



## 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)

**HAVE & MEYER**  
VINERIA NATURALE CON CUCINA

103 Havemeyer Street, Brooklyn, NY  
@haveandmeyer

## Menu



**HAVE & MEYER**  
VINERIA NATURALE CON CUCINA



## 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 (Sicity), 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)
- Caprese with Pesto (Vegetarian)** 23  
Organic heirloom tomatoes, fresh mozzarella di Bufala Campana DOP from Alvignano (Caserta), homemade micro basil pesto, EVOO & sourdough bread
- Assoluto di Burrata, Green Peas & Sardines** 33  
Fresh & creamy burrata |Puglia| over a green peas cream, Sardines (Spain) and sundried tomatoes topped with lemon zest
- Shrimps, Hummus & Zucchini** 25  
Black tiger shrimps (Indonesia) served w/ homemade chickpeas hummus & fresh zucchini
- Bruschetta & Pomodorini (Vegan)** 18  
Cherry tomatoes Pacchelle di "Pomodorino del Piennolo del Vesuvio DOP" (Campania) oregano, basil & Italian Extra Virgin Olive Oil on sourdough bread.
- Seasonal Salad (Vegetarian)** 24  
Arugula, mixed greens, fennel, 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 Stracciatella & Prosciutto** 22  
Sourdough bread w/ stracciatella cheese, Prosciutto di Parma (Emilia Romagna) & Pistacchi (Bronte)
- Mediterranean Salad** 24  
Raw marinated onions, endive, olives, capers, microgreens, mint, walnuts, raisins, goat cheese, cantabrian Anchovies w/lemon vinaigrette.

## 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 Soppresata**  
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 with 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.
- GNOCCHI "Cacio e Pepe" (Vegetarian)** 33  
Fresh STUFFED Gnocchi with three types of Pecorino cheese (Toscana, Sardinia, Lazio) and black pepper from Sarawak (Malesia) & butter infused with sage sauce topped with Pistacchi (Bronte)
- 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 Roman.
- FUSILLI with homemade basil pesto (Vegetarian)** 33  
Fresh Fusilli pasta (short twisted pasta) in homemade pesto sauce, ricotta, sundried tomatoes (Puglia) & lemon zest.
- ANGEL HAIR with Clams** 34  
Fresh extra-thin long pasta in strands, Clams (from West Coast) w/ asparagus cream & parsley
- SPAGHETTONI with Lobster** 40  
Fresh Spaghettoni w/ lobster tail from Maine in cherry tomatoes Pacchelle 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



- NY Strip Steak "Tagliata"** 44  
16 oz New York Strip Steak (New Zealand) served w/ Jerusalem artichokes purée & sautéed asparagus
- 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

