



COCKTAILS

- 22 **N 27- New York Sour**
Richmond Bourbon, Upstate Maple Syrup, fresh lime juice, egg white, red natural wine, maraschino cherry
- 20 **N 30- Lola**
Caffo Amaretto, Magüey Mezcal, Orgeat Syrup, lime juice, pineapple juice, citrus bitters, lavender flowers
- 20 **N 31- Last Word**
Cucumber infused Gin, Maraschino Liqueur, Amaro Grinta, fresh lime juice, cucumber
- 23 **N 35- 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?
- 21 **N 39- Sazerac**
Richmond Rye Whiskey, Absinthe, Angostura bitters, simple syrup, lemon
- 19 **N 40- Tom Collins**
London Dry Gin, lemon juice, simple syrup, seltzer, maraschino cherry
- 20 **N 42- Daiquiri**
Prichard's Aged Dark Rum, fresh lime juice, sugar syrup.
- 19 **N 45- Warm Up!**
Rye Whiskey Van Brunt Stillhouse, Farmhouse Apple Cider, lemon, sunflower honey



MOCKTAILS

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

- N 1- Negroni Sbagliato** 17
Pomegranate, Orange, Gentian Root, Rhodiola
- N 2- Spicy Margarita** 16
Citrus, Jalapeño, Ginger, Damiana
- N 3- Cucumber Collins** 16
Lemon, Alpine Flowers, Ashwagandha
- N 4- Blood Orange Spritz** 17
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)



103 Havemeyer Street, Brooklyn, NY
@haveandmeyer

Menu




COCKTAILS

- N 9- Gin & Tonic** 20
London Dry Gin, Fever-Tree tonic water, lemon wedge, rosemary
- N 5- Martini Cocktails** 19
Gin Lockhouse/ Vodka Grainers, olive brine, vermouth, olives
- N 7- Have&Meyer Negroni** 18
Lockhouse Gin, Vermouth del Professore Bianco, Varnelli Sibilla Bitter
- N 8- Farmer "Spritz"** 18
Meletti bitter, "Floribunda" Apple Cider with Quince, Oscar 697 Red Vermouth
- N 12- Paloma** 18
Reposado Tequila, fresh lime & grapefruit juice, agave syrup, grapefruit soda
- N 16- Trinidad** 21
Richmond Rye Whiskey, Angostura bitters, Orgeat Syrup, lime juice
- N 17- Aged Old' Fashioned** 23
Oak-barrel aged Richmond Bourbon, Upstate Maple Syrup, bitter drops
- N 20- Library Espresso Martini** 20
Hand-crafted Vodka, long espresso shot, Amara Rossa, cane sugar syrup, coffee beans
- N 23- On Fire Spicy Habanero Margarita** 19
Blanco Tequila, Blood Orange Liqueur (Sicily), Habanero, lime juice
- N 24- Manhattan** 18
Rye Whiskey Van Brunt Stillhouse, Vermouth Professore Bianco, Angostura Bitters

"Eating is
an agricultural act."
W. Berry

STARTERS



- Olives (Vegan)** 12
Selection of homemade marinated Cerignola olives (Puglia) & sundried cherry tomatoes (Puglia)
- Butternut squash soup (Vegan)** 20
Velvety butternut squash soup w/ chickpeas, roasted pumpkin seeds, rosemary & "Frantoio Franci" Extra Virgin Olive oil (Toscana) served w/ crostini
- Assoluto di Burrata & Prosciutto di Parma** 33
Fresh & creamy burrata |Puglia| with homemade microbasil pesto & Prosciutto di Parma aged 24 months (Emilia Romagna)
- Shrimps, Hummus & Zucchini** 25
Black tiger shrimps (Indonesia) served w/ homemade chickpeas hummus & fresh zucchini
- Bruschetta & Pomodorini (Vegan)** 18
Cherry tomatoes Pacchetelle di "Pomodorino del Piennolo del Vesuvio DOP" (Campania) oregano, basil & Italian Extra Virgin Olive Oil on sourdough bread
- Buffalo Mozzarella, Anchovies & Lemon** 25
Delicious fresh mozzarella di Bufala Campana DOP from Alvignano (Caserta) w/ wild-caught Cantabrian anchovies & lemon zest on sourdough bread
- Seasonal Salad (Vegetarian)** 24
Arugula, mixed greens, fennel, roasted pumpkin seeds, chickpeas, red beets, radicchio & seasonal fruit with lemon & pesto dressing. Add black tiger shrimp + \$6
- Grilled Octopus** 31
Grilled Octopus tentacles (Spain) w/ potatoes, paprika, parsley & sourdough bread
- Parmigiana di Melanzane (Vegetarian)** 24
Grilled eggplant layered w/ Fresh mozzarella di Bufala Campana DOP from Alvignano (Caserta), fresh basil & tomato sauce from Nocera Inferiore (Salerno)
- Crostone Shishito Peppers (Vegan)** 18
Sautéed shishito peppers in tomato sauce served on sourdough bread

