



### "Very Berry Pie" \$10

Artisanal mixed berry pie served warm

### Chocolate Soufflé \$10

Warm soufflé with Ocumare, 70% Dark Chocolate (*Venezuela*)

### Gelato \$10

Chocolate,

HueHuetenango Coffee (☉ Slow Food Presidia\*),

Pistacchio from Bronte (☉ Slow Food Presidia\*),

Pear Sorbet (Vegan)



\*Project run by **Slow Food Foundation**  
for biodiversity to protect small production

All our desserts are homemade  
in our sister restaurant **Albero**



103 Havemeyer Street, Brooklyn, NY

@haveandmeyer





## Taglieri

Chose from our selection  
of artisanal Meats & Cheese

one choice of any cheese or meat \$15

2 selections \$28 (serves 2)

4 selections \$52 (serves 4)

6 selections \$72 (serves 6)



## Cheese

Cheese board served with Marmelade & fresh Fruit

### Nimbus (Cow)

Creamy. Milky. Grassy. (Chaseholm Farm, NY)

### Black Diamond (Goat)

Smoky. Earthy, Creamy. (Yellow Springs Farm, PA)

### Triple cream (Goat)

Creamy. Tangy. Herbaceous. (Coach Farm, NY)



## Orange Wine Washed Cheese

a project of love together  
with "Crown Finish Caves"  
(Crown Heights)



Cheese board served with Marmelade & fresh Fruit

## SEMI FIRM

### Bufarolo (Buffalo) with Pantaleoni

Earthy. Aromatic. Materic. (Quattro Portoni, Lombardia, Italy)

## FIRM

### Bismark (Raw Sheep) with Bini

Creamy. Almond. Floral. (Grafton Cheese Village, VT)



...our meats selection

## Salumi

served w/ Vegetables In EVO & fresh Fruit

### Bresaola

Air-Dried Beef from Black Angus (Creminelli)

### Prosciutto di Parma

Aged 30 months (Devodier)

### Salame

Salame "Toscano" (Fra Mani)

### Speck

Smoked Prosciutto (Senfter)

### Jamón Iberico \$23 *special*

Authentic Acorn-fed 100% Jamón Ibérico (Cinco Jotas)



## STARTERS

### Olives \$7 (Vegan)

Selection of homemade marinated Italian Olives  
& cherry tomatoes

### Artichokes in EVO \$9 (Vegan)

Grilled Artichoke Hearts "Violetto di Puglia" (Oilalà, Puglia)

### Shishito Peppers Crostino \$11 (Vegan)

Sauteed Organic Shishito Peppers (PA)  
on a sourdough bread Crostino

### Butter & Anchovies \$12

Organic Butter, Anchovies (Cantabrian Sea, Portugal)

### Bruschetta al pomodoro \$10 (Vegan)

Sourdough bread w/ organic cherry tomatoes, oregan & EVO

## Pasta



### GNOCCHI with White Truffle & Cheddar \$20 (Vegetarian)

Artisanal Gnocchi with white Truffle butter  
& Cabot Clothbound Cheddar (Jasper Hill, VT)

### PACCHERI all'Amatriciana \$21

Dried Paccheri with traditional "Amatriciana sauce" made with guanciale  
(Italian salt-cured pork jowl), tomato sauce & black-pepper

### PAPPARDELLE with Ragù \$21

Fresh Pappardelle with our delicious Ragù  
(organic beef & pork - Lancaster Farm Fresh)

### "Ricotta & Porcini Mushrooms" RAVIOLI \$22 (Vegetarian)

Artisanal Ravioli (Un posto Italiano, Brooklyn) with salted butter & sage

### TROFIE with basil pesto & fresh shrimp \$20

Fresh Trofie with homemade basil pesto & fresh shrimp (Maine)

### CAVATELLI with smoked Bacon & Fontina cheese \$21

Fresh Cavatelli with "pancetta cotta affumicata",  
Fontina cheese (30 months aged), potatoes & rosemary



## Fish & Meat

### Octopus, Potatoes, Olives, Basil Pesto & Spicy Spread \$24

Grilled Octopus tentacles (Spain), roasted Red Potatoes,  
Peranzana black olives, Basil pesto & dried Tomatoes spicy spread

### Rosemary Lamb Chops & Potatoes \$27

Grilled Lamb Chops served with organic roasted potatoes,  
arugula, walnuts, cherry tomatoes & wholegrain mustard

We honor the "Slow Food" values of good,  
clean and Fair Food.  
Food that is good FOR you, FOR the environment  
and Fair to the producers.