



Menu



N 30- Lola Caffo Amaretto, 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	21
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?	25
N 39- Sazerac Rye Whiskey, Absinthe, Angostura bitters, simple syrup, lemon	21
N 38- Warm up Rye Whiskey, apple cider, lime juice, cinnamon, juniper berries. Served warm	20
N 50- Hugo Spritz Elderflower liquor, Gin, lime juice, natural Prosecco, soda, Mint leaves	21
N 53- "El Loco Cabron" Mezcal, blood Orange bitter, Orgeat, Lime Juice, Italian Amaro Rabitt	22
N 9- Gin & Tonic Dry Gin, Fever-Tree tonic water, lemon wedge, rosemary	20

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

N 1- Negroni Sbagliato Pomegranate, Orange, Gentian Root, Rhodiola	17
N 2- Spicy Margarita Citrus, Jalapeño, Ginger, Damiana	19
N 3- Cucumber Collins Lemon, Alpine Flowers, Ashwagandha	16
N 4- Blood Orange Spritz Ginseng, Holy Basil, Turmeric	17

BEER ON DRAFT

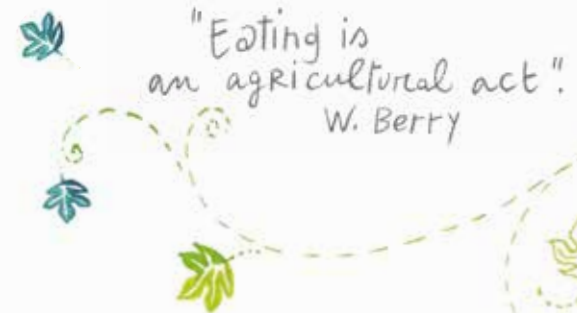
Ale "Guayabera" Citar City Brewing (Florida)	10
Pilsner "Pilsner" Five Boroughs Brewing (Brooklyn)	10
Ipa "Crowded Places" Braven Brewing Company (Rhode Island)	11
Lager "City Light" Five Boroughs Brewing (Brooklyn)	11



103 Havemeyer Street, Brooklyn, NY
haveandmeyer



N 5- Martini Cocktails Gin / Vodka, olive brine, vermouth, olives	21
N 7- Have&Meyer Negroni Gin, Vermouth del Professore Bianco, Varnelli Sibilla Bitter	19
N 8- Farmer "Spritz" Meletti bitter, "Floribunda" Apple Cider with Quince, Oscar 697 Red Vermouth	18
N 12- Paloma Reposado Tequila, fresh lime & grapefruit juice, agave syrup, grapefruit soda	19
N 17- Aged Old' Fashioned Oak-barrel aged Bourbon, Upstate Maple Syrup, bitter drops	24
N 20- Library Espresso Martini Hand-crafted Vodka, long espresso shot, Amara Rossa, cane sugar syrup, coffee beans	22
N 23- On Fire Spicy Habanero Margarita Blanco Tequila, Blood Orange Liqueur (Sicily), Habanero, lime juice	19
N 24- Manhattan Rye Whiskey, Vermouth Professore Bianco, Angostura Bitters	18
N 27- New York Sour Bourbon, Upstate Maple Syrup, fresh lime juice, egg white, red natural wine, maraschino cherry	22



STARTERS



Olives (Vegan) 12

Selection of homemade marinated Cerignola olives (Puglia) & sundried cherry tomatoes (Puglia)

Umbrian Lentil Soup (Vegan) 24

Hearty lentil Soup made w/ renowned Umbrian Mountain lentils IGP from Colfiorito

Assoluto di Burrata (Vegetarian) 24

Fresh & creamy burrata (Puglia) on a silky butternut squash purée, roasted pumpkin seeds served w/ sourdough bread

Shrimps, Hummus & Zucchini 25

Black tiger shrimps (Indonesia) served w/ homemade chickpeas hummus & fresh zucchini

Crostone with Shishito Peppers (Vegan) 18

Sourdough bread with sautéed Shishito, Jalapeño & Serrano peppers.

Bruschetta & Pomodorini (Vegan) 18

Cherry tomatoes Pacchetelle di "Pomodoro del Piennolo del Vesuvio DOP" (Campania) oregano, basil & Italian Extra Virgin Olive Oil on 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)

Porchetta & Porcini Mushrooms 24

Traditional Italian slow-roasted herb pork w/ porcini mushrooms

Crostone Stracciatella & Prosciutto 22

Sourdough bread w/ stracciatella cheese, Prosciutto di Parma (Emilia Romagna) & Pistacchi (Bronte)

Seasonal Salad (Vegetarian) 24

Arugula, mixed greens, fennel, pumpkin seeds, chickpeas, red beets, roasted butternut squash, radicchio & seasonal fruit w/ lemon & pesto dressing.

Scallops with Romanesco purée & 'Nduja 23

Seared scallops, on a Romanesco purée w/ a touch of 'Nduja |Spicy spreadable salami from Calabria

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)

Salumi

...our meats selection

Prosciutto di Parma

Aged 24 months (Parma)

Coppa Italiana

Pork shoulder cut (Parma)

Spicy Soppressata

Curated Italian spicy sausage (Brooklyn)

Chorizo Iberico de Bellota Pata Negra

(\$4 extra)

From iberian Pigs fed with Acorns (Spain)

Pasta



MAFALDE with Lamb ragù 36

Fresh Mafalde pasta (ribbon-shaped pasta w/ wavy edges) w/ slowly cooked white lamb (New Zealand) ragù w/ juniper berries.

PAPPARDELLE with Beef Ragù 33

Fresh Pappardelle pasta with slowly cooked beef ragù from Joyce Farms (North Carolina) & peppercorn, rosemary & Parmigiano Reggiano.

SPAGHETTONI with Lobster 38

Fresh Spaghettoni w/ lobster tail from Maine in cherry tomatoes Pacchetelle di "Pomodoro del Piennolo del Vesuvio DOP" (Campania)

CONCHIGLIE alla Carbonara 34

Fresh Conchiglie pasta (small shell pasta shape) 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)

FUSILLI with homemade Basil Pesto (Vegetarian) 34

Fresh Fusilli pasta (short twisted pasta) in homemade pesto sauce, ricotta & lemon zest.

BUCATINI all'Amatriciana 33

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.

TAGLIATELLE with Burrata & Porcini Mushrooms (Vegetarian) 34

Fresh Tagliatelle w/ creamy Burrata (Puglia) & sauteed porcini mushrooms (Umbria, Italy)

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" 46

16oz New York Strip Steak (New Zeland) served w/ Jerusalem artichokes purée & grilled radicchio.

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

Grilled Octopus 32

Grilled Octopus tentacles (Spain) w/ potatoes, paprika, parsley & sourdough bread



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

