD *** 14
grilled kale, green olives, cucumber, bell peppers, medjool dates, fennel, cherry tomatoes, shaved fennel, pomegranate reduction, red wine vinaigrette

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

FOR BRUNCH PLEASE VISIT OUT BRUNCH MENU

FROM THE KITCHEN (DAILY 12pm–10pm)

OLD-STYLE BURGER* 14
(no temp requests), double patty old style, crispy potatoes add mozzarella, taleggio or white cheddar +3
add fried egg or bacon +3

BEYOND BURGER** 16
Vegan Burger, chipotle aioli, crispy potatoes
add Violife vegan cheddar or smoked provolone +3

FROM THE KITCHEN (NIGHTLY 6pm–10:30pm)

EGGPLANT PARMIG. BITES* 12
eggplant, parmigiano reggiano, tomato sugo

SKIRT STEAK 22
crispy potatoes, au poivre sauce, chimichurri sauce

FRIED CALAMARI 15
sugo

GRAN TORINO FISH & CHIPS 19
smashed fries, beer battered white fish, Fresno chili aioli, petite salad

MILANESE NAPOLITANA 24
breaded veal, fontina, sugo, oregano, hand cut herbed fries

PACCHERI PASTA 18
eggplant, tomatoes, mozzarella di bufala, basil, pine nut pesto

ROASTED HALF CHICKEN* 24
turnip puree, roasted carrots, chicken gravy

TAGLIATELLE RAGU DI AGNELLO 21
braised lamb shank, rosemary, caciovallo cheese

GNOCCHI DI PATATE 17
pecorino cream, parsley, black pepper

PIZZA (DAILY 12pm–11pm)

Our Neapolitan pizzas (12") are made to order in our wood burning oven from Napoli. We also offer our signature gluten free pizzas!

NONNA MIA* 15
mozzarella di bufala, parmigiano reggiano, basil, tomato

MARGHERITA* 14
mozzarella di bufala, basil, tomato

MARGHERITA VEGAN PIZZA** 15
Violife Vegan Mozzarella, basil, tomato

FUNGHI* 14
mushrooms, asiago, red onion, garlic, oil, thyme

SALSICCIA 16
pork sausage, scallions, ricotta, mozzarella, parmigiano reggiano

BROCOLYN** 16
sauteed broccoli rabe, mozzarella, parmigiano reggiano, evoo, chilli flakes

QUATTRO STAGIONI 18
mushrooms, mozzarella, sugo, artichokes, prosciutto, olives

MARINARA PIZZA ** 13
marinara sauce, oregano, olive oil

SUPREME 20
hot soppressata, pork sausage, red onions, green peppers, mushrooms, baby arugula, black olives, mozzarella, tomato

MEATLOVERS PIZZA 20
tomato, mozzarella, pepperoni, italian sausage, prosciutto di parma

Gluten Free Option ^ +4

TOPPINGS			
arugula	+ 3	mushrooms	+3
olives	+ 3	hot soppressata	+3
anchovy	+ 3	pork sausage	+3
parmigiano reggiano	+ 3	calabrian chilies	+3
		prosciutto di parma	+3

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

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