

NEGRONI

Menu



Kitchen



Sushi



Dolci



Cocktails



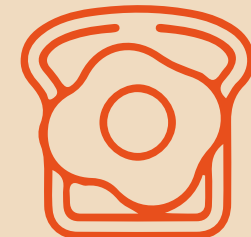
Wines



Beers



Kids Menu



Brunch



Lunch



Happy Hour

NEGRONI

== Kitchen ==

Appetizers

Entrées

Burgers & Sandwichs

Salads



Back



NEGRONI

— Sushi —

Crispy Rice

Sashimi

Nigiri

Sushi Maki

Negroni Experience



Back



NEGRONI

== Dolci ==

DULCE DE LECHE LAVA CAKE 12

Warm dulce de leche cake, caramelized banana and banana gelato.

BASQUE CHEESECAKE 10

Burnt vanilla cheesecake, torched orange, rosemary and mango-passion fruit sauce.

COCONUT FLAN 10

Homemade coconut flan, whipped cream and caramel sauce.

GARIBALDI 8

Campari granita, orange sorbet and dried orange.

TRIPLE CHOCOLATE 11

Chocolate crémeux, Belgian chocolate fudge, cacao nibs and wild berries

AFTER DINNER

ESPRESSO MARTINI 16

E11even vodka, Kalhua coffee liquor, espresso

SAMBUCA ROMANA 13

ROMANA SAMBUCA NERA 13

LIMONCELLO DI CAPRI 13

CANDOLINI GRAPPA RUTA 13

CARAJITO 16

Cazadores coffee tequila, Licor 43, Cynar, Aperol.

AMARO MONTENEGRO 13

AMARO DEL CAPO 13

FRANGELICO 13

BAILEYS IRISH CREAM 13

Thank You for Dining with Us: A 20% service charge is included in your bill to support our dedicated team. We're grateful for your visit!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or underpasteurized milk may increase your risk of foodborne illness.

*While we do our best to accommodate the needs of guests with specific food allergies, please be advised that cross-contamination may occur.



Back



NEGRONI

— Cocktails —

Miami Specials

Premium Selection

Negronis

Spritz & Free Spirits



Back



NEGRONI

Wines

Sparkling

Whites, Rose, Sake

Reds

Wine by the Glass



Back



NEGRONI

Beers

Draft Beers

PINTA LATINA 9
Pilsner from Unseen
Creatures, Miami.

PINTA LATINA 9
IPA from Unseen
Creatures, Miami.

Bottled Beers

PERONI 9
Lager from Italy.

HEINEKEN 9
Pale Lager from Holland.

CORONA EXTRA 9
Pale Lager from Mexico.

STELLA ARTOIS 9
Pilsner from Belgium.

ALLAGASH WHITE 9
Belgian-Style Wheat
Beer from Maine.

LAGUNITAS 9
IPA from California.

MADURO 9
Brown Ale from Tampa.



Back



NEGRONI

— Kids Menu —

INCLUDES A SODA.

PASTA

Spaghetti with italian tomato
or cream or alfredo sauce.

.....

CHEESE BURGER

with home fries.

.....

CHICKEN NUGGETS

with home fries.

All at 13



Back



NEGRONI

Brunch

SATURDAY & SUNDAY 12-4pm

Brunch Drinks

Brunch Specials



Back



NEGRONI

= Lunch Lovers =

MONDAY TO FRIDAY, FROM 12 TO 4 PM

Negroni

Premium

Classic



Back



NEGRONI

== Happy Hour ==

EVERY DAY FROM 4 TO 7 PM

Food

Cocktails

Draft Beers & Wines



Back



NEGRONI

Appetizers

 **House Bread** Sourdough, truffle butter 9

TRUFFLE CARPACCIO* 23

Beef tenderloin, fresh black truffles, aioli, Parmigiano.

TUNA TARTARE* 27

Truffle ponzu sauce, fresh black truffles, sesame, avocado aioli, chipotle, crispy corn tortilla.

TRUFFLE HOME FRIES 18

Potatoes, Parmigiano, fresh black truffles, truffle oil.

