



COCKTAILS

- 22 **New York Sour**
Richmond Bourbon, Upstate Maple Syrup, fresh lime juice, egg white, red natural wine, maraschino cherry
- 20 **Lola**
Caffo Amaretto, Magüey Mezcal, Orgeat Syrup, lime juice, pineapple juice, citrus bitters, lavender flowers
- 19 **Pisco Punch**
Ku Quebranta Pisco, grapefruit juice, pineapple juice, lime juice, Upstate Maple syrup, orange wheel
- 20 **Last Word**
Cucumber infused Gin, Maraschino Liqueur, Amaro Grinta, fresh lime juice, cucumber
- 23 **La Matta**
 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?
- 22 **Blood Orange Sour**
Lockhouse Gin, Contratto White Vermouth, Blood Orange Liqueur, fresh lime juice, egg white, cane sugar syrup, maraschino cherry
- 20 **Dark & Stormy**
Prichard's Aged Dark Rum, Galvanina Ginger Beer, lime juice, simple syrup
- 20 **Al Estilo Jalisco**
Yeyo Blanco Tequila, Coconut, Erborista Amaro, Pineapple Juice



MOCKTAILS

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

- N 2 - Spicy Margarita** 16
Citrus, Jalapeño, Ginger, Damiana
- N 3 - Cucumber Collins** 16
Lemon, Alpine Flowers, Ashwagandha
- N 4 - Blood Orange Spritz** 16
Ginseng, Holy Basil, Turmeric



BEER ON DRAFT

- Ale** 10
"Guayabera"
Citar City Brewing (Florida)
- Pilsner** 10
"Pilsner"
Five Boroughs Brewing (Brooklyn)
- Ipa** 11
"Crowded Places"
Braven Brewing Company (Rhode Island)
- Lager** 11
"City Light"
Five Boroughs Brewing (Brooklyn)



HAVE & MEYER
VINERIA NATURALE CON CUCINA

103 Havemeyer Street, Brooklyn, NY
@haveandmeyer

Menu

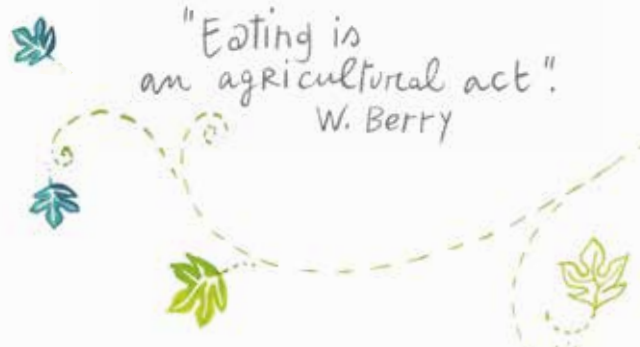



HAVE & MEYER
VINERIA NATURALE CON CUCINA



COCKTAILS

- Gin & Tonic** 20
Portofino Dry Gin, Fever-Tree tonic water, lemon wedge, rosemary
- Martini Cocktails** 19
Gin Lockhouse/ Vodka Grainers, olive brine, vermouth, olives
- H&M Negroni** 18
Lockhouse Gin, Vermouth del Professore Bianco, Varnelli Sibilla Bitter
- Farmer "Spritz"** 18
Meletti bitter, "Floribunda" Apple Cider with Quince, Oscar 697 Red Vermouth
- Paloma** 18
Reposado Tequila, fresh lime & grapefruit juice, agave syrup, grapefruit soda
- Trinidad** 21
Richmond Rye Whiskey, Angostura bitters, Orgeat Syrup, lime juice
- Aged Old' Fashioned** 23
Oak-barrel aged Richmond Bourbon, Upstate Maple Syrup, bitter drops
- Library Espresso Martini** 20
Hand-crafted Vodka, long espresso shot, Amara Rossa, cane sugar syrup, coffee beans
- On Fire Spicy Habanero Margarita** 19
Blanco Tequila, Blood Orange Liqueur (Sicily), Habanero, lime juice
- Manhattan** 18
Rye Whiskey Van Brunt Stillhouse, Vermouth Professore Bianco, Angostura Bitters



