

Menu



CHAMPAGNE



- Brut Blanc de Noirs, Fleury** \$18/72
Pinot Noir (France)
- Blanc de Blancs Brut Nature, Laherte Frères** \$22/88
Chardonnay (France)
- ADN de Meunier, Christophe Mignon** \$22/88
Pinot Meunier (France)
- L'Ouverture, Savart** \$21/84
Pinot Noir (France)
- Latitude, Larmandier - Bernier** \$26/104
Chardonnay (France)
- Résonance, Marie Courtin** \$23/92
Pinot Noir (France)
- Les Murgiers, Francis Boulard** \$26/104
Pinot Meunier, Chardonnay, Pinot Noir (France)
- Le Mont Benôit, Emmanuel Brochet** \$31/124
Pinot Meunier, Pinot Noir, Chardonnay (France)
- L'Apôtre, David Léclapart** \$45/180
Chardonnay (France)
- Expérience, Agrapart et Fils** \$80/320
Chardonnay (France)



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
- 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
- Sazerac** \$16
Richmond Rye Whiskey, Absinthe Verte, Angosture bitters, simple syrup, lime twist
- Tom Collins Mezcal** \$16
Mezcal Viejo Indecente, fresh lime juice, simple syrup, maraschino cherry
- "Warm Up"** \$16
Moonshine whiskey, Honeycrisp Apple Cider, Cinnamon Sticks (warm)



- Buttero: Old' Fashioned** \$17
Guanciaie Bourbon washed, Upstate Maple Syrup, bitter drops
- Espresso Martini** \$17
Vodka, long espresso shot, Amara Rossa, simply syrup, coffee beans
- Margarita** \$17
Blanco Tequila, blood orange liqueur (Sicily), lime juice
- 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** \$18
(Aged in small barrel at least 30 days)
Mezcal, Vermouth del Professore Bianco, Varnelli Sibilla Bitter, Absinthe Verte, smoked prosciutto
- Wiskey Sour** \$18
Bourbon, fresh lemon juice, simple syrup, orange wheel, maraschino cherry

BEER ON DRAFT

- Ale** \$9
"Guayabera", Citar City Brewing (Florida)
- Ipa** \$9
"Crowded Places", Braven Brewing Company (Rhode Island)
- Pilsner** \$9
"Pilsner", Five Boroughs Brewing (Brooklyn)



"Eating is an agricultural act".

W. Berry



103 Havemeyer Street, Brooklyn, NY
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STARTERS

Burrata & Prosciutto di Parma \$26 *Special Plate*
Creamy burrata from Umbria
& Prosciutto di Parma aged 30 months (*Devodier*)

Olives \$9 (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

Stracciatella & Anchovies \$15
Sourdough bread with stracciatella cheese,
wild-caught Cantabrian anchovies & lemon zest

Shishito Peppers \$15 (Vegan)
Sourdough bread with Shishito peppers sautéed in EVO
& dry tomatoes

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



Choose from our selection
of artisanal meats & cheese

1 selection \$16
2 selections \$30
4 selections \$58

Cheese



Served with marmalade/honey & 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

Prosciutto di Parma
Aged 30 months (*Devodier*)

Salame
Salame "Toscano" (*Fra Mani*)

Speck
Smoked prosciutto (*Senfter, Italy*)

Chorizo Iberico de Bellota Pata Negra (12\$ extra charge)
Chorizo de Bellota-Pata Negra.
from Iberico Pigs Fed with Acorns (*Cinco Jotas*)



Pasta



**GNOCCHI with white truffle
& Parmigiano** \$27 (Vegetarian)
Artisanal Gnocchi with white truffle butter
& Parmigiano Reggiano (24 months aged)

TAGLIATELLE with ragù \$25
Fresh egg Tagliatelle with our delicious ragù
(*organic beef - Lancaster Farm Fresh*)

SPAGHETTI ALLA CHITARRA with lobster \$28
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 semi dried tomatoes & black olives** \$23 (Vegetarian)
Trenette (typical pasta from *Liguria*, similar to both linguine and fettuccine)
with basil pesto, semi dried tomatoes & black olives

**PAPPARDELLE with burrata
& porcini mushrooms** \$26 (Vegetarian)
Fresh egg Pappardelle with delicious sautéed porcini mushrooms (*Parma*)
& creamy burrata (*Umbria*)

TAGLIOLINI with white Venison ragù & hazelnuts \$28
Fresh egg Tagliatelle with 100% grass-fed domestic Venison
braised in "Roero wine" & hazelnuts from Piedmont

SPAGHETTONE all'amatriciana \$27
From a rare Sicilian wheat variety called BIDÌ a SPAGHETTONE
with traditional amatriciana sauce - Italian salt-cured pork jowl,
tomato sauce & black pepper from Sarawak (*Malesia*)

Gluten free pasta \$3,50 extra charge



Fish & Meat



**Octopus, potatoes
& dried tomatoes** \$29
Grilled octopus tentacles (*Spain*)
with roasted potatoes,
dried tomatoes & zucchini

**Rib-Eye "Tagliata"
with potatoes & wild ramps** \$34
Grass-fed Angus Rib-Eye
with roasted Yukon potatoes, wild ramps & arugula



Wagyu Filet \$39
Specific breed of Japanese cattle
with special genetic qualities that make this meat unique,
on Porcini mushrooms puree & Jerusalem artichoke

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.

Extra Bread \$3