

COCKTAILS \$ 13 (double size!)

FROZEN MARGARITA (while it lasts)
Double Size 13, Quart Size 25
Extra Double Shot 3

MIMOSA 12
BLOODY MARY 12

FROSÉ (when available)
Double Size 13, Quart Size 25
rosé, vodka, fresh lime, strawberry, fresh watermelon

SPICY CUCUMBER MARGARITA (or regular MARGARITA)
Tequila, english cucumber, serrano pepper,
lime and cayenne salt rim
Double Size 13, Quart Size 25, Extra Double Shot 3

ESPRESSO MARTINI Vodka, espresso, Borghetti espresso liqueur

PEPINO Tequila, Cointreau, cucumber, pineapple

OLD CUBAN Rum, Lime, Mint, Prosecco, Bitters

MEZCAL NEGRONI Mezcal, Select Aperitivo, Sweet Vermouth

APERITIVO SPRITZ (better than Aperol) 12

RED WINES BY THE BOTTLE

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

CHATEAU DE CHAMILLY 52 Pinot Noir, Bourgogne 2018

HACIENDA DE HARO 48 Tempranillo, Rioja, Spain 2013

BIGA DE LUBERRI 48 Tempranillo, Rioja, Spain 2014

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

CHACRA PINOT NOIR 52 (natural wine)
Barda, biodynamic, organic (no sulfites added), Patagonia

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

MACON-FARGES 52 Chardonnay, Bourgogne

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

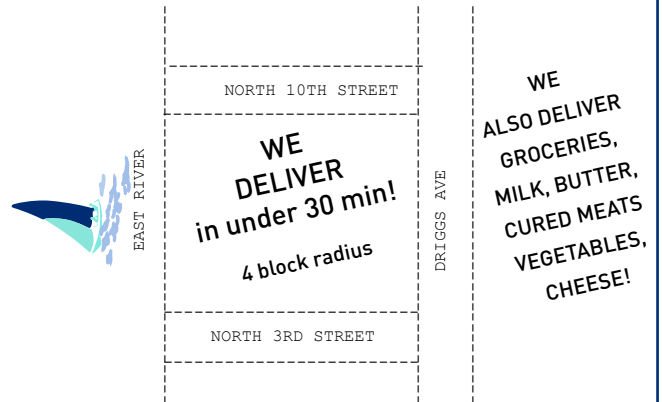
131 BERRY STREET
BROOKLYN, NY 11294

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)

MONTAUK SUMMER ALE 6 (6 PK 34)

GUINNESS STOUT, 14.9 oz 8

DRAFT pint/pitcher

FIRST LAGER 6/24

GOOSE ISLAND IPA 8/32

CIDER

ASPALL DRY CIDER 8

EASTCIDERS CIDER 6

SMALL (DAILY 11am–10pm)

FOCACCIA PIZZA ANTIPASTO 3

GUACAMOLE FRESCO ** 6
with chips & salsa

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

CHILLED GAZPACHO**^ 10
seasonal tomatoes

CRISPY POTATOES*^ 8
spicy ketchup, au poivre
sauce

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, spicy pickled carrots, avocado, steamed edamame,
scallions, cucumber, Kalamata olive confit, tomatoes

ITALIAN PASTA SALAD*^ 12
bocconcini, cherry tomatoes, Kalamata olives, engl. cucumber,
parsley, red onions

BURRATA DI BUFFALA* 14
heirloom tomatoes, olive and basil oil balsamic reduction,
served with focaccia
add prosciutto +3

GREEK SALAD BOWL*^ 14
feta, tomatoes, cucumber, pepperoncini,
olives, red onion, vinaigrette, cilantro
(vegan option sans feta** 12)

TUSCAN KALE^ 14
black kale, parmigiano, dried cranberry, almonds, anchovy
vinaigrette
(vegan option sans anchovy, parmigiano**)

ANTIPASTO TO SHARE^ 22
3 meats, 3 cheeses, artichoke, sundried tomatoes,
ciliegine mozzarella, white anchovies, cherry tomatoes,
marinated eggplant, mushrooms and olives

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

FROM THE KITCHEN DAILY (12-10pm)

FISH TACOS (2)+ 12
grilled white fish, red
cabbage, cilantro pickled red
onions, chipotle aioli

CHICKEN TACOS (2)+ 12
grilled chicken, red cabbage,
cilantro, guacamole, pico de
gallo, tomatillo salsa verde

VEGAN TACOS** (2) 12
hummus, red & green peppers,
zucchini, tomato, avocado,
cilantro, guacamole, pico
de gallo, tomatillo salsa verde

TRIO OF TACOS (3)+ 17
one of each tacos above

LOBSTER ROLL+ 18
tarragon, mayo, celery, red onions,
chives, parsley, lemon zest,

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 (6-10:30pm)

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

CAULIFLOWER
BUFFALO WINGS** 12
beer battered, sriracha mayo,
celery, cornichons

FRIED CALAMARI 15
sugo

SCALLOP CEVICHE^ 14
cilantro, avocado, citrus marinade,
cherry tomatoes, cucumber

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

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

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

PIZZA (Mo - Thu 5pm–10pm, Fri-Su 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!

MARGHERITA* 12
mozzarella di bufala, basil, tomato

NONNA MIA* 13
mozzarella di bufala, parmigiano reggiano, basil, tomato

MARGHERITA VEGAN PIZZA** 13
Violife Vegan Mozzarella, basil, tomato

FUNGHI* 12
mushrooms, asiago, red onion, garlic, oil, thyme

SALSICCIA 14
pork sausage, scallions, ricotta, mozzarella, parmigiano reggiano

BROCOLYN** 14
sauteed broccoli rabe, mozzarella, parmigiano reggiano, evoo,
chilli flakes

QUATTRO STAGIONI 16
mushrooms, mozzarella, sugo, artichokes, prosciutto, olives

MARINARA PIZZA ** 11
marinara sauce, oregano, olive oil

SUPREME 18
hot soppressata, pork sausage, red onions, green peppers,
mushrooms, baby arugula, black olives, mozzarella, tomato

MEATLOVERS PIZZA 18
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

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

FOR BRUNCH PLEASE VISIT OUT BRUNCH MENU