Taglieri



Choose from our selection of artisanal meats & cheese

1 selection 18 2 selections 32 3 selections 48 4 selections 64

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



Cheese

Served with homemade jam & fresh fruit

- Three Sisters (Sheep, Goat, Cow) | Soft**
Buttery - Bloomy - Lemon Tang (NY)
- Blackbert Camembert w/ Ash (Goat) | Semi soft**
Smoky - Earthy - Creamy (NY)
- Triple Cream (Sheep) | Soft**
Creamy - Lush - Tangy (France)
- Pecorino Toscano (Sheep) | Firm**
DOP Aged 6 Months
Firm - Herbal - Nutty (Italy)
- Gran Mugello (Cow) | Firm**
Buttery - Nutty - Smooth (Toscana)
- Piave Vecchio (Cow) | Firm**
Nutty - Sweet - Tropical (Veneto)



Salumi

...our meats selection

- Prosciutto di Parma**
Aged 24 months (Parma)
- Coppa Italiana**
Pork shoulder cut (Parma)
- Spicy Soppressata**
Curated Italian spicy sausage (Brooklyn)
- Bresaola**
Dry Cured Beef (Lombardia)
- Chorizo Iberico de Bellota Pata Negra**
(\$4 extra)
From iberian Pigs fed with Acorns (Spain)



Pasta



- MAFALDE with Lamb ragù & truffle** 36
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** 33
Fresh Pappardelle pasta with slowly cooked beef ragù from Joyce Farms (North Carolina), peppercorn, rosemary & Parmigiano Reggiano
- RIGATONI alla Carbonara** 33
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 pasta (thick and long tubular-shaped pasta) with three types of Pecorino cheese (Toscana, Sardinia, Lazio) and black pepper from Sarawak (Malesia)
- BUCATINI all'Amatriciana** 32
Fresh Bucatini pasta (thick and long tubular-shaped pasta) w/ traditional amatriciana sauce Italian salt-cured guanciale, tomato sauce, spicy peperoncino |Calabria| & black pepper & Pecorino Romano
- FUSILLI with homemade basil pesto (Vegetarian)** 33
Fresh Fusilli pasta (short twisted pasta) in homemade pesto sauce, ricotta, sundried tomatoes (Puglia) & lemon zest
- PACCHERI with smoked Mozzarella & Gamberi** 36
Fresh Paccheri pasta (large short tube-shaped pasta typical from Campania) with smoked mozzarella di Bufala Campana DOP from Alvignano (Caserta), tomato sauce & black tiger shrimps (Indonesia)
- TONNARELLI with Lobster** 40
Fresh Tonnarelli w/ lobster tail from Maine in cherry tomatoes Pacchetelle di "Pomodorino del Piennolo del Vesuvio DOP" (Campania)
- MEZZE MANICHE alla Puttanesca (Vegan)** 31
Fresh Mezze Maniche pasta (shorter tubular-shaped pasta) w/ capers (Sicilia), taggiasche olives (Liguria) & tomato sauce "Passata" (Puglia) & spicy peperoncino (Calabria)

Fish & Meat



- T-Bone Bistecca alla "Fiorentina"** 99 (x 2 ppl)
32 oz Prime American T-Bone Angus Steak cooked w/ thyme, rosemary w/ grilled radicchio and roasted potatoes *please allow 25 min for cooking
- Lamb Chops** 38
Lamb chops |New Zealand| w/ "Shropshire Blue" cheese fondue from Cropwell Bishop Creamery in Nottinghamshire (UK) & roasted potatoes
- Wild Caught Cod** 37
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