



# brunch menu

## STARTERS



- Olives (Vegan)** 12  
Selection of homemade marinated Cerignola olives (Puglia) & sundried cherry tomatoes (Puglia)
- Seasonal Salad (Vegetarian)** 25  
Seasonal greens, wild arugula, endive, fennel, pumpkin seeds, cherry tomatoes, chickpeas, seasonal fruit w/lemon & pesto dressing
- Burrata & Prosciutto di Parma** 29  
Fresh & creamy burrata (Puglia) & Prosciutto di Parma aged 24 months (Emilia Romagna) served w/ sourdough bread
- Bruschetta & Pomodorini (Vegan)** 18  
Cherry tomatoes Pacchettelle di "Pomodoro del Piennolo del Vesuvio DOP" (Campania) oregano, basil & Italian EVOO on sourdough bread
- Heirloom Tomatoes & Cucumber Salad (Vegan)** 23  
A vibrant mix of colorful heirloom tomatoes, cucumber, red spring onion, fresh oregano & basil



## BRUNCH



- Scrambled eggs Pesto & Pomodorini (Vegetarian)** 22  
Scrambled eggs w/ homemade Italian Basil pesto, cherry tomatoes "Paccatelle di Piennolo del Vesuvio" served w/ salad
- Asparagus Sunny-Side Up Eggs (Vegetarian)** 27  
Three Sunny-Side Up Eggs, sautéed Asparagus served w/ roasted Paprika potatoes
- Spinach Omelette (Vegetarian)** 24  
Tasty Omelette w/ sautéed Spinach, Vermont Creamery Goat Cheese served w/ salad
- Sandwich Prosciutto & Stracciatella** 23  
Sourdough Bread, Prosciutto | aged 18 months|, Stracciatella cheese, grilled eggplant served w/ salad
- Sandwich Caprese w/ sourdough Focaccia (Vegetarian)** 21  
Bufalo Mozzarella Campana DOP, heirloom tomatoes, homemade basil pesto on sourdough Focaccia

## Pasta & MAIN



- TONNARELLI 'Nduja and Ricotta** 34  
Fresh Tonnarelli pasta (long square-shaped pasta) w/ 'Nduja | spicy, spreadable Calabrian pork sausage & Ricotta cheese
- VESUVIO PASTA with homemade Basil Pesto (Vegetarian)** 34  
Fresh Vesuvio pasta (short, twisted, spiral-shaped 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
- 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 Romano



- PAPPADELLE 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 Pacchettelle di "Pomodoro 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
- Wild Caught Cod** 33  
Wild-Caught Cod Grilled Cod fish filet (Spain) over potatoes purée & sautéed asparagus



## 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

Gin / Vodka, olive brine, vermouth, olives

21

### N 7- Have&Meyer Negroni

Gin, Vermouth del Professore Bianco, Varnelli Sibilla Bitter

20

### N 8- Farmer "Spritz"

Meletti bitter, "Floribunda" Apple Cider with Quince, Oscar 697 Red Vermouth

19

### 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

20

### N 24- Manhattan

Rye Whiskey, Vermouth Professore Bianco, Angostura Bitters

21

### N 27- New York Sour

Bourbon, Upstate Maple Syrup, fresh lime juice, egg white, red natural wine, maraschino cherry

22

### 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

22

### 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?



26

### N 39- Sazerac

Rye Whiskey, Absinthe, Angostura bitters, simple syrup, lemon

21

### 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

### N 19- Bellini

Ca' del Zago Prosecco Col Fondo, white peach purée

19

### N 25- Mimosa

Ca' del Zago Prosecco Col Fondo, fresh orange juice

19

## MOCKTAILS



### 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



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