PROVOLETA ON FIRE 22

Roasted provolone cheese, caramelized onions, rum flambéed with Galician bread.

GOURMET EMPANADAS 18

Two fried hand-cut angus beef empanadas, criolla salsa.

OUR CALAMARI 19

Fried baby squid, roasted garlic aioli.

GRILLED OCTOPUS 34

Spanish chorizo, fingerling potatoes, caperberry, smoked paprika, EVOO.

YELLOWTAIL CEVICHE 25

Leche de tigre, avocado, red onions, sweet potato, crispy quinoa, micro cilantro.

ROCK SHRIMP 22

Tempura shrimp, sweet chili, chipotle sauce, roasted lemon

Thank You for Dining with Us: A 20% service charge is included in your bill to support our dedicated team. We're grateful for your visit!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or underpasteurized milk may increase your risk of foodborne illness.

*While we do our best to accommodate the needs of guests with specific food allergies, please be advised that cross-contamination may occur.



Back



Home



NEGRONI

Entrées

Beef & Fish

STEAK FRITES 46

Grilled Certified Angus beef skirt steak, fresh black truffle home fries, chimichurri Hollandaise sauce.

FILET MIGNON

"AU POIVRE" 45

Mashed potatoes, Cognac black pepper cream sauce.

MILANESA

NAPOLITANA 36

Breaded chicken or beef, tomato sauce, mozzarella, ham, served with fresh pasta.

BUTTERFLY

BRANZINO 38

Grape tomatoes, capers, kalamata olives, anchovies in Pinot Grigio broth.

SCOTTISH

SALMON 38

Sautéed green Italian vegetables, saffron cream sauce.

Pasta

TRUFFLE GNOCCHI 32

Asiago cheese stuffed potato gnocchi, truffled mushrooms sauce, fresh black truffles

MACARONI ALLA VODKA 26

Rigatoni pasta, creamy tomato vodka sauce, burrata cheese, basil, EVOO.

FETTUCCINE TUNA & LEMON 31

Fettuccine pasta, preserved lemon sauce, pecorino and dill topped with fresh tuna tartare.

CRAB RAVIOLI 26

Sautéed shrimp, saffron cream sauce, gremolata.

LASAGNA BOLOGNESE 26

Homemade traditional beef bolognese lasagna with bechamel sauce and Parmigiano cheese.

Thank You for Dining with Us: A 20% service charge is included in your bill to support our dedicated team. We're grateful for your visit!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or underpasteurized milk may increase your risk of foodborne illness.

*While we do our best to accommodate the needs of guests with specific food allergies, please be advised that cross-contamination may occur.



Back



Home



NEGRONI

== Burgers & Sandwichs ==

Served with home fries. Add \$5 for fresh truffle fries or \$3 for sweet potato fries.

**TRUFFLE
BURGER**
24



Angus beef, sautéed mushrooms, truffle stracciatella cheese, butter lettuce, truffle mayo in a pretzel bun.

NEGRONI CHEESEBURGER 21

Angus beef, crispy bacon, caramelized onions, double cheddar, smoked BBQ sauce in a pretzel bun.

CRISPY CHICKEN SANDWICH 20

Fried breaded chicken breast, avocado, arugula, tomatoes, honey mustard in a Galician bread.

CERTIFIED STEAK SANDWICH 28

Grilled Certificate Angus beef skirt steak, provolone, butter lettuce, tomatoes, chimichurri mayo in a Galician bread.

Thank You for Dining with Us: A 20% service charge is included in your bill to support our dedicated team. We're grateful for your visit!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or underpasteurized milk may increase your risk of foodborne illness.

*While we do our best to accommodate the needs of guests with specific food allergies, please be advised that cross-contamination may occur.



Back



Home



NEGRONI

Salads

Adds on: Shrimp \$10, Salmon \$14, Chicken breast \$10,
Crispy Chicken \$10, Prosciutto di Parma \$7

**OUR
CAESAR**
17

Butter lettuce, Parmigiano, fried capers,
pangrattato with homemade
Caesar dressing

 **QUINOA POKE BOWL 18**

Quinoa, avocado, red onions, sweet corn,
cherry tomatoes, lima beans, mixed greens
with lemongrass vinaigrette.

