

Menu



BEER ON DRAFT

Ale \$8

"Guayabera", **Citar City Brewing** (Florida)

Ipa \$8

"Crowded Places", **Braven Brewing Company** (Rhode Island)

Pilsner \$8

"Pilsner", **Five Boroughs Brewing** (Brooklyn)

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.

COCKTAILS

Dirty Martini \$16

Gin/vodka, olive brine, vermouth, olives

Have&Meyer Negroni \$16

Gin, Vermouth del Professore Bianco,
Varnelli Sibilla Bitter

Orange Spritzer \$16

Meletti bitter, "Crocì Campedello" Orange Wine,
lemon, bubbles

Buttero: Old' Fashioned \$17

Guanciale Bourbon washed,
Upstate Maple Syrup, bitter drops

MoMa: Manhattan \$17

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

Bitter Paloma \$16

Reposado Tequila, Bittermens Citron Sauvage
Lime & Grapefruit Juice, Agave Syrup, Club Soda

Dark 'N' Stormy \$16

Dark rum, lime juice, bitters,
sugar syrup, ginger beer

Margarita \$16

Blanco Tequila, blood orange liqueur (Sicily), lime juice

"Standwithimmigrants" Mezcal Negroni \$18

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

Tom Collins Mezcal \$16

Mezcal Viejo Indecente, fresh lime juice,
simple syrup, maraschino cherry

Sazerac \$16

Richmond Rye Whiskey, Absinthe Verte,
Angosture bitters, simple syrup, lime twist

Espresso Martini \$17

Vodka, long espresso shot, Amara Rossa,
simple syrup, coffee beans

Whiskey Sour \$18

Bourbon, fresh lemon juice, simple syrup,
orange wheel, maraschino cherry



"Eating is an
agricultural act".

W. Berry



HAVE & MEYER
VINERIA NATURALE CON CUCINA

103 Havemeyer Street, Brooklyn, NY

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STARTERS

Burrata & Prosciutto di Parma ^{Special Plate} \$25

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

Olives \$8 (Vegan)

Selection of homemade marinated Italian olives
& cherry tomatoes



Artichokes in EVO \$11 (Vegan)

Long stemmed artichoke hearts in EVO (*Toscana*)

Bruschetta al pomodoro \$13 (Vegan)

Sourdough bread with organic cherry tomatoes,
oregan & EVO

Crostone with "stracciatella & anchovies" \$15

Sourdough bread with stracciatella cheese,
wild-caught Cantabrian anchovies & lemon zest

Seasonal Salad \$17

Seasonal greens, EVO
& Traditional balsamic vinegar from Emilia Romagna

Taglieri

We can serve our boards with **gluten free bread**,
\$3 extra charge



Chose from our selection
of artisanal meats & cheese

1 selection \$15

2 selections \$29

4 selections \$56

Cheese



Cheese board served with marmelade & fresh fruit

Mt Tam (Cow)

Creamy. Smooth. Elegant. (*Cow Girl Creamy, CA*)

Black Diamond (Goat)

Smoky. Earthy, Creamy. (*Yellow Springs Farm, PA*)

Triple Cream (Sheep)

Creamy. Tangy. Herbaceous. (*Coach Farm, NY*)

FIRM

Bismark (Raw Sheep)

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

Cave Aged Chandoka (70% cow, 30% goat)

Fruity. Sweet. Tangy. (*LaClare Farm, WI*)



Salumi

...our meats selection

Served with vegetables in EVO & fresh fruit

Prosciutto di Parma

Aged 30 months (*Devodier*)

Salame

Salame "Toscano" (*Fra Mani*)

Speck

Smoked prosciutto (*Senfter, Italy*)

Jamón Ibérico (\$12 extra charge)

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



Pasta



GNOCCHI with white truffle & Parmigiano \$26 (Vegetarian)

Artisanal Gnocchi with white truffle butter
& Parmigiano Reggiano (24 months aged)

TAGLIATELLE with ragù \$24

Fresh egg Tagliatelle with our delicious ragù
(*organic beef - Lancaster Farm Fresh*)

SPAGHETTI ALLA CHITARRA with lobster \$27

Fresh Spaghetti with lobster tail from *Maine*
in cherry tomato sauce



TONNARELLI alla carbonara \$25

Fresh Tonnarelli ("Spaghetti" with rounded corners)
with traditional carbonara sauce, Italian salt-cured pork jowl,
eggs, pecorino cheese & black pepper

TRENETTE al pesto genovese with green beans & potatoes \$23 (Vegetarian)

Trenette (typical pasta from *Liguria*, similar to both linguine and fettuccine)
with basil pesto, green beans & Yukon potatoes

PAPPARDELLE with burrata & porcini mushrooms \$26 (Vegetarian)

Fresh egg Pappardelle with delicious sautéed porcini mushrooms (Parma)
& creamy burrata (Umbria)

TONNARELLI Cacio (Tre Pecorini) & Pepe \$24 (Vegetarian)

Fresh Tonnarelli ("Spaghetti" with rounded corners)
with 3 kinds of Pecorino (*Tuscany, Sardinia, Lazio*)
& black pepper from Sarawak (*Malesia*)

Gluten free pasta \$3,50 extra charge



Fish & Meat



Rib-Eye "Tagliata" with potatoes & wild ramps \$34

Grass-fed Angus Rib-Eye
with roasted Yukon potatoes, wild ramps & arugula



Octopus, potatoes & dried tomatoes \$28

Grilled octopus tentacles (*Spain*)
with roasted potatoes,
dried tomatoes & zucchini

Lamb Chops, Fondue & Polenta \$32

Grilled Lamb chops on Red Rock Cheese fondue
(cave-aged cheddar with a hint of blue- "Roelli Farm" WII) & polenta

Extra Bread \$3