



COCKTAILS

20

Portofino & Tonic

Portofino Dry Gin, Fever-Tree tonic water, lemon wedge, rosemary

19

Martini Cocktails

Gin Lockhouse/ Vodka Grainers, olive brine, vermouth, olives

18

H&M Negroni

Lockhouse Gin, Vermouth del Professore Bianco, Varnelli Sibilla Bitter

18

Farmer "Spritz"

Meletti bitter, "Floribunda" Apple Cider with Quince, Oscar 697 Red Vermouth

18

Paloma

Reposado Tequila, fresh lime & grapefruit juice, agave syrup, grapefruit soda

21

Trinidad

Richmond Rye Whiskey, Angostura bitters, Orgeat Syrup, lime juice

23

Aged Old' Fashioned

Oak-barrel aged Richmond Bourbon, Upstate Maple Syrup, bitter drops

20

Library Espresso Martini

Hand-crafted Vodka, long espresso shot, Amara Rossa, cane sugar syrup, coffee beans

19

On Fire Spicy Habanero Margarita

Blanco Tequila, Blood Orange Liqueur (Sicily), Habanero, lime juice

MOCKTAILS



Booze-free Craft Cocktails Curious Elixir (Hudson Valley, NY)

N 2 - Moscow Mule

Citrus, Jalapeño, Ginger, Damiana

16

N 3 - Cucumber Collins

Lemon, Alpine Flowers, Ashwagandha

16

N 4 - Blood Orange Spritz

Ginseng, Holy Basil, Turmeric

16

BEER ON DRAFT



Ale

"Guayabera"

Citar City Brewing (Florida)

10

Pilsner

"Pilsner"

Five Boroughs Brewing (Brooklyn)

10

Ipa

"Crowded Places"

Braven Brewing Company (Rhode Island)

11

Lager

"City Light"

Five Boroughs Brewing (Brooklyn)

11



103 Havemeyer Street, Brooklyn, NY

haveandmeyer

Menu



COCKTAILS



MoMa: Manhattan

Rye Whiskey Van Brunt Stillhouse, Vermouth Professore Bianco, Traditional Balsamic Vinegar Aged 12 Years

18

New York Sour

Richmond Bourbon, Upstate Maple Syrup, fresh lime juice, egg white, red natural wine, maraschino cherry

22

Lola

Caffo Amaretto, Richmond Bourbon, Orgeat Syrup, lime juice, pineapple juice, citrus bitters, lavender flowers

20

Carajillo

Liquor 43, fresh espresso shot, cocoa powder.

20

Last Word

Cucumber infused Gin, Maraschino Liqueur, Amaro Grinta, fresh lime juice, cucumber

20

La Matta Challenge fate, play with us!

Our signature mystery cocktail, it's a secret recipe. If you pick "La Matta" from the Italian play cards, your cocktail is on us! Is luck on your side?



23

Blood Orange Sour

Lockhouse Gin, Contratto White Vermouth, Blood Orange Liqueur, fresh lime juice, egg white, cane sugar syrup, maraschino cherry

22

Maracaibo

Magüey Mezcal, Amaro Ciclista, Caffo Bitters, pineapple juice, lime juice, cane sugar syrup, pineapple, maraschino cherry

20

"Eating is an agricultural act."
W. Berry

STARTERS



- Olives (Vegan)** 11
Selection of homemade marinated Cerignola olives (Puglia), caperberries (Sicilia) & sundried cherry tomatoes (Puglia)
- Assoluto di Burrata, Fresh Black Truffle & Prosciutto di Parma** 32
Fresh & creamy burrata (Puglia) with shaved black truffles (Umbria) & Prosciutto di Parma aged 24 months (Emilia Romagna)
- Artichokes alla Cafona (Vegan)** 16
Artichokes hearts prepared traditionally "Cafona" style (sauteéd w/ capers (Sicilia) taggiasche olives (Liguria) & tomato sauce "Cannelino Flegreo", Nocera Superiore (Salerno))
- Bruschetta & Pomodorini (Vegan)** 17
Cherry tomatoes Pacchettelle di "Pomodoro del Piennolo del Vesuvio DOP" (Campania) oregano, basil & Italian EVO on sourdough bread.
- Buffalo Mozzarella, Anchovies & Lemon** 22
Fresh mozzarella di Bufala Campana DOP from Alivignano (Caserta) w/ wild-caught Cantabrian anchovies & lemon zest on sourdough bread
- Seasonal Salad (Vegetarian)** 23
Seasonal greens, radicchio, Granny smith green apple, fennel, Pistacchio (Bronte), cherry tomatoes "Pomodoro del Piennolo del Vesuvio" w/ basil pesto & lemon dressing, pumpkin seeds, avocado, Navel oranges.
- Jamón Ibérico de Bellota Patanegra "Cinco Jotas"** 38
Spanish inspired dish with hand-cut 100% Acorn-fed Ibérico Ham "Cinco Jotas" served w/ bread and tomatoes.
- Grilled Octopus** 29
Grilled Octopus tentacles (Spain) w/ potatoes, paprika & parsley.
- Caponata (Vegan)** 18
Traditional Sicilian eggplant salad with onions, bell pepper, celery and tomatoes with briny olives and capers (Sicilia)
- Parmigiana di Melanzane (Vegetarian)** 20
Grilled eggplant layered w/ Fresh mozzarella di Bufala Campana DOP from Alivignano (Caserta), fresh basil & tomato sauce, Nocera Inferiore (Salerno)