 **MEDITERRANEAN SALAD 17**

Hummus, arugula, cherry tomatoes, goat cheese,
cucumber, dried kalamata olives, roasted shishito
peppers with lemon vinaigrette.

 **ITALIAN CHOPPED SALAD 17**

Arugula, butter lettuce, pecorino cheese, chickpeas,
red onions, tomatoes, pepperoncini, lemon vinaigrette

Thank You for Dining with Us: A 20% service charge is included in your
bill to support our dedicated team. We're grateful for your visit!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs
or underpasteurized milk may increase your risk of foodborne illness.

*While we do our best to accommodate the needs of guests with specific
food allergies, please be advised that cross-contamination may occur.



Back



Home



NEGRONI

— Crispy Rice* —

Minced fish over fried rice - 2 pieces per order.

TUNA 15

Chipotle, teriyaki sauce,
micro cilantro.

SNOW CRAB 16

Avocado mayo,
serrano peppers.

SALMON 15

Truffle ponzu sauce,
crispy quinoa, scallions.

Thank You for Dining with Us: A 20% service charge is included in your bill to support our dedicated team. We're grateful for your visit!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or underpasteurized milk may increase your risk of foodborne illness.

*While we do our best to accommodate the needs of guests with specific food allergies, please be advised that cross-contamination may occur.



Back



Home



NEGRONI

— Sashimi* —

Thin sliced fish served with sauce - 5 pieces per order.
Classic sashimi available upon request.

TRUFFLE YELLOWTAIL 18

Truffle ponzu sauce, fresh black truffles, shoestring potatoes, togarashi, scallions.

O-TORO 28

Miso sauce, scallions, grated ginger.

SAKE SALMON 17

Yuzu, orange wedges, togarashi, micro cilantro.

AKAMI TUNA 17

Lemongrass sauce, serrano peppers, celery, lime.

CLASSIC SASHIMI SELECTION 35

2 pcs o-toro, 2 pcs yellowtail,
2 pcs salmon, 2 pcs tuna,
grated wasabi, yuzu kosho.

Thank You for Dining with Us: A 20% service charge is included in your bill to support our dedicated team. We're grateful for your visit!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or underpasteurized milk may increase your risk of foodborne illness.

*While we do our best to accommodate the needs of guests with specific food allergies, please be advised that cross-contamination may occur.



Back



Home



NEGRONI

== Nigiri* ==

Sliced fish and special sauce over pressed rice -
2 pieces per order. Classic nigiri available upon request.

SALMON BELLY 18

Sturgeon caviar, crème fraîche.

O-TORO 22

Yuzu kosho, salt flakes.

YELLOWTAIL 12

Lime, lemon zest.

FRENCH TUNA 14

Foie gras, truffle sea salt.

TRUFFLE SALMON 12

Black truffles, honey.

Thank You for Dining with Us: A 20% service charge is included in your bill to support our dedicated team. We're grateful for your visit!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or underpasteurized milk may increase your risk of foodborne illness.

*While we do our best to accommodate the needs of guests with specific food allergies, please be advised that cross-contamination may occur.



Back



Home



NEGRONI

Sushi Maki*

Cut roll with special sauce - 10 pieces per order.

O-TORO TUNA 32

Toro tuna, shiso, cucumber topped with white sturgeon caviar, dried yuzu and Matsukake shoyu.

TRUFFLE TUNA 23

Tuna tartare, avocado topped with tuna, truffle ponzu sauce and scallions.

SNOW CALIFORNIA 24

Alaskan snow crab, avocado, cucumber and sesame seeds topped with spicy mayo and micro cilantro.

PHILLY TO NEW YORK 19

Salmon, cream cheese, avocado, sesame seeds and scallions.

CRISPY 23

Tuna, cream cheese and avocado served fried with teriyaki sauce.

TROPICAL 23

Salmon tartare and mango topped with avocado, sweet chili sauce and scallions.

EBI TERI 21

Grilled shrimps, cream cheese topped with lime and salmon tataki, teriyaki sauce.

SHRIMP BRAVO 23

Crispy shrimp and avocado topped with yellowtail, serrano peppers and mayo chipotle sauce.

