

GRAN TORINO

CAFE · BAR · GARDEN

DELICATESSEN - RESTAURANT - PIZZERIA

131 BERRY STREET
BROOKLYN, NY 11294

INFO@GRANTORINONYC.COM

TAKE - OUT / PICK UP

ORDER ONLINE AT

<https://order.toasttab.com/online/gran-torino-131-berry-street>

ALL PRICES SUBJECT TO CHANGE
ALL ITEMS MAY CHANGE SEASONALLY

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.

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

DAYTIME (DAILY 11am-5pm)

GREEK YOGURT W/ GRANOLA* 11

homemade granola, seasonal fruit, honey

ACAI BOWL** 14

granola, coconut milk, banana, berries, honey

GUACAMOLE & HOMEMADE CORN CHIPS**^ 14

PIZZA SLICE "NONNA MIA" 5 (WEEKDAYS ONLY)

mozzarella di bufala, parmigiano reggiano, basil, tomato

PIZZA SLICE FUNGHI* 6 (WEEKDAYS ONLY)

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

PIZZA ADD ONS +1.50	
arugula	pepperoni
olives	hot soppressata
anchovy	pepperoni
parmigiano reggiano	calabrian chilies
mushrooms	prosciutto di parma

CHARCUTERIE & CHEESE PLATE^ 22

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

3 meats (Bresaola, Soppressata, aged Prosciutto)

cornichons, cured olives

SALADS & BOWLS (DAILY 11am-10pm)

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

HOUSE SALAD*** 10

mesclun, arugula, grape tomatoes

PASTA SALAD* 16

Kalamata olives, cherry tomatoes, celery, eggplant, light pesto, parmesan cheese, mesclun, arugula, grape tomatoes

GRAN TORINO BOWL **^ 16

red 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**)

SANDWICHES (DAILY 11am-5pm)

on focaccia

AVOCADO TOAST 14

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

TURKEY 14

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

PROSCIUTTO 14

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

(vegetarian option without prosciutto)

TUNA AVOCADO 14

tuna, avocado, tomatoes, red onion, evoo

POLLO ARROSTO* 14

roasted chicken, calabrian chili aioli, lettuce

CUBANO ITALIANO* 15

heritage pork, prosciutto cotto, pickled

cucumber, mustard, asiago cheese

BREADED CHICKEN SANDWICH 16

potato bun, dijon mustard aioli, baby arugula, avocado

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

FROM THE KITCHEN (11am-5pm)

MINESTRONE SOUP 12

served with focaccia and parmesan

carrots, celery, onion, baby kale, tomato, pinto beans, shell pasta

CRISPY POTATOES TEL AVIV *^ 12

spicy ketchup, au poivre sauce

TRUFFLE FRIES*^ 12

spicy ketchup

SCRAMBLED EGGS 15

w/crispy potatoes, spicy ketchup

BEAKFAST BURRITO 16

scrambled eggs, chorizo, red onions, avocado, cheddar

HUEVOS RANCHEROS 16

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

LEEK QUICHE* 16

braised leeks, white wine, shallots, herbs, fontina cheese

(contains gluten, egg, dairy)

QUICHE LORRAINE 16

applewood bacon, shallots, thyme, fontina chese

(contains gluten, egg, dairy)

SWISS MAC'N'CHEESE* 16

swiss cheese mix, applewood bacon, toasted bread crumbs

option without applewood bacon

OLD-STYLE BURGER⁺ 15

Pat LaFrieda burger on potato bun

add side of crispy potatoes, truffle fries or small salad +6

add mozzarella, taleggio or white cheddar +1

add fried egg or bacon +4

BEYOND 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 +3

FRIED CALAMARI 16

sugo

TACOS (11am-10:30pm)

TACOS(2) 18 (option on any trio 25)

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

FROM THE KITCHEN (NIGHTLY 5:00pm-10:30pm)

CHARCUTERIE & CHEESE PLATE^ 22

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

3 meats (Bresaola, Soppressata, aged Prosciutto)

cornichons, cured olives

MINESTRONE SOUP 12

served with focaccia and parmesan

carrots, celery, onion, baby kale, tomato, pinto beans, shell pasta

GUACAMOLE & HOMEMADE CORN CHIPS*** 14

BUFFALO CAULIFLOWER WINGS 14

buffalo hot sauce, celery, vegan sriracha mayo

CRISPY POTATOES*^ 12

spicy ketchup, au poivre sauce

EGGPLANT PARMIG. BITES* 12

eggplant, parmigiano-reggiano, tomato sugo

LEEK QUICHE* 16

braised leeks, white wine, shallots, herbs, fontina cheese

(contains gluten, egg, dairy)

QUICHE LORRAINE 16

applewood bacon, shallots, thyme, fontina chese

(contains gluten, egg, dairy)

