

COCKTAILS

- N 30- Lola** 20
Caffo Amaretto, Mezcal, Orgeat Syrup, lime juice, pineapple juice, citrus bitters, lavender flowers
- N 31- Last Word** 22
Cucumber infused Gin, Maraschino Liqueur, Amaro Grinta, fresh lime juice, cucumber
- N 35- La Matta** 26
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?
- N 39- Sazerac** 21
Rye Whiskey, Absinthe, Angostura bitters, simple syrup, lemon
- N 38- Warm up** 20
Rye Whiskey, apple cider, lime juice, cinnamon, juniper berries. Served warm
- N 50- Hugo Spritz** 21
Elderflower liquor, Gin, lime juice, natural Prosecco, soda, Mint leaves
- N 53- "El Loco Cabron"** 22
Mezcal, blood Orange bitter, Orgeat, Lime Juice, Italian Amaro Rabitt
- N 9- Gin & Tonic** 20
Dry Gin, Fever-Tree tonic water, lemon wedge, rosemary

MOCKTAILS

- Booze-free Craft Cocktails**
Curious Elixir (Hudson Valley, NY)
- N 1- Negroni Sbagliato** 17
Pomegranate, Orange, Gentian Root, Rhodiola
- N 2- Spicy Margarita** 19
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 5- Martini Cocktails** 21
Gin / Vodka, olive brine, vermouth, olives
- N 7- Have&Meyer Negroni** 20
Gin, Vermouth del Professore Bianco, Varnelli Sibilla Bitter
- N 8- Farmer "Spritz"** 19
Meletti bitter, "Floribunda" Apple Cider with Quince, Oscar 697 Red Vermouth
- N 12- Paloma** 19
Reposado Tequila, fresh lime & grapefruit juice, agave syrup, grapefruit soda
- N 17- Aged Old' Fashioned** 24
Oak-barrel aged Bourbon, Upstate Maple Syrup, bitter drops
- N 20- Library Espresso Martini** 22
Hand-crafted Vodka, long espresso shot, Amara Rossa, cane sugar syrup, coffee beans
- N 23- On Fire Spicy Habanero Margarita** 20
Blanco Tequila, Blood Orange Liqueur (Sicily), Habanero, lime juice
- N 24- Manhattan** 21
Rye Whiskey, Vermouth Professore Bianco, Angostura Bitters
- N 27- New York Sour** 22
Bourbon, Upstate Maple Syrup, fresh lime juice, egg white, red natural wine, maraschino cherry

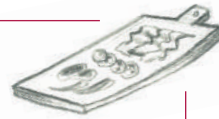
"Eating is an agricultural act."
 W. Berry

STARTERS



- Olives (Vegan)** 12
Selection of homemade marinated Cerignola olives (Puglia) & sundried cherry tomatoes (Puglia)
- Artichokes & Cannellini beans salad (Vegan)** 22
Violetto Artichokes in EVOO, Cannellini beans, fresh parsley & crispy bread
- Assoluto di Burrata & Prosciutto di Parma** 29
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 "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 & Anchovies** 23
Sourdough bread w/ Stracciatella cheese, wild-caught Cantabrian anchovies & lemon zest
- Seasonal Salad (Vegetarian)** 25
Arugula, mixed greens, fennel, pumpkin seeds, chickpeas, red beets, roasted butternut squash, radicchio & seasonal fruit w/ lemon & pesto dressing.
- Scallops with Romanesco purée & 'Nduja** 24
Seared scallops, on a Romanesco purée w/ a touch of 'Nduja |Spicy spreadable salami from Calabria
- Grilled Octopus** 30
Grilled Octopus tentacles (Spain) w/ potatoes, paprika, parsley & 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)
- Mozzarella di Bufala Campana DOP (Cow)**
Creamy- Milky - Delicate (Caserta, Campania)



Salumi

...our meats selection

- Prosciutto di Parma**
Aged 24 months (Parma)
- Coppa Italiana**
Pork shoulder cut (Parma)
- Spicy Soppresata**
Curated Italian spicy sausage (Brooklyn)
- Chorizo Iberico de Bellota Pata Negra**
(\$8 extra charge)
From iberian Pigs fed with Acorns (Covap, 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** 34
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** 35
Fresh Conchiglie pasta (small shell pasta shape) w/ traditional carbonara sauce, Italian salt-cured guanciale, eggs, pecorino cheese & black pepper.
- GNOCCI "Cacio e Pepe" (Vegetarian)** 33
Fresh STUFFED Gnocchi with three types of Pecorino cheese (Toscana, Sardinia, Lazio) and black pepper from Sarawak (Malaysia) & 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** 34
Fresh Bucatini pasta (thick and long tubular-shaped pasta) w/ traditional amatriciana sauce Italian salt-cured guanciale, tomato sauce, spicy peperoncino |Calabrial & black pepper & Pecorino Roman.
- GIGLI alla Gricia con Tartufo** 42
Fresh Gigli pasta (lily-shaped pasta) w/ classic Gricia sauce (guanciale | pecorino cheese | black pepper) & freshly shaved black truffle
- 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"** 47
16oz New York Strip Steak (New Zealand) served w/ Jerusalem artichokes purée & grilled radicchio.
- Lamb Chops** 39
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 \$5 extra charge
Extra Bread \$4