SPICY TUNA 22

Spicy tuna tartare, cucumber, grilled scallions topped with spicy mayo and crispy quinoa.

ACEVICHADO 23

Crispy shrimp and avocado topped with tuna, acevichada sauce and micro cilantro.

Thank You for Dining with Us: A 20% service charge is included in your bill to support our dedicated team. We're grateful for your visit!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or underpasteurized milk may increase your risk of foodborne illness.

*While we do our best to accommodate the needs of guests with specific food allergies, please be advised that cross-contamination may occur.



Back



Home



NEGRONI

Negroni Sushi Experience*

Selection of our top items served with Japanese pickles, fresh wasabi and wakame salad

Truffle Combo

TRUFFLE PONZU SALMON CRISPY RICE (1pc)

TRUFFLE YELLOWTAIL SASHIMI (2pcs)

TRUFFLE HONEY SALMON NIGIRI (2pcs)

TRUFFLE TUNA TARTARE MAKI (5pcs)

TRUFFLE FOIE GRAS HAND ROLL (1pc)

54

Negroni Combo

TUNA CRISPY RICE (1pc)

YUZU SALMON SASHIMI (2pcs)

YELLOWTAIL NIGIRI (2pcs)

ACEVICHADO MAKI (5pcs)

SNOW CRAB CALIFORNIA HAND ROLL (1pc)

49

Thank You for Dining with Us: A 20% service charge is included in your bill to support our dedicated team. We're grateful for your visit!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or underpasteurized milk may increase your risk of foodborne illness.

*While we do our best to accommodate the needs of guests with specific food allergies, please be advised that cross-contamination may occur.



Back



Home



NEGRONI

== Miami Specials ==

LET ME IN 21

Clarified vodka punch, vanilla,
passion fruit and lime.

MARGARITA ON TAP 18

Espolon tequila blanco, Grand Marnier,
pineapple juice, citrus juice.
Ask for your favorite rim.

PALOMA 19

Maestro Dobel Diamante blanco,
citrus juice, grapefruit cordial and
Q mixer pink grapefruit soda.

MALECON 18

Flor De Caña 4 yrs rum, Cocchi
Americano, pineapple juice, orgeat,
lime juice, mint and aromatic bitters.

BASTARDITA PICOSA 19

400 Conejos mezcal, Ancho Reyes,
fresh cilantro, pineapple juice
and citrus juice.

LATINO MULE 19

E11ven vodka, passion fruit, citrus juice,
ginger syrup, Q mixer ginger beer
and rose petals.



Back



Home



NEGRONI

== Premium Seleccion ==

DEADPOOL MARGARITA 27

Clase Azul Plata tequila,
Cointreau, citrus juice,
hibiscus syrup and black
Hawaiian sea salt.

AFFOGATO MARTINI 24

Belvedere vodka,
Mr Black coffe liquor,
espresso reduction and
dried vanilla ice cream.

CACAO OLD FASHIONED 21

Four Roses Yellow label
Select Bourbon fat washed
with organic cacao butter,
cocoa bitters and orange oil.



Back



Home



NEGRONI



NEGRONIS

Classico

Campari, Bulldog Gin
Cinzano rosso, Orange.

18

Bianco

400 Conejos mezcal, Luxardo bitter
bianco, Cocchi Americano
bianco, orange bitters.

19

Sour

Campari, Bulldog gin, Cinzano rosso
Grapefruit cordial, Lemon juice,
aquafaba, Angostura bitters.

18

Carnavale

Campari, Santa Teresa 1796,
Leblon Cachaça, Cinzano rosso,
Banana, Angostura bitters.

19

Lychee Negroni

Bulldog gin, Luxardo Bitter Bianco,
Lychee liquor, orange bitters and
Lychee marinated in Campari.

18



Back



Home



NEGRONI

== Spritz ==

APEROL 18

Aperol, Prosecco, sparkling water, orange.

GUAVA 18

Aperol, Guava puree, orange juice, prosecco.

TORINO 18

Italicus, grapefruit cordial, prosecco.

== Free Spirits ==

Same flavor, no alcohol.

