

## BRUNCH (WEEKENDS 11am-5pm)

**CRISPY POTATOES TEL AVIV \*^ 8**  
spicy ketchup, au poivre sauce

**EGGPLANT PARMIGIANA BITES\* 12**  
eggplant, parmigiano reggiano, tomato sugo

**AVOCADO TOAST \$14**  
Multigrain bread, avocado, evoo  
add egg +2 each , add smoked pancetta +2

**BEAKFAST BURRITTO 14**  
scrambled eggs, chorizo, red onions, avocado, cheddar

**FRIED EGG BOWL 14**  
shakshouka, parsley

**EGG AND CHEDDAR CLUB 15**  
bacon, avocado, roasted tomato

**STEAK & EGGS 22**  
2 eggs over 10 oz. skirt steak,  
crispy potatoes, au poivre sauce, chimichurri sauce

**RICOTTA PANCAKES (3) 14**  
mixed berries, maple syrup

**OLD-STYLE BURGER\* 14**  
8oz. Pat LaFrieda burger on pita, 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

## 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 (desposit required) and instructions how to prepare.

(Pckages 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).

## 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

# GRAN TORINO

CAFE · BAR · GARDEN

## DELICATESSEN - RESTAURANT - PIZZERIA

131 BERRY STREET  
BROOKLYN, NY 11294

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

**TAKE - OUT / DELIVERY**

FOR PICK-UP OR FREE DELIVERY CALL OR  
ORDER ONLINE AT

GRANTORINONYC.COM  
OR  
CHOWNOW.COM

Minimum amount for free deliveries is \$20



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.

## COCKTAILS & WINE

ALL COCKTAILS ARE DOUBLE SIZE!

ALL WINE BOTTLES ARE HALF PRICE!

PLEASE SEE OUR SEPARATE WINE COCKTAIL  
TAKE-OUT/DELIVERY MENU

## COCKTAILS & WINES SEE OUR WINELIST TO GO

## 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

### CIDER

ASPALL DRY CIDER 8  
EASTCIDERS CIDER 6

## SMALL (DAILY 11am-10pm)

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

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

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

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<sup>+</sup> 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

## COFFEE & TEA

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

## FROM THE KITCHEN (NIGHTLY 5pm-10:00pm)

CRISPY POTATOES\*^ 8  
spicy ketchup, au poivre  
sauce

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

FRIED CALAMARI 15  
sugo

CREAMY POLENTA\*^ 16  
sugo, parmigiano reggiano  
add meat balls or mushrooms +4

BURGER\* 14  
8oz. Pat LaFrieda burger  
on pita, crispy potatoes  
add mozzarella, taleggio or  
white cheddar +3  
add fried egg or bacon +3

OVEN BAKED MEATBALLS 14  
sugo, pecorino, mixed herbs,  
toasted filone

LASAGNA 17  
beef, marinara sauce, mozzarella,  
ricotta, parmigiano-reggiano, basil

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

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

## PIZZA (DAILY 5pm-11pm, SA-SU 11am-10pm)

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

PIZZA BY THE SLICE "NONNA MIA" 4  
mozzarella di bufala, parmigiano reggiano,  
basil, tomato

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,

**BRUNCH MENU ON BACKSIDE!**