FRIED CALAMARI 15

sugo

SKIRT STEAK^ 34

crispy potatoes, au poivre sauce, chimichurri sauce

FANCY FISH AND CHIPS 24

truffle hand-cut fries, basa fish, old bay aioli

SEAFOOD PASTA 23

saffron butter, mussels, squid, shrimp, tarragon

FUSILLI (PASTA) ** 17

sugo, confit tomato, roasted eggplant, basil, broccoli rabe

SWISS MAC'N'CHEESE* 18

swiss cheese mix, applewood bacon, toasted bread crumbs

option without applewood bacon

OLD-STYLE BURGER⁺ 15

Pat LaFrieda burger on potato bun,

add side of crispy potatoes, truffle fries or small salad +6

add mozzarella, taleggio or white cheddar +1

add fried egg or bacon +4

BEYOND BURGER** 16

Vegan Burger, potato bun, chipotle aioli

add side of crispy potatoes, truffle fries or small salad +6

add Violife vegan cheddar or smoked provolone +4

PIZZA (DAILY 5:30pm-12am, 1am We-Sat)

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* 16 (our favorite)

mozzarella di bufala, parmigiano reggiano, basil, tomato

MARGHERITA* 16

mozzarella di bufala, basil, tomato

MARGHERITA VEGAN PIZZA** 17

Violife Vegan Mozzarella, basil, tomato

FIGS & TRUFFLE HONEY 21

black mission figs, truffle honey, speck, provolone, arugula

PEACHES ON THE BEACHES 19

nectarines, burrata di bufala, fontina, red onions, basil

FUNGHI* 17

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

SALSICCIA 19

pork sausage, scallions, ricotta, mozzarella, parmigiano reggiano

QUATTRO STAGIONI 20

mushrooms, mozzarella, sugo, artichokes, prosciutto, olives

SUPREME 22

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

Gluten Free Option ^ +4

TOPPINGS			
arugula	+3	pepperoni	+4
olives	+3	hot soppressata	+4
anchovy	+3	pork sausage	+4
parmigiano reggiano	+3	calabrian chilies	+3
mushrooms	+4	prosciutto di parma	+4

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

BRUNCH (WEEKENDS 11am-4:30pm)

SEE ALSO DAYTIME, SALADS & BOWLS AND SANDWICHES

CRISPY POTATOES TEL AVIV *^ 12

spicy ketchup, au poivre sauce

TRUFFLE FRIES*^ 12

spicy ketchup

EGGPLANT PARMIGIANA BITES* 12

eggplant, parmigiano reggiano, tomato sugo

AVOCADO TOAST 14

multigrain bread, cherry tomatoes, red onions,

serrano peppers, lemon, evoo

add egg +4 each, add smoked pancetta +4

LEEK QUICHE* 16

braised leeks, white wine, shallots, herbs, fontina cheese

(contains gluten, egg, dairy)

QUICHE LORRAINE 16

applewood bacon, shallots, thyme, fontina chese

(contains gluten, egg, dairy)

BELGIAN WAFFLES (2) 18

whipped cream, fresh berries, nutella sauce

VEGETABLE HASH 16

papas bavas, celery, peppers, red onion,

avocado, 2 fried eggs

SCRAMBLED EGGS 15

w/crispy potatoes, spicy ketchup

EGGS BENEDICT 18

english muffin, canadian bacon, hollandaise, crispy potatoes

HUEVOS RANCHEROS 18

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

BEAKFAST BURRITO 18

scrambled eggs, chorizo, red onions, avocado, cheddar

FRIED EGG BOWL 18

shakshouka, parsley

MARINATED STEAK SANDWICH \$ 24

flank steak, red onion, provolone, green peppers, chipotle mayo, baby arugula, truffle fries

OLD-STYLE BURGER⁺ 15

Pat LaFrieda burger on potato bun

add side of crispy potatoes, truffle fries or small salad +6

add mozzarella, taleggio or white cheddar +4

add fried egg or bacon +4

BEYOND BURGER** 16

Vegan Burger, chipotle aioli

add side of crispy potatoes, truffle fries or small salad +6

add Violife vegan cheddar or smoked provolone +3

SWISS MAC'N'CHEESE 18

swiss cheese mix, toasted bread crumbs, applewood bacon

option without applewood bacon

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COFFEE & TEA

OAT MILK: NO UPCHARGE!

COFFEE SM/LG 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

DESSERTS 11 (DAILY 12pm-10pm)

CLASSIC CRÈME BRÛLÉE

fresh berries, mint

AFFOGATO

vanilla ice cream,

double shot espresso

TIRAMISU CLASSICO

espresso soaked Savoiardi

in mascarpone cream,

topped with cocoa powder

GELATO/SORBET

two scoops.

see server for selections

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