NA-GRONI 9

A non-alcoholic version of our favorite cocktail by **Lyres**.

FREE SP(I)RITZ 9

A non-alcoholic version of the most refreshing Italian aperitif by **Lyres**.

POSITANO 9

Pineapple juice, passion fruit mix, aquafaba, lime-lemon cordial and orange bitter.



Back



Home



NEGRONI

= Sparkling =

FAMIGLIA STAITI 56
Prosecco DOC from Italy.

PINK FLAMINGO ROSE 56
Rosé Sparkling wine
from France.

**POMMERY POP SPLIT
BOTTLE 187 ML 28**
Extra Brut Champagne
from France.

**POMMERY
BRUT ROYALE 105**
From Champagne, France.

**POMMERY BLUE SKY
DEMI SEC 141**
Champagne from France.

**MOET & CHANDON
IMPERIAL 195**
From Champagne, France.

**MOET & CHANDON
IMPERIAL ICE 198**
From Champagne, France.

**MOET & CHANDON
IMPERIAL ROSE 198**
From Champagne, France.

VEUVE CLICQUOT 220
From Champagne, France.

DOM PERIGNON 480
From Champagne, France.



Back



Home



NEGRONI

Whites

THE CROSSINGS 56
Sauvignon Blanc from
Marborough, New Zeland.

VEIGA DA PRINCESA 54
Albariño from Rias
Baixas, Spain.

DR. LOOSEN 54
Riesling from
Mosel, Germany.

VILLA SPARINA 52
Gavi di Gavi from
Piedmont, Italy.

EL ENEMIGO 64
Chardonnay from
Mendoza, Argentina.

JERMANN 65
Pinot Grigio from
Veneto Italy.

ROMBAUER 91
Chardonnay from
Carneros, California.

Rose

PINK FLAMINGO 52
Rose from Sable De
Camargue, France.

**LA CHAPELLE GORDONNE
BY POMMERY** 58
Rose from Cotes de
Provence, France.

**CHATEAU D'ESCLANS
WHISPERING ANGEL** 68
Rose from Cotes de
Provence, France.

Sake

**TSUKINOWA BLUE
HUE FUTSU** 12
from Japan.

**GEKKEIKAN JUNMAI
GINJO SAKE
SUZAKU** 48
from Japan, 300 ml.



Back



Home



NEGRONI

— Reds —

HOSTAGE ALTAMIRA SINGLE VINEYARD 56

Malbec from
Mendoza, Argentina.

MARCELO PELLERITI SIGNATURE 62

Cabernet Franc from
Mendoza, Argentina.

ANTINORI IL BRUCIATO 65

Super Tuscan blend from
Bolgheri, Italy.

TINPOT HUT 67

Pinot Noir from
Marlborough, New Zealand.

OCRE 68

Cabernet Franc-Malbec blend
from Patagonia, Argentina.

CHATEAU LA GRAVIERE 72

Lalande de Pomerol from
Bordeaux, France.

BELLE GLOS LAS ALTURAS VINEYARD 78

Pinot Noir from
Monterrey, California.

TRIONE FLATRIDGE RANCH 84

Zinfandel from Sonoma
Coast, California.

CHAPPELLET MOUNTAIN CUVEE 89

Bordeaux blend from
Napa Valley, California.

CAMPO PIANO 95

Amarone della Valpolicella
from Italy.

CATENA ALTA 98

Malbec from Mendoza,
Argentina.

PODERE LA VIGNA 123

Brunello Di Montalcino
from Tuscany, Italy.

CAYMUS 175

Cabernet Sauvignon from
Napa Valley California, USA.



Back



Home



NEGRONI

Wine by the Glass

SPARKLING

FAMIGLIA STAITI 14
Prosecco DOC from Italy.

PINK FLAMINGO

ROSE 14
Rosé Sparkling wine
from France.

WHITES

FLOR DEL INCA 14
Chardonnay from
Mendoza, Argentina

BEATI 14
Pinot Grigio from
Veneto, Italy.

RÉTHORÉ DAVY 14
Sauvignon Blanc from
Val de Loire, France

ROSE

OBRA PRIMA 14
Rose from Mendoza,
Argentina.

