



Menu



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

Booze-free Craft Cocktails Curious Elixir (Hudson Valley, NY)	
N 1- Negroni Sbagliato Pomegranate, Orange, Gentian Root, Rhodiola	18
N 2- Spicy Margarita Citrus, Jalapeño, Ginger, Damiana	19
N 3- Cucumber Collins Lemon, Alpine Flowers, Ashwagandha	17
N 4- Blood Orange Spritz Ginseng, Holy Basil, Turmeric	17
BEER	
Ale "Guayabera" Citar City Brewing (Florida)	12
Pilsner "Pilsner" Five Boroughs Brewing (Brooklyn)	12
Ipa "Crowded Places" Braven Brewing Company (Rhode Island)	13
Lager "City Light" Five Boroughs Brewing (Brooklyn)	11
Booze-Free Beer	12

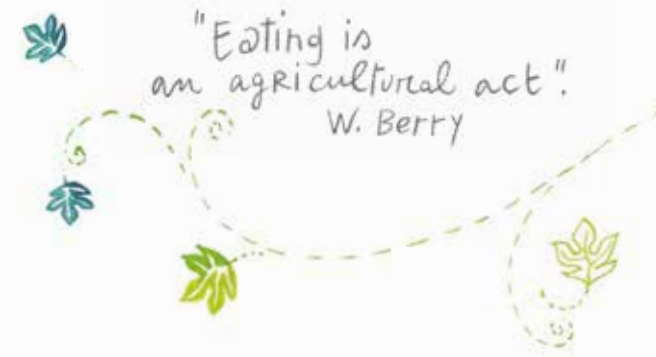


103 Havemeyer Street, Brooklyn, NY

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	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	21
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)

Burrata & Prosciutto di Parma 29

Fresh & creamy burrata (Puglia) & Prosciutto di Parma aged 24 months (Emilia Romagna) served w/ sourdough

Shrimps, Hummus & Zucchini 26

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

Bruschetta & Pomodorini (Vegan) 19

Cherry tomatoes, oregano, basil & Italian Extra Virgin Olive Oil on sourdough bread

Parmigiana di Melanzane (Vegetarian) 25

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) 22

Seasonal greens , wild arugula, endive, fennel, pumpkin seeds, cherry tomatoes , chickpeas, seasonal fruit w/lemon & pesto dressing

Heirloom Tomato & Cucumber Salad (Vegan) 23

A vibrant mix of colorful heirloom tomatoes, cucumber, red spring onion, fresh oregano & basil

Grilled Octopus & Pappa al Pomodoro 30

Grilled Octopus tentacles (Spain) w/ Traditional Tuscan bread and tomato soup with basil and extra virgin olive oil

Crostone Stracciatella & Anchovies 23

Sourdough bread w/ stracciatella cheese, wild-caught Cantabrian anchovies & lemon zest

Couscous with Caponata (Vegan) 24

Couscous paired with sweet-and-sour Sicilian Caponata made with eggplant, tomato, celery & olives.

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)

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

SPAGHETTONI with Lobster 38

Fresh Spaghettoni w/ lobster tail from Maine in cherry tomatoes Pacchettelle 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

GIGLI with homemade Basil Pesto (Vegetarian) 34

Fresh Gigli pasta (flower-shaped 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

VESUVIO PASTA alla Puttanesca (Vegan) 31

Fresh Vesuvio pasta (short, twisted, spiral-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

TONNARELLI 'Nduja and Ricotta 34

Fresh Tonnarelli pasta (long square-shaped pasta) w/ 'Nduja [Spicy, spreadable Calabrian pork sausage & Ricotta cheese

Fish & Meat



NY Strip Steak "Tagliata" 49

16oz New York Strip Steak (New Zeland) served w/ fresh greens

Lamb Chops 41

Lamb chops [New Zealand] w/ "Shropshire Blue" cheese fondue from Cropwell Bishop Creamery in Nottinghamshire (UK) & roasted potatoes

Wild Caught Cod 33

Wild-Caught Cod Grilled Cod fish filet (Spain) over potatoes purée & sautéed asparagus



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

