



brunch menu

STARTERS



- Olives (Vegan)** 12
Selection of homemade marinated Cerignola olives (Puglia) & sundried cherry tomatoes (Puglia)
- Seasonal Salad (Vegetarian)** 25
Arugula, mixed greens, fennel, pumpkin seeds, chickpeas, red beets, roasted butternut squash, radicchio & seasonal fruit w/ lemon & pesto dressing
- 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) w/ homemade microbasil pesto & Prosciutto di Parma aged 24 months (Emilia Romagna)
- Bruschetta & Pomodorini (Vegan)** 18
Cherry tomatoes Pacchetelle di "Pomodorino del Piennolo del Vesuvio DOP" (Campania) oregano, basil & Italian EVOO on sourdough bread.
- Scrambled eggs Pesto & Pomodorini (Vegetarian)** 22
Scrambled eggs w/ homemade Italian Basil pesto, cherry tomatoes "Paccatelle di Piennolo del Vesuvio" served w/ salad

BRUNCH



- Truffle Sunny-Side Up Eggs (Vegetarian)** 27
Three Sunny-Side Up Eggs, Black Truffle served w/ roasted Paprika potatoes
- Spinach Omelette (Vegetarian)** 24
Tasty Omelette w/ sautéed Spinach, Vermont Creamery Goat Cheese served w/ salad
- Sandwich Porchetta** 22
Sourdough Bread, Porchetta (low-roasted, herb-stuffed Italian pork), Violetto Artichokes in EVOO, Pecorino cheese | Toscanal & mustard served w/ salad
- Sandwich Prosciutto & Straciatella** 23
Sourdough Bread, Prosciutto | aged 18 months|, Straciatella cheese, grilled eggplant served w/ salad
- Focaccia Smoked Salmon & Goat cheese** 24
Smoked Salmon, Goat cheese, Arugula, lemon zest. Served with arugula salad.



Pasta & MAIN



- BUCATINI 'Nduja and Ricotta** 34
Fresh Bucatini pasta (thick and long tubular-shaped pasta) w/ 'Nduja |Spicy, spreadable Calabrian pork sausage & Ricotta cheese
- FUSILLI with homemade Basil Pesto (Vegetarian)** 34
Fresh Fusilli pasta (short twisted pasta) in homemade pesto sauce, ricotta & lemon zest
- GIGLI Pomodoro e Basilico (Vegan)** 31
Fresh Gigli pasta (lily-shaped pasta) w/ Passata di Pomodoro sauce | Casa Marrazzo 1934| Salerno| Campania & freshly Basil
- CONCHIGLIE alla Carbonara** 35
Fresh Conchiglie pasta (small shell pasta shape) w/ traditional carbonara sauce, Italian salt-cured guanciale, eggs, pecorino cheese & black pepper.

- PAPPARDELLE with Beef Ragù** 34
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 Pacchetelle di "Pomodorino del Piennolo del Vesuvio DOP" (Campania)

- Lamb Chops** 39
Lamb Chops |New Zealand| w/ "Shropshire Blue" cheese fondue from Cropwell Bishop Creamery in Nottinghamshire (UK) & a Sunny-Side Up Egg

- Grilled Octopus** 30
Grilled Octopus tentacles (Spain) w/ potatoes, paprika, parsley & sourdough bread 30



Dessert



- Tiramisu** 23
Mascarpone cream, ladyfingers, espresso
- Panna cotta w/ Caramel (gf)** 23
Rich and smooth Panna Cotta w/ homemade Caramel

- Chocolate soufflé*** 17
Warm dark chocolate soufflé w/ berry coulis

*Gluten free option available made with Almond Flour

COCKTAILS



N 5- Martini Cocktails	21	N 30- Lola	20
Gin / Vodka, olive brine, vermouth, olives		Caffo Amaretto, Mezcal, Orgeat Syrup, lime juice, pineapple juice, citrus bitters, lavender flowers	
N 7- Have&Meyer Negroni	20	N 31- Last Word	22
Gin, Vermouth del Professore Bianco, Varnelli Sibilla Bitter		Cucumber infused Gin, Maraschino Liqueur, Amaro Grinta, fresh lime juice, cucumber	
N 8- Farmer "Spritz"	19	N 35- La Matta	26
Meletti bitter, "Floribunda" Apple Cider with Quince, Oscar 697 Red Vermouth		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 12- Paloma	19	N 39- Sazerac	21
Reposado Tequila, fresh lime & grapefruit juice, agave syrup, grapefruit soda		Rye Whiskey, Absinthe, Angostura bitters, simple syrup, lemon	
N 17- Aged Old' Fashioned	24	N 50- Hugo Spritz	21
Oak-barrel aged Bourbon, Upstate Maple Syrup, bitter drops		Elderflower liquor, Gin, lime juice, natural Prosecco, soda, Mint leaves	
N 20- Library Espresso Martini	22	N 53- "El Loco Cabron"	22
Hand-crafted Vodka, long espresso shot, Amara Rossa, cane sugar syrup, coffee beans		Mezcal, blood Orange bitter, Orgeat, Lime Juice, Italian Amaro Rabitt	
N 23- On Fire Spicy Habanero Margarita	20	N 9- Gin & Tonic	20
Blanco Tequila, Blood Orange Liqueur (Sicily), Habanero, lime juice		Dry Gin, Fever-Tree tonic water, lemon wedge, rosemary	
N 24- Manhattan	21	N 19- Bellini	19
Rye Whiskey, Vermouth Professore Bianco, Angostura Bitters		Ca' del Zago Prosecco Col Fondo, white peach purée	
N 27- New York Sour	22	N 25- Mimosa	19
Bourbon, Upstate Maple Syrup, fresh lime juice, egg white, red natural wine, maraschino cherry		Ca' del Zago Prosecco Col Fondo, fresh orange juice	

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	

HAVE & MEYER
VINIBIEN NATURELLE CON CUCINA

103 Havemeyer Street, Brooklyn, NY

 haveandmeyer