PINK FLAMINGO 14
Rose from Sable de
Camargue, France.

RED

FLOR DEL INCA 14
Malbec from Mendoza,
Argentina.

RÉTHORÉ DAVY 15
Pinot Noir from
Val de Loire, France.

BLOCK NINE 15
Cabernet Sauvignon from
Napa Valley, California.



Back



Home



NEGRONI

= Brunch =

SATURDAY & SUNDAY from 12 to 4pm

\$9 – Brunch Cocktails



APEROL SPRITZ
PASSION BELLINI
SANGRIA DE VERANO

Bottomless

(Per person - 2 hrs)

MIMOSAS
PASSION BELLINI
PROSECCO

30

CHAMPAGNE

60



Back




Home




NEGRONI

= Brunch =

SATURDAY & SUNDAY from 12 to 4pm


 **SHAKSHUKA** 19
Tomato sauce, peppers, onions and spices, topped with eggs, goat cheese, cilantro served with long focaccia toast.


NEGRONI BREAKFAST BURRITO 18
Farm eggs, avocado, candied bacon, cheddar sided with green sauce.


 **AVOCADO TOAST** 18
Sourdough, mashed avocado, farm egg served with herbs and watermelon radish salad.

ITALIAN CROISSANT SANDWICH 17
Burrata, prosciutto di Parma, arugula, sundried tomatoes sided with marinated olives.

OPEN OMELETTE 22
Farmed eggs baked in skillet with smoked salmon, avocado, dill, crème fraîche and caviar, served open face.



 **TRUFFLE EGGS** 19
Farm scrambled eggs topped with truffle stracciatella, fresh black truffle, sourdough.

 **ALMOND WAFFLES** 18
Bourbon barrel aged maple syrup, crème chantilly and fresh berries.

 **FLORIDA TOAST** 16
Housemade brioche, topped with whipped ricotta and three Florida farm jams.

STEAK & EGGS 32
Grilled 10 oz New York steak, eggs any style, home fries. .

SIDES

BACON 6
 **TOAST** 4
(Sourdough, Brioche, Focaccia)
SMOKE SALMON 10
 **WILD BERRIES** 5

SPANISH POTATOES 6
TRUFFLE FRIES SIDE 12
AVOCADO 5
 **SWEET POTATO FRIES** 8

Thank You for Dining with Us: A 20% service charge is included in your bill to support our dedicated team. We're grateful for your visit!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or underpasteurized milk may increase your risk of foodborne illness.

*While we do our best to accommodate the needs of guests with specific food allergies, please be advised that cross-contamination may occur.



Back



Home



NEGRONI

= Lunch Lovers =

MONDAY TO FRIDAY, FROM 12 TO 4 PM

Negroni

NEGRONI BEEF

Grilled 10 oz New York steak,
arugula salad,
provoleta cream sauce.

MILANESA NAPOLITANA

Breaded chicken or
beef, tomato sauce,
mozzarella, ham,
served with fresh pasta.

TERIYAKI SALMON

Seared salmon filet,
sautéed vegetables,
teriyaki sauce,
sesame seeds.

27

UPGRADES

COFFEE

Espresso,
Macchiato or
Americano.

2

GLASS OF WINE

Flor del Inca Malbec, La
Florencia Chardonnay,
Obra Prima Rose.

7

BEER BOTTLE

Peroni,
Corona or
Lagunitas.

7

OUR DESSERTS

Choose one option: Triple Chocolate,
Basque Cheesecake, Coconut Flan,
Garibaldi or Dulce de leche lava cake.

8



Back



Home



NEGRONI

= Lunch Lovers =

MONDAY TO FRIDAY, FROM 12 TO 4 PM

Premium

LASAGNA BOLOGNESE

Homemade traditional beef bolognese lasagna with bechamel sauce and Parmigiano cheese.

SHRIMP POKE BOWL

Shrimp, quinoa, avocado, red onions, sweet corn, cherry tomatoes, lima beans, mixed greens with lemongrass vinaigrette. Option tofu.

SUSHI COMBO*

Chef choice
10 pieces maki &
2 pieces Nigiri.

