



Cocktails

Have&Meyer Negroni \$15

Green Hook Gin, Vermouth del Professore Bianco, Varnelli Sibilla Bitter

Orange Spritzer \$15

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

Buttero: Old' Fashioned \$15

Guanciale washed Van Brunt Stillhouse Bourbon, Upstate Maple Syrup, Bitters, Lemon

MoMa: Manhattan \$16

Rye Whiskey Van Brunt Stillhouse, Vermouth Professore Bianco, Traditional Balsamic Vinegar Aged 25 Years (*Guerzoni, Modena*)

"Standwithimmigrants" Mezcal Negroni \$ 15

Illegal Mezcal, Vermouth del Professore Bianco, Varnelli Sibilla Bitter

The Garden \$14

Vivacity Vodka, fresh lemon juice, fresh basil leaves, simple syrup & Prosecco Costadilà



Hoppy Wheat Beer \$7

Da Beach, Rockaway Brewing Company (*Long Island City, Queens*)

Ipa \$7

Wobble, Two Brothers Brewing Company (*Naperville, IL*)

Sour Beer \$7

Simple SR, Peekskill Brewery (*Peekskill, NY*)



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*)

Blue Velvet (Goat)

Tangy. Funky. Herbaceous. (*Yellow Springs Farm, PA*)



Orange Wine Washed Cheese

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



Cheese board served with Marmelade & fresh Fruit

SOFT RIPENED

Pound Cake (Raw Cow) with Pacina

Nutty. Milky. Earthy. (*Sugar House Creamery, NY*)

special edition

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*)



...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*)



STARTERS

Olives \$7 (Vegan)

Selection of homemade marinated Italian Olives
& cherry tomatoes

Artichokes in EVO \$8 (Vegan)

Grilled Artichoke Hearts "Violetto di Puglia"
(*Oitalà, Puglia*)

Tuna Tartare \$18

Atlantic BlueFin tuna tartare marinated with lemon & basil pesto.
Served with seasonal homemade savory gelato
(homemade in our sister restaurant, Albero)

Butter&Anchovies \$9

Organic Butter, Anchovies (*Cantabrian Sea, Portugal*)

Bruschetta al pomodoro \$9 (Vegan)

Sourdough bread w/ organic cherry tomatoes, oregan & EVO

Pasta



GNOCCHI with White Truffle & Cheddar \$18 (Vegetarian)

Fluffy artisanal Gnocchi with white Truffle butter
& Cabot Clothbound Cheddar (*Jasper Hill, VT*)

PACCHERI all'Amatriciana \$21

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

PAPPARDELLE with Ragù \$20

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

"Ricotta&Veggie" RAVIOLO \$22 (Vegetarian)

Artisanal Ravioli (*Un posto Italiano, Brooklyn*)
with ricotta & organic cherry tomato sauce

TROFIE with basil pesto & fresh shrimp \$19

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



Fish & Meat

Octopus, Potatoes, Olives, Basil Pesto & Spicy Spread \$23

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

Rosemary Lamb Chops & Potatoes \$25

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

Our selections can be served with **gluten free**
homemade Farinata. Extra charge \$2.50

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.