



COCKTAILS

- N 30- Lola** 21
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 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
- N 30- Mezcal Negroni** 21
Mezcal, Red Bitter, Vermouth, Natural Prosecco
- N 31- Lychee martini** 21
Vodka, lychee purée, lime Juice
- N 32- Kisses** 22
Amaretto bitter, Whisky, Cinnamon syrup, fresh Lime juice, bitter, Egg White, cane sugar syrup



MOCKTAILS

- Booze-free Craft Cocktails**
Curious Elixir (Hudson Valley, NY)
- N 1- Negroni Sbagliato** 18
Pomegranate, Orange, Gentian Root, Rhodiola
- N 2- Spicy Margarita** 19
Citrus, Jalapeño, Ginger, Damiana
- N 3- Cucumber Collins** 17
Lemon, Alpine Flowers, Ashwagandha
- N 4- Blood Orange Spritz** 17
Ginseng, Holy Basil, Turmeric

BEER

- Ale** 12
"Guayabera"
Citar City Brewing (Florida)
- Pilsner** 12
"Pilsner"
Five Boroughs Brewing (Brooklyn)
- Ipa** 13
"Crowded Places"
Braven Brewing Company (Rhode Island)
- Lager** 11
"City Light"
Five Boroughs Brewing (Brooklyn)
- Booze-Free Beer** 12

HAVE & MEYER
VINERIA NATURALE CON CUCINA

103 Havemeyer Street, Brooklyn, NY

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Menu



HAVE & MEYER
VINERIA NATURALE CON CUCINA



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** 21
Blanco Tequila, Blood Orange Liqueur (Sicily), Habanero, lime juice
- 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)
- 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** 26
Black tiger shrimps (Indonesia) served w/ homemade chickpeas hummus & fresh zucchini
- Bruschetta & Pomodorini (Vegan)** 18
Cherry tomatoes, 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 & Asparagus** 24
Traditional Italian slow-roasted herb pork w/ sautéed asparagus
- Seasonal Salad (Vegetarian)** 26
Seasonal greens, wild arugula, endive, fennel, pumpkin seeds, cherry tomatoes, chickpeas, seasonal fruit w/lemon & pesto dressing
- Scallops with Zucchini purée & 'Nduja** 24
Seared scallops, on a Zucchini purée w/ a touch of 'Nduja | Spicy spreadable salami from Calabria
- Caprese (Vegetarian)** 26
Buffalo mozzarella | Campania | heirloom tomatoes & homemade pesto sauce
- 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 Soppressata**
Curated Italian spicy sausage (Brooklyn)
- Hand-Cut Chorizo Iberico de Bellota Pata Negra**
From Iberian Pigs fed w/ Acorns (Covap, Spain) | (\$8 extra charge)
- Hand-Cut Jamón Ibérico de Bellota Pata Negra**
Ibérico ham de Pata Negra from Iberian Pigs Fed w/ Acorns (Cinco Jotas, Spain) | (\$10 extra charge)



Pasta



- MAFALDE with Lamb ragù** 35
Fresh Mafalde pasta (ribbon-shaped pasta w/ wavy edges) w/ slowly cooked white lamb (New Zealand) ragù juniper berries
- PAPPARDELLE with Beef Ragù** 33
Fresh Pappardelle pasta with slowly cooked beef ragù from Joyce Farms (North Carolina), peppercorn, rosemary & Parmigiano Reggiano
- TONNARELLI with Lobster** 38
Fresh Tonnarelli (square Spaghetti) w/ lobster tail from Maine in cherry tomatoes Pacchietelle 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
- 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 [Calabria] & black pepper & Pecorino Roman
- 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)
- GNOCCHI alla Sorrentina (Vegetarian)** 33
Soft potato gnocchi baked in rich tomato sauce w/ melted mozzarella, Parmigiano Reggiano | 24 months aged, fresh basil
- BUCATINI 'Nduja and Ricotta** 34
Fresh Bucatini pasta (thick and long tubular-shaped pasta) w/ 'Nduja | Spicy, spreadable Calabrian pork sausage & Ricotta cheese

Fish & Meat



- NY Strip Steak "Tagliata"** 49
16oz New York Strip Steak (New Zealand) served w/ fresh greens
- 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
Wild-Caught Cod Grilled Cod fish filet (Spain) over potatoes purée & sautéed asparagus
- Japanese A5 Wagyu & wild Ramps** 89
Tender Japanese A5 Wagyu w/ exceptional marbling, buttery texture & sautéed wild ramps



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