— 22 —

UPGRADES

COFFEE

Espresso,
Macchiato or
Americano.

2

GLASS OF WINE

Flor del Inca Malbec, La
Florencia Chardonnay,
Obra Prima Rose.

7

BEER BOTTLE

Peroni,
Corona or
Lagunitas.

7

OUR DESSERTS

Choose one option: Triple Chocolate,
Basque Cheesecake, Coconut Flan,
Garibaldi or Dulce de leche lava cake.

8



Back



Home



NEGRONI

Lunch Lovers

MONDAY TO FRIDAY, FROM 12 TO 4 PM

Classic

CHICKEN CAESAR SALAD

Grilled chicken breast,
butter lettuce, Parmigiano,
fried capers, pangrattato with
homemade Caesar dressing.

MACARONI ALLA VODKA

Fresh pasta, creamy
tomato vodka sauce,
burrata cheese, basil, EVOO.

NEGRONI CHEESE BURGER

Angus beef, crispy bacon,
caramelized onions,
double cheddar, smoked
BBQ sauce in a pretzel bun.

17

UPGRADES

COFFEE

Espresso,
Macchiato or
Americano.

2

GLASS OF WINE

Flor del Inca Malbec, La
Florencia Chardonnay,
Obra Prima Rose.

7

BEER BOTTLE

Peroni,
Corona or
Lagunitas.

7

OUR DESSERTS

Choose one option: Triple Chocolate,
Basque Cheesecake, Coconut Flan,
Garibaldi or Dulce de leche lava cake.

8



Back



Home



NEGRONI

Happy Hour

EVERY DAY FROM 4 TO 7 PM

FOOD

FRIED BURRATA 11

Fresh tomato sauce, basil and crispy prosciutto di Parma.

GYOZAS (4pcs) 10

Pork, truffle ponzu sauce, scallions.

8HR PORK BELLY 10

Smoked BBQ sauce.

TRUFFLE FRIES SIDE 12

Potatoes, Parmigiano, fresh black truffles, truffle oil.

TUNA HOSOMAKI (4pcs) 10

Tuna, cucumber topped with tobiko and ponzu.

SALMON CRISPY RICE (2pcs) 11

Salmon tartare, avocado-aioli.

GARIBALDI DESSERT 6

Campari granita, orange sorbet and dried orange.

Thank You for Dining with Us: A 20% service charge is included in your bill to support our dedicated team. We're grateful for your visit!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or underpasteurized milk may increase your risk of foodborne illness.

*While we do our best to accommodate the needs of guests with specific food allergies, please be advised that cross-contamination may occur.



Back



Home



NEGRONI

Happy Hour

EVERY DAY FROM 4 TO 7 PM

COCKTAILS

GUAVA SPRITZ

Aperol, Guava puree, orange juice, prosecco.

MARGARITA ON TAP

Espolon tequila blanco, Grand Marnier, citrus juice. Ask for your favorite rim.

PALOMA

Maestro Dobel Diamante blanco, citrus juice, grapefruit cordial and Q mixer pink grapefruit soda.

BASTARDITA PICOSA

400 Conejos mezcal, Ancho Reyes, fresh cilantro, pineapple juice and citrus juice.

LATINO MULE

E11ven vodka, passion fruit, citrus juice, ginger syrup, Q mixer ginger beer and rose petals.

APEROL SPRITZ

Aperol, prosecco, sparkling water, orange.

NEGRONI AUTENTICO

Campari, Bulldog gin, Cinzano rosso, orange.

All at 9



Back



Home



NEGRONI

== Happy Hour ==

EVERY DAY FROM 4 TO 7 PM

DRAFT BEERS

PINTA LATINA

Lager from Unseen
Creatures, Miami.

PINTA LATINA

IPA from Unseen
Creatures, Miami

All at 7

WINE BY THE GLASS

FAMIGLIA STAITI

Prosecco DOC from Italy.

FLOR DEL INCA

Malbec from Mendoza, Argentina.

LA FLORENCIA

Chardonnay from Mendoza, Argentina.

OBRA PRIMA

Rose from Mendoza, Argentina.

All at 9



Back



Home

