

desserts



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*),
Straciatella (sweet milk w/ melted chocolate)

Tiramisù \$10

Lady fingers, Huehuetenango coffee from *Guatemala*
& mascarpone cream



COCKTAILS



"Warm Up" \$14

Moonshine whiskey, Honeycrisp Apple Cider,
Cinnamon Sticks (warm)

Have&Meyer Negroni \$15

Gin, Vermouth del Professore Bianco,
Varnelli Sibilla Bitter

Orange Spritzer \$15

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

Buttero: Old' Fashioned \$15

Guanciale Bourbon washed, Upstate Maple Syrup,
Bitter drops, smoked prosciutto

Crazed \$16

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

MoMa: Manhattan \$17

Rye Whiskey Van Brunt Stillhouse, Vermouth Professore Bianco,
Traditional Balsamic Vinegar Aged 12 Years
(*Acetaia San Giacomo, Reggio Emilia*)

"Standwithimmigrants" Mezcal Negroni \$17

(aged in small barrel at least 30 days)
Mezcal, Vermouth del Professore Bianco, Varnelli Sibilla Bitter,
Absinthe Verte, smoked prosciutto



BEER ON DRAFT

Ale \$7

"Driftwood", *Montauk Brewing Company (NY)*

Ipa \$7

"Jai Alai", *Cigar City Brewing (Florida)*

Pilsner \$7

"Pilsner", *Five Boroughs brewing CO (Brooklyn)*



HAVE & MEYER
VINERIA NATURALE CON CUCINA

103 Havemeyer Street, Brooklyn, NY
@haveandmeyer

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

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



Taglieri

Chose from our selection
of artisanal Meats & Cheese

- 1 selection \$15 (serves 1)
- 2 selections \$28 (serves 2)
- 4 selections \$52 (serves 4)
- 6 selections \$72 (serves 6)



...our meats selection

Salumi

served w/ Vegetables In EVO & fresh Fruit

Bresaola

Air-Dried Beef from Black Angus (*Creminelli*)

Prosciutto di Parma

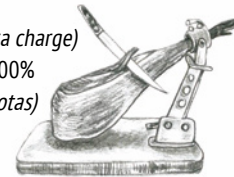
Aged 30 months (*Devodier*)

Salame

Salame "Toscano" (*Fra Mani*)

Jamón Iberico (\$8 extra charge)

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



STARTERS

Black Truffle Burrata & Prosciutto di Parma \$21 ^{Special} Plate

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

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 jaw*), tomato sauce & black-pepper

PAPPARDELLE with Ragù \$21

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

ELICHE with Burrata & Porcini Mushrooms \$24 (Vegetarian)

Dried Eliche (delicious spiral shape short-cut pasta)
with Italian Porcini mushrooms & fresh burrata

TROFIE with basil pesto & fresh shrimp \$21

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

GARGANELLI with smoked Bacon & Fontina cheese \$21

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



Fish & Meat

Octopus, Potatoes, Olives, Basil Pesto & Spicy Spread \$25

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.

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. Matic. (*Quattro Portoni, Lombardia, Italy*)

FIRM

Bismark (Raw Sheep) with Bini

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