Taglieri



Choose from our selection of artisanal meats & cheese

1 selection 17 2 selections 31 3 selections 47

We can serve our boards with **gluten free bread** \$4 extra charge



Cheese

Served with homemade jam & seasonal fruit

- Three Sisters (Sheep, Goat, Cow)**
Buttery - Bloomy - Lemon tang (Nettle Meadows Farm, NY)
- Blackbert Camembert w/ Ash (Goat)**
Smoky - Earthy - Creamy (R&G CheeseMakers, NY)
- Triple Cream (Sheep)**
Creamy - Lush - Tangy (Pierre Robert, France)



FIRM

- Pecorino Toscano (Sheep)**
DOP Aged 6 Months
Firm - Herbal - Nutty (Mitica, Italy)
- Gruyère (raw Cow)**
(\$6 extra charge)
Fruity - Sweet - Tangy (Mountain Dairy Fritzenhaus, Switzerland)
- Castelmagno DOP (raw Cow)**
Strong - Spicy - Milky (Caseificio La Bruna, Piemonte)



Salumi

...our meats selection

- Prosciutto di Parma**
Aged 24 months (Maestri, Parma)
- Coppa Italiana**
Pork shoulder cut (Maestri, Parma)
- Spicy Soppresata**
Curated Italian spicy sausage (Brooklyn Cured, NY)
- Chorizo Iberico de Bellota Pata Negra**
(\$4 extra charge)
From iberian Pigs fed with Acorns (Covap, Spain)



Pasta



- MAFALDE with Lamb ragù with Truffle** 34
Fresh Mafalde pasta (ribbon-shaped pasta w/ wavy edges) w/ slowly cooked white lamb (New Zealand) ragù w/ white truffle butter & juniper berries.
- TAGLIATELLE with traditional ragù** 32
Fresh Tagliatelle with slowly cooked beef ragù from Joyce Farms (North Carolina) peppercorn & rosemary.
- TONNARELLI with Lobster** 35
Fresh Tonnarelli w/ lobster tail from Maine in cherry tomatoes Pacchettelle di "Pomodoro del Piennolo del Vesuvio DOP" (Campania)
- RIGATONI alla Carbonara** 30
Fresh rigatoni pasta (short tube-shaped pasta) w/ traditional carbonara sauce, Italian salt-cured guanciale, eggs, pecorino cheese & black pepper.
- SPAGHETTONI all'Arrabbiata (Vegetarian)** 29
Fresh Spaghettoni pasta with tomato sauce made w/ "Miracolo di San Gennaro" tomatoes, spicy peperoncino (Calabria) & Parmigiano Reggiano 24 months aged (Emilia Romagna)
- GNOCCHI "Cacio e Pepe" (Vegetarian)** 32
Fresh STUFFED artisanal Gnocchi with three types of Pecorino cheese and black pepper & topped w/ roasted pistacchio (Bronte)
- CONCHIGLIE all'Amatriciana** 29
Fresh Conchiglie pasta (seashell-shaped) w/ traditional Amatriciana sauce (Italian salt-cured guanciale, tomato sauce, spicy peperoncino (Calabria) & black pepper)
- TROFIE with homemade basil pesto (Vegetarian)** 30
Fresh Trofie pasta (short twisted pasta typical from Liguria) in homemade pesto sauce, ricotta & sundried tomatoes (Puglia)
- BUSIATE al Brunello Di Montalcino** 35
Fresh Busiate pasta (long corkscrew shaped pasta typical from Trapani) w/ pork sausage & gorgonzola cheese cooked in Sangiovese based red wine from Montalcino (Toscana)
- GEMELLI alla Gricia w/ Fresh Truffle** 37
Fresh Gemelli pasta (short S-shaped pasta twisted into a spiral typical from Puglia) w/ traditional pecorino cheese, black pepper, Italian salt-cured guanciale & truffle butter w/ fresh shaved black truffle (Umbria)

Fish & Meat



- Wild Caught Cod** 36
Grilled Cod fish filet (Spain) over saffron potatoes purée & sautéed carrots for "biodiversity".
- T-Bone Bistecca alla "Fiorentina"** 95 (x 2 ppl)
32 oz Prime American T-Bone Angus Steak cooked w/ thyme, rosemary served w/ grilled radicchio and roasted potatoes *please allow 25 min for cooking.
- Lamb Chops** 37
Lamb chops (New Zealand) w/ "Shropshire Blue" cheese fondue from Cropwell Bishop Creamery on Nottinghamshire (UK) & roasted potatoes.



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.



Spicy / **Gluten free pasta** \$4 extra charge
Extra Bread \$4

