

GRAN TORINO

CAFE · BAR · GARDEN

DELICATESSEN - RESTAURANT - PIZZERIA

131 BERRY STREET
BROOKLYN, NY 11294

INFO@GRANTORINONYC.COM

LUNCH MENU

EARLY EVENING SPECIAL

1 ORDER TO SHARE:

CRUDITÉ (MEZZE)*

tzatziki, hummus, spicy feta

or

TOMATO BRUSCHETTA

toasted filone bread, tomato, basil, olive oil

or

WHIPPED RICOTTA BRUSCHETTA

toasted filone bread, prosciutto di Parma,

baby arugula, figs,

truffle honey, roasted pistachios

or

GUACAMOLE & CORN CHIPS**^

avocado, pico de gallo, lime

or

TRUFFLE FRIES**^

&

2 GLASSES OF:

HOUSE RED/WHITE/ROSÉ/PROSECCO

or

ANY TAP BEER

or

ROSÉ SANGRIA or APEROL SPRITZ!

\$19

(PRETTY AWESOME!)

NOT AVAILABLE AT PRIVATE/SPECIAL EVENTS

LATE HAPPY HOUR

MONDAY - THURSDAY 9:30PM TO CLOSE

SUNDAY ALL NIGHT (8PM-CLOSE)

FRIDAY & SATURDAY 11PM TO CLOSE

HOUSE RED/WHITE/ROSÉ/PROSECCO 9

ALL TAP BEERS REDUCED BY \$ 2

WELL DRINKS 10

COCKTAILS 13

(FROZEN DRINKS NOT AVAILABLE AT HAPPY HOUR)

PIZZA MARGHERITA OR NONNA MIA 10

PIZZA MARGHERITA & BOTTLE OF

HOUSE RED/WHITE/ROSÉ/PROSECCO 32

WINES BY THE BOTTLE

ARE HALF PRICE!

HAPPY HOUR NOT AVAILABLE AT PRIVATE/SPECIAL EVENTS

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.

Minimum consumption at tables on first orders \$ 15.00 per person.

Tables for drinks are limited to 1.5 hours.

No Modifications or Substitutions unless listed on the menu.

ALL DAY (9am-4pm)

PLAIN CROISSANT 3

ALMOND CROISSANT 4

PAIN AU CHOCOLAT 4

LUNCH (DAILY 11am-5:00pm)

GREEK YOGURT W/ GRANOLA* 13

homemade granola, seasonal fruit, honey

ACAI BOWL** 14

granola, coconut milk, banana, berries, honey

GAZPACHO** 12

tomato, celery, cucumber, bell pepper,

Spanish onion, sherry vinegar, evoo

CHICKEN CILANTRO SOUP 12

cilantro, leeks, lime, cayenne

CEVICHE^ 14

flake, cucumber, "Leche De Tigre", shallots, serrano peppers,

diced tomato, celery, fresh cilantro

MEZZE PLATE* 12

assortment of vegetables with

tzatziki, hummus, spicy feta

GUACAMOLE & HOMEMADE CORN CHIPS**^ 12

avocado, pico de gallo (serrano peppers, tomato, cilantro,

red onion), lime

CHARCUTERIE & CHEESE PLATE^ 22

3 cheeses (Moliterno Al Tartufo, Brie, Tête de Moine)

3 meats (Bresaola, Soppressata, Prosciutto Di Parma)

(chips, crackers, bread contains gluten)

PIZZA SLICE "NONNA MIA" 6

mozzarella di bufala, parmigiano reggiano,

basil, tomato

PIZZA SLICE FUNGHI* 7

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

PIZZA SLICE PEPPERONI 7

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

PIZZA ADD ONS +1.50

arugula

olives

anchovy

parmigiano reggiano

mushrooms

pepperoni

hot soppressata

pepperoni

calabrian chilies

prosciutto di parma

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

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SALADS & BOWLS

add roasted chicken or

smoked salmon† to any salad +6

HOUSE SALAD**^ 10

mesclun, arugula, grape tomatoes

GRAN TORINO BOWL **^ 17

quinoa, cucumber, cherry tomato, avocado, grilled corn,

chickpea confit, lemon vinaigrette

(we pre-mix the ingredients -> we cannot leave out ingredients)

BURRATA DI BUFFALA* 17

heirloom tomatoes, olive and basil oil balsamic reduction,

served with focaccia

add prosciutto +4

SHAVED FENNEL & WATERCRESS SALAD *^ 15

shaved fennel, watercress, shaved Parmesan, lemon vinaigrette

(sans Parmesan available)

BABY KALE^ 16

parmigiano, dried cranberry, almonds, anchovy vinaigrette

(vegan option sans anchovy, parmigiano**)

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SANDWICHES on focaccia

Our Sandwiches are made to order from our Delicatessen

and may not arrive at the same time as other dishes.

AVOCADO TOAST 15

toasted filone bread, cherry tomatoes, red onions, lemon, evoo

add egg +4 each , add pancetta +4

VEGAN GRILLED SANDWICH** 15

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

hummus

CHICKEN SCHNITZEL SANDWICH 18

on kaiser roll, Dijon mustard aioli, baby arugula, avocado

TURKEY 16

turkey, spicy mayo, lettuce, tomatoes, pickled cucumber,

black pepper, oregano, evoo

PROSCIUTTO 16

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

(vegetarian option without prosciutto)

TUNA AVOCADO 17

tuna, avocado, tomatoes, red onion, evoo

POLLO ARROSTO* 17

roasted chicken, calabrian chili aioli, lettuce

CUBANO ITALIANO* 18

heritage pork, prosciutto cotto, pickled

cucumber, mustard, asiago cheese

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FROM THE KITCHEN (11am-5pm)

! 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

TRUFFLE FRIES or REGULAR FRIES**^ 12

spicy ketchup

SCRAMBLED EGGS 15

w/crispy potatoes, spicy ketchup

choice of bacon or avocado +4

HUEVOS RANCHEROS 17

2 fried eggs, corn tortillas, seasoned pinto beans, pico de gallo,

avocado, queso fresco

FUSILLI (PASTA) ** 17

sugo, confit tomato, roasted eggplant, basil

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

FRIED CALAMARI 15

sugo

STEAK & EGGS^ 29

2 fried eggs over half a strip steak, regular fries or truffle fries

chimichurri, spicy ketchup

(we cannot modify the eggs)

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VAMPIROS 17

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%

\$19

(¡QUÉ CHULO!)

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TACOS(2) 17

All Tacos served on corn tortillas and salsa verde

(Tortilla might have green spot discoloring from the red cabbage)

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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DESSERTS 12

CLASSIC CRÈME BRÛLÉE

fresh berries, mint

TIRAMISU CLASSICO

espresso soaked Savoiardi

in mascarpone cream,

topped with cocoa powder

FLOURLESS CHOCOLATE CAKE

vanilla ice cream

GELATO

vanilla or chocolate

two scoops.

COFFEE & TEA (WHY PAY MORE?)

WE HAVE THE BEST COFFEE IN NEW YORK!

OAT MILK: NO UPCHARGE!

Ask for flavors: Mocha, Vanilla, Caramel

COFFEE 3

ESPRESSO 3

AMERICAN 3

CORTADO 4

CAPPUCCINO 4

LATTE 4

CHAI LATTE 4

RISE NITRO COLD BREW 5

CHAI (MASALA) 3

DIRTY CHAI 4

ICED TEA 3

ENGLISH BREAKFAST 3

EARL GREY 3

JAPANESE SENCHA 3

CHAMOMILE 3

MINT VERBENA 3

HOT CHOCOLATE 4

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.