

## 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\*),  
Stracciatella (sweet milk with melted chocolate)

### Tiramisù \$10

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



## 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

Guanciaie 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)

## 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. Almondy. Floral. (Grafton Cheese Village, VT)



...our meats selection

## Salumi

served with 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 Ibérico (\$8 extra charge)

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



## STARTERS

### Black Truffle Burrata & Prosciutto di Parma

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)

### Bruschetta al Pomodoro \$11 (Vegan)

Sourdough bread with organic cherry tomatoes, oregan & EVO

### Caprese \$16 (Vegetarian)

with fresh mozzarella, organic cherry tomatoes & basil pesto

### Jamón Ibérico \$25

Authentic Acorn-fed 100% Jamón Ibérico (Cinco Jotas)  
with sourdough bread & cherry tomatoes

## Pasta



### GNOCCHI with White Truffle & Cheddar \$22 (Vegetarian)

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

### TROFIE with Basil Pesto, Green Beans & Potatoes \$22

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

### PAPPARDELLE with Ragù \$23

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

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

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

### SPAGHETTI with Clams & Baby Octopus \$25

Spaghetti "Martelli" with domestic Littleneck Clams  
& baby Octopus & fresh Parsley

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

Wholegrain Sicilian Pasta with Black Truffle Burrata (Umbria)  
& fresh shrimps (Maine)

### GNOCCHI with Lobster Tails & Yellow Tomatoes \$29

Artisanal Gnocchi with fresh Lobster Tails (Maine)  
& "Casa Barone" Yellow Tomatoes (Campania)



## Fish & Meat

### Octopus, Potatoes, Olives, Basil Pesto & Spicy Spread \$26

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

### Angus Filet & Radicchio Trevisano \$29

Grilled Angus Filet with roasted potatoes, grilled Radicchio  
Trevisano & Traditional Balsamic Vinegar DOP | 25 years old aged |  
Acetaia San Giacomo (Reggio Emilia)

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.