

## COCKTAILS



### **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

## 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

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

## BRUNCH MENU

## STARTERS



### **Mixed Salad** \$13 (Vegan)

Organic green Salad & radicchio, walnuts, cherry tomatoes & fresh organic Fruit w/ Traditional Balsamic Vinegar DOP | 12-18 years aged Acetaia San Giacomo (*Reggio Emilia*)

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

Creamy burrata from Umbria & Prosciutto di Parma aged 30 months (*Devodier*)



### With EGGS

### **"Belin | Pesto"** \$16

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

### **"Gricia"** \$16

Scrambled eggs w/ Pancetta (*Italian bacon*), Bismark (*domestic Pecorino, VT*), w/ grilled potatoes & wholegrain Mustard

### **"Carbonara"** \$20

Bucatini w/ Traditional "Carbonara sauce", made w/ organic eggs, guanciale (*Italian salt-cured pork jowl*) & Parmigiano Reggiano (*Vacche Rosse*)



**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. Almondly. 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*)

## Pasta



### GNOCCHI with White Truffle & Cheddar \$21 (Vegetarian)

Artisanal Gnocchi w/ white Truffle butter  
& Cabot Clothbound Cheddar (*Jasper Hill, VT*)

### TROFIE with Basil Pesto, Green Beans & Potatoes \$21

(Vegetarian) Fresh Trofie w/ homemade basil pesto,  
green beans & potatoes

### PAPPARDELLE with Ragù \$22

Fresh Pappardelle w/ our delicious Ragù (*organic beef, Lancaster Farm Fresh*)

### BUCATINI Cacio (tre pecorini) e Pepe \$24 (Vegetarian)

Bucatini "Gentile" - Gragnano Napoli w/ 3 kinds of Pecorino  
(*Tuscany, Sardinia, Lazio*) & black pepper from Sarawak (*Malasia*)

### BUSIATE with Black Truffle Burrata & Shrimps \$27

Wholegrain Sicilian Pasta w/ Black Truffle Burrata (*Umbria*)  
& fresh shrimps (*Maine*)