

## COCKTAILS



### Have&Meyer Negroni \$15

Vivacity Native Gin, Vermouth del Professore Bianco, Varnelli Sibilla Bitter

### Orange Spritzer \$15

Meletti bitter, "Crocì Campedello" Orange Wine, Lemon, Bubbles

### Orange Mimosa \$15

Fresh Orange Juice, Valdobbiadene Prosecco Integrale Marchiori (in bottle refermentation w/ natural yeasts) & a touch of Yaguara Cachaca

### Have&Meyer French 75 \$15

Valdobbiadene Prosecco Integrale Marchiori (in bottle refermentation w/ natural yeasts), Rosemary Uncouth Vermouth, Vivacity Gin

### Crazed \$16

Rhum Agricole, Lucano Bitter, Orange Liqueur, dry Vermouth Torino, orange zest

## DRINKS

### Fresh squeezed orange juice \$5

### Americano \$3.50

Ethiopian, "Brooklyn Roasting Company" (*fair trade*)

### Espresso \$3.50

Huehuetenango Coffee, Guatemala

(☼ Slow Food Presidia\*)

### Cappuccino \$4

### Latte Macchiato \$4.5

### Hot Tea \$3.50

Organic "Hassam" Black Tea, Organic "Sencha" Green Tea, Organic Rooibos herbal Tea



## BRUNCH MENU

## STARTERS

### Fruit Salad \$7

with organic seasonal fruit

### French Toast \$12

Delicious Pan brioches (*Runner&Stone*) served with pure Maple Syrup & organic seasonal fruit



### "Sunny on the Beach" \$18

Sunny side up with fresh shrimp (*Maine*), white truffle butter & roasted tomatoes. Served with organic seasonal fruit

### "Belin | Pesto" \$16

Frittata with homemade basil pesto & cherry tomatoes. Served with grilled grape tomatoes & homemade spicy dried tomatoes sauce

### "The Farmers" \$16

Frittata with seasonal veggies & Cheddar Cheese (*Cabot Clothbound*). Served with grilled potatoes & homemade roasted peppers pesto

### "Amatriciana" \$16

Scrambled eggs with Pancetta (*Italian bacon*), Bismark (*domestic Pecorino, VT*) & a touch of tomatoes. Served with grilled potatoes & wholegrain Mustard (*Red Hook, Brooklyn*)



**HAVE & MEYER**  
VINERIA NATURALE CON CUCINA

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 (Sheep)

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. Almondy. 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*)



## BLACK TRUFFLE BURRATA & PROSCIUTTO DI PARMA \$21

Creamy Burrata from Umbria  
and Prosciutto di Parma aged 30 months (*Devodier*)



## Pasta

### GNOCCHI with Basil Pesto \$19 (Vegetarian)

Fluffy artisanal gnocchi with delicious basil pesto  
(from our friend of *Focacceria Riviera, Miami*)

### PACCHERI alla Carbonara \$20

Paccheri with traditional "Carbonara sauce" made with organic eggs, guanciale  
(Italian salt-cured pork jowl) and Parmigiano Reggiano (*Vacche Rosse, Italy*)

### PAPPARDELLE with Ragù \$20

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