GRAN TORINO
CAFE · BAR · GARDEN

DELICATESSEN - RESTAURANT - PIZZERIA

131 BERRY STREET
BROOKLYN, NY 11294

INFO@GRANTORINONYC.COM

LUNCH MENU

HAPPY HOUR

MONDAY - THURSDAY 9:30 PM TO CLOSE
SUNDAY ALL NIGHT (8PM-CLOSE)
FRIDAY & SATURDAY 11PM TO CLOSE

HOUSE RED/WHITE/ROSÉ/PROSECCO 8
ALL TAP BEERS REDUCED BY $ 2
WELL DRINKS 9
COCKTAILS 11

PIZZA MARGHERITA & BOTTLE OF
HOUSE RED/WHITE/ROSÉ/PROSECCO 34

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.

No Modifications or Substitutions unless listed on the menu.

LUNCH (DAILY 11am–5:00pm)

GREEK YOGURT W/ GRANOLA* 13
homemade granola, seasonal fruit, honey

ACAI BOWL** 14
granola, coconut milk, banana, berries, honey

TOMATO SOUP 14
roasted San Marzano tomatoes, chicken stock, shaved parmesan

CHICKEN CILANTRO SOUP 14
cilantro, leeks, lime, cayenne

GUACAMOLE & HOMEMADE CORN CHIPS**^ 14

CEVICHE^ 14
fluke, cucumber "Leche De Tigre", shallots, serrano peppers, diced tomato, celery, fresh cilantro

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" 5
mozzarella di bufala, parmigiano reggiano, basil, tomato

PIZZA SLICE FUNGHI* 6
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

SALADS & BOWLS

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

HOUSE SALAD**^ 12
mesclun, arugula, grape tomatoes

PASTA SALAD* 14
Kalamata olives, cherry tomatoes, celery, eggplant, light pesto, parmesan cheese, grape tomatoes

GRAN TORINO BOWL **^ 16
quinoa, cucumber, cherry tomato, avocado, grilled corn, chickpea confit, lemon vinaigrette

BURRATA DI BUFFALA* 16
heirloom tomatoes, olive and basil oil balsamic reduction, served with focaccia
add prosciutto +4

BABY KALE^ 15
parmigiano, dried cranberry, almonds, anchovy vinaigrette
(**vegan option** sans anchovy, parmigiano**)

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

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
multigrain bread, cherry tomatoes, red onions, serrano peppers, lemon, evoo
add egg +4 each

VEGAN GRILLED SANDWICH** 14
grilled green &red peppers, zucchini, tomatoes, red onion, hummus

CHICKEN SCHNITZEL SANDWICH 15
on kaiser roll, dijon mustard aioli, baby arugula, avocado

TURKEY 14
turkey, spicy mayo, lettuce, tomatoes, pickled cucumber, black pepper, oregano, evoo

PROSCIUTTO 14
prosciutto di parma, fresh mozzarella, tomatoes, oregano, evoo
(vegetairan option without prosciutto)

TUNA AVOCADO 14
tuna, avocado, tomatoes, red onion, evoo

POLLO ARROSTO+ 14
roasted chicken, calabrian chili aioli, lettuce

CUBANO ITALIANO+ 16
heritage pork, prosciutto cotto, pickled cucumber, mustard, asiago cheese

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FROM THE KITCHEN (11am–5pm)

CRISPY POTATOES TEL AVIV *^ 12
spicy ketchup, au poivre sauce

TRUFFLE FRIES*^ 12
spicy ketchup

SCRAMBLED EGGS 15
w/crispy potatoes, spicy ketchup
choice of bacon, sausage or avocado +4

HUEVOS RANCHEROS 16
2 fried eggs, corn tortillas, seasoned pinto beans, pico de gallo, avocado, queso fresco

LEEK QUICHE* 14
braised leeks, white wine, shallots, herbs, fontina cheese
(contains gluten, egg, dairy)

QUICHE LORRAINE 14
applewood bacon, shallots, thyme, fontina chese
(contains gluten, egg, dairy)

SWISS MAC'N'CHEESE 14
swiss cheese mix, **applewood bacon**, toasted bread crumbs
option without applewood bacon

FUSILLI (PASTA) ** 17
sugo, confit tomato, roasted eggplant, basil

OLD-STYLE BURGER+ 15
Pat LaFrieda burger on potato bun
add side of crispy potatoes, truffle fries or small salad +6
add mozzarella or white cheddar +1
add fried egg or bacon +4
gluten free bun +1

PLANT BASED BURGER** 16
vegan burger, potato bun, sriracha aioli
add side of crispy potatoes, truffle fries or small salad +6
add Violife vegan cheddar or smoked provolone +2
gluten free bun +1
Non GMO, No Preservatives

FRIED CALAMARI 15
sugo

TACOS(2) 16 (option on any trio 22)

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

PLANT BASED "PULLED PORK" ** (contains gluten, celery)
cabbage, red onion, cilantro, radish
Non GMO, No Preservatives

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DESSERTS 11

TIRAMISU CLASSICO
espresso soaked Savoiardi in mascarpone cream, topped with cocoa powder

AFFOGATO
vanilla ice cream, double shot espresso

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
AMERICANO 3
CORTADO 4
CAPPUCCINO 4
LATTE 4
CHAI LATTE 4
RISE NITRO COLD BREW 5

CHAI (MASALA) 3
DIRTY CHAI 4
MATCHA 4
ICED TEA 3
ENGLISH BREAKFAST 3
EARL GREY 3
JAPANESE SENCHA 3
CHAMOMILE 3
MINT VERBENA 3

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.