



brunch menu

STARTERS



- Artichokes in Evoo** (Vegan) 13
Violetto artichokes, tender Italian purple artichokes w/ a delicate, slightly sweet flavor)
- Seasonal Salad** (Vegetarian) 22
Seasonal greens, wild arugula, radicchio, fennel, pumpkin seeds, homemade pickled onion, chickpeas, seasonal fruit w/lemon & pesto dressing
- Parmigiana di Melanzane** (Vegetarian) 25
Grilled eggplant layered w/ Fresh mozzarella di Bufala Campana DOP from Alvincano (Caserta), fresh basil & tomato sauce from Nocera Inferiore (Salerno)
- Endive Salad & Goat Cheese** (Vegetarian) 21
Red Treviso endive, walnuts, fresh goat cheese, fresh pears, dates, w/balsamic vinaigrette | Essenza Acetaia San Giacomo (Reggio Emilia) aged up to 7+ years
- 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 Pacchetelle di "Pomodorino del Pienolo del Vesuvio DOP" (Campania) oregano, basil & Italian EVOO on sourdough bread

BRUNCH



- Scrambled eggs Pesto & Pomodorini** (Vegetarian) 22
Scrambled eggs w/ homemade Italian Basil pesto, cherry tomatoes "Paccatelle di Piennolo del Vesuvio" served w/ salad
- Broccolini Sunny-Side Up Eggs** (Vegetarian) 27
Three Sunny-Side Up Eggs, sautéed Broccolini served w/ sourdough bread (She Wolf Bakery)
- 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

Pasta & MAIN



- VESUVIO PASTA with homemade Basil Pesto** (Vegetarian) 34
Fresh Vesuvio pasta (short, twisted, spiral-shaped pasta) in homemade pesto sauce, ricotta & lemon zest
- RIGATONI alla Carbonara** 35
Fresh Rigatoni pasta (large, short tube-shaped pasta) 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 |Calabrial & black pepper & Pecorino Romano
- 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** 39
Fresh Spaghettoni w/ lobster tail from Maine in cherry tomatoes Pacchetelle di "Pomodorino del Piennolo del Vesuvio DOP" (Campania)
- GNOCCHI "Cacio e Pepe" with Pistacchio di Bronte** (Vegetarian) 38
Fresh STUFFED Gnocchi w/ three types of Pecorino cheese (Toscana, Sardinia, Lazio), black pepper from Sarawak (Malesia) & butter infused with sage sauce topped with Pistacchio di Bronte | Slow Food Presidia
- SPAGHETTI Aglio, Olio e Peperoncino** (Vegan) 30
Fresh Spaghetti for an Italian classic with garlic, EVOO & chili pepper from Calabria
- 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 & Shishito Peppers** 30
Grilled octopus served w/ sautéed shishito peppers on a sourdoughs bread (She Wolf Bakery)
- Wild Caught Cod** 33
Wild-Caught Cod Grilled Cod fish filet (Spain) over potatoes purée & sauteed baby carrotss



Dessert



- Tiramisu** 23
Mascarpone cream, ladyfingers, espresso
- Panna Cotta with Aceto Balsamico** (gf) 23
Creamy Panna Cotta with Essenza Balsamico Acetaia San Giacomo (Reggio Emilia - aged up to 7+ years)
- Chocolate soufflé*** 20
Warm dark chocolate soufflé w/ berry coulis

Gluten free pasta \$4 extra charge | Extra Bread \$4



Slow Food Presidia: projects run by "Slow Food" to protect traditional foods, local producers & biodiversity.

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

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