"Eating is an agricultural act."
W. Berry

STARTERS



- Pinzimonio (Vegan)** 12
Typical Tuscan appetizer with fresh raw vegetables to dip in "Frantoio Franci" Extra Virgin Olive oil (Toscana), salt & pepper.
- Olives (Vegan)** 11
Selection of homemade marinated Cerignola olives (Puglia), & sundried cherry tomatoes (Puglia)
- Assoluto di Burrata & Prosciutto di Parma** 32
Fresh & creamy burrata (Puglia) with homemade microbasil pesto & Prosciutto di Parma aged 24 months (Emilia Romagna)
- Shrimps, Hummus & Pomodorini** 24
Black tiger shrimps (Indonesia) served w/ homemade chickpeas hummus & fresh cherry tomatoes
- Bruschetta & Pomodorini (Vegan)** 17
Cherry tomatoes Pacchetelle di "Pomodorino del Piennolo del Vesuvio DOP" (Campania) oregano, basil & Italian EVO on sourdough bread
- Buffalo Mozzarella, Anchovies & Lemon** 24
Delicious fresh mozzarella di Bufala Campana DOP from Alvignano (Caserta) w/ wild-caught Cantabrian anchovies & lemon zest on sourdough bread
- Seasonal Salad (Vegetarian)** 23
Arugula, mixed greens, radicchio, fennel, red beets, cherry tomatoes, pumpkin seeds, & strawberries with lemon & basil dressing. Add black tiger shrimps +\$6
- Grilled Octopus** 30
Grilled Octopus tentacles (Spain) w/ roasted potatoes, paprika & parsley.
- Parmigiana di Melanzane (Vegetarian)** 23
Grilled eggplant layered w/ Fresh mozzarella di Bufala Campana DOP from Alvignano (Caserta), fresh basil & tomato sauce, Nocera Inferiore (Salerno)
- Mussels Casserole** 26
White wine-cooked Mussels (Maine) with Extra Virgin Olive Oil, garlic, parsley, spicy peperoncino (Calabria) & sourdough bread

Taglieri



Choose from our selection of artisanal meats & cheese

1 selection 17 2 selections 31 3 selections 47 4 selections 63

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)
- Gran Mugello (Cow)**
Buttery - Nutty - Smooth (Il Palagiaccio, Toscana)
- Piave Vecchio (Cow)**
Nutty - Sweet - Tropical (Lattebusche, Veneto)

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 & Truffle** 35
Fresh Mafalde pasta (ribbon-shaped pasta w/ wavy edges) w/ slowly cooked white lamb (New Zealand) ragù w/ white truffle butter & juniper berries
- PAPPARDELLE with beef Ragù** 32
Fresh Pappardelle with slowly cooked beef ragù from Joyce Farms (North Carolina) peppercorn & rosemary.
- RIGATONI alla Carbonara** 32
Fresh rigatoni pasta (short tube-shaped pasta) w/ traditional carbonara sauce, Italian salt-cured guanciale, eggs, pecorino cheese & black pepper
- TONNARELLI "Cacio e Pepe" (Vegetarian)** 33
Fresh Tonnarelli with three types of Pecorino cheese (Toscana, Sardinia, Lazio) and black pepper from Sarawak (Malasia)
- BUCATINI all'Amatriciana** 31
Fresh Bucatini pasta (thick and long tubular-shaped pasta) w/ traditional amatriciana sauce (Italian salt-cured guanciale, tomato sauce, spicy peperoncino [Calabria] & black pepper)
- FUSILLI with homemade basil pesto (Vegetarian)** 32
Fresh Fusilli pasta (short twisted pasta) in homemade pesto sauce, ricotta, sundried tomatoes (Puglia) & lemon zest
- PACCHERI with smoked Buffalo mozzarella & Shrimps** 35
Fresh Paccheri pasta (large short tube-shaped pasta typical from Campania) w/ smoked mozzarella di Bufala Campana DOP from Alvignano (Caserta), tomato sauce & black tiger shrimps (Indonesia)
- SPAGHETTONI alle Vongole** 33
Fresh Spaghettoni pasta with Italian Extra Virgin Olive Oil, garlic, parsley, cherry tomatoes & white wine-cooked clams.
- GEMELLI alla Puttanesca (Vegan)** 30
Fresh Gemelli pasta (S-shaped pasta twisted into a spiral) w/ capers (Sicilia), taggiasche olives (Liguria) & tomato sauce "Passata" (Puglia) & spicy peperoncino (Calabria)
- GNOCCHI with 3 Tomato varieties & Basil (Vegetarian)** 29
Fresh gnocchi w/ three different tomato varieties: "Pomodoro del Piennolo del Vesuvio DOP (Campania), "Corbarino" a rare variety from Monti Lattari area (Campania) & "Regina" Slow Food Presidia (Puglia), Parmigiano Reggiano 24 months aged (Emilia Romagna) & fresh basil

Fish & Meat



- T-Bone Bistecca alla "Fiorentina"** 99 (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 in Nottinghamshire (UK) & roasted potatoes
- Wild Caught Cod** 36
Grilled Cod fish filet (Spain) over saffron potatoes purée & sautéed carrots



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

