

NEGRONI
CAFFÈ - BAR

== **Menu** ==



Cucina



Sushi



Desserts



Cocktails



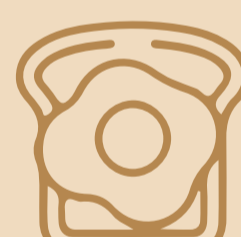
Wines



Beers



Negroni Lovers



Brunch



Lunch Special Salads



Promos

== Cucina ==

Appetizers

Pasta & Risotto

Meat & Fish

Burgers

Salads



Back

== Sushi ==

Crispy Rice

Ceviche

Sashimi

Sushi Nigiri

Sushi Maki



Back

== Desserts ==

TIRAMISU

Mascarpone, coffee, ladyfingers.

14

NAPOLEON

Puff pastry, fresh raspberries, pastry cream,
berries in a negroni sauce.

14

CHOCOLATE CAKE

Pistachio ice cream, vanilla sauce.

14

CRÈME BRÛLÉE

Vanilla, strawberries, orange.

14

AFFOGATO

Espresso coffee,
vanilla ice cream.

12



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== Cocktails ==

Beverly Hills Specials

Premium Selection

Spritz & Martinis



Back

Wines

Red

Whites & Rose

Sparkling



Back

== Beers ==

Craft Beers

BAD HOMBRE 9
Mexican Lager

ALMANAC LOVE 9
Hazy IPA

NORTH COAST-SCRIMSHAW 9
Pilsener Style

Bottles

MORETTI 9
Italian Pale Lager

CORONA 9
Mexican Pale Lager

NEGRA MODELO 9
Mexican Black Lager

HEINEKEN 9
Dutch Pilsener Lager.

HEINEKEN 00 9
Non alcoholic Dutch beer



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NEGRONI

CAFFÈ - BAR

Negroni Lovers

Classic 20

Campari
Bulldog Gin
Cinzano rosso
Orange



Ask for your preference

Sbagliato 18

Campari
Prosecco
Cinzano rosso
Orange slice

Bicicletta 18

Campari
Vermouth rosso
Sauvignon Blanc
Orange slice

Sour 19

Campari
Bulldog Gin
Cinzano rosso,
grapefruit cordial
Lemon juice, aquafaba
Angostura bitters

Buon Vivo 21

Amaro Montenegro
Bulldog Gin
Cocchi rosa
Aperol
Cocchi Americano
bianco

Bianco 20

400 Conejos Mezcal
Luxardo bitter bianco
Cocchi Americano
bianco
Orange bitters

Sonoro 22

Wild turkey fat
washed in organic
cacao butter
Oporto
Campari

Carnaval 21

Campari
Santa Teresa 1976 rum,
Leblon cachaça
Cinzano rosso, banana
Angostura bitters



Stirred



Shaken



Bottled



Mixed



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== Brunch Specials ==

(Available Saturday & Sunday
from noon to 4 pm)

TRUFFLE SCRAMBLED EGGS 26

Scrambled eggs, truffle stracciatella,
sautéed mushrooms.

SHRIMP BURRITO 24

Grill Shrimp, avocado, tomato, lettuce, chipotle,
cotija, tortilla. Served with home fries.
(Truffle Fries option + \$ 6.-)

BREAKFAST BURRITO 19

Scrambled eggs, bacon, avocado, spicy
mayo, tortilla. Served with home fries.
(Truffle Fries option + \$ 6.-)

AVOCADO TOAST 19

Sourdough bread, avocado puree,
tomatoes, red onions, crispy quinoa
and coriander.



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= Appetizers =

 **HOUSE BREAD** Sourdough, ricotta, truffle, honey **9**

 **HOUSE SNACKS** 12

Marinated olives, candied almonds,
pickled mushrooms.

BURRATA 22

Basil pesto, tomatoes, pistachio, pangrattato.
(Add prosciutto di Parma \$6)

 **ROASTED CAULIFLOWER** 20

Vegetarian bagna cauda, lemon,
pistachio, togarashi, herbs.

TRUFFLE CARPACCIO* 29
Beef tenderloin, fresh black truffle,
aioli, Parmigiano.

TRUFFLE BONE MARROW 32
Truffle butter, fresh black truffle,
roasted garlic, sourdough, herbs.

 **TRUFFLE HOME FRIES** 21
Potatoes, fresh black truffles,
truffle oil, Parmigiano.

GRILLED OCTOPUS 32
Smashed potatoes, paprika, cilantro oil.

TUNA TARTARE* 28
Scallions, sesame, avocado, chipotle mayo,
crispy quinoa, ponzu.

OUR CALAMARI 27
Fried baby squid, roasted garlic aioli, lemon.



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Home



= Entrees =

Pasta & Risotto

 **TRUFFLE CACIO E PEPE** 38

Tagliatelle, pecorino, black pepper, fresh black truffle.

 **RIGATONI ALLA VODKA** 32

San Marzano tomato sauce, vodka, pesto, burrata, basil.

SHRIMP PAPPARDELLE 36

Shrimp, tomatoes, fennel, bisque sauce.

MUSHROOM GNOCCHI 32

Sautéed in butter, mushrooms sauce, porcini powder. (Add truffle \$8)

SEAFOOD RISOTTO 38

Shrimp, calamari, mussels, scallops, arborio rice, butter, mascarpone, gremolata.

Meat & Fish

FILET MIGNON "AU POIVRE" 58

Home fries, black pepper, crème fraîche. Option Steak Frites.

RIB EYE 54

Roasted butternut squash purée, arugula salad, chimichurri.

SALMON 38

Broccolini, spinach, green beans, saffron sauce.

SEA BASS 39

Tomatoes, cappers, olives, anchovies, in a white wine sauce.

CHICKEN PARMIGIANA 37

Breaded chicken breast, tomato sauce, mozzarella, Parmigiano, tagliatelle, truffle butter.



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Burgers


Served with Home Fries. (Truffle Fries Option: \$ 6.-)


NEGRONI CHEESE BURGER 26
Swiss cheese, lettuce, tomatoes, Dijon,
pickles, pretzel bun.

TRUFFLE BURGER 29
Mushrooms, burrata, truffle mayo, lettuce,
pretzel bun.

Salads

Add on: Shrimp \$10, Salmon \$12, Chicken breast \$8

 **LATIN 24**
Avocado, corn, cotija cheese, tomatoes,
red onions, crispy quinoa, cilantro, lemon dressing.

 **MEDITERRANEAN 24**
Hummus, cucumber, goat cheese, arugula,
tomatoes, roasted peppers, lemon dressing,
kalamata powder.

Sides

HOME FRIES 9
GREEN LEAFY
VEGETABLES 13
RISOTTO CACIO E PEPE 14

HOUSE SALAD 10
CAESAR SALAD 13
ROASTED BUTTERNUT
SQUASH PURÉE 12



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== Crispy Rice* ==

Minced fish over fried rice - 3 pieces per order.

CRAB 18

Avocado mayo, jalapeño.

TUNA 17

Chipotle, teriyaki, cilantro.

SALMON 16

Ponzu, scallions. crispy quinoa.

== Ceviche* ==

Diced fish tossed with citric sauce.

YELLOW TAIL 23

Leche de tigre, avocado,
sweet potatoes, cilantro.

SEAFOOD 24

Shrimp, calamari, mussels, scallops,
roasted red pepper, leche de tigre,
red onion, sweet potatoes, cilantro.

SALMON 19

Ponzu sauce, cucumber, scallions,
cilantro, wakame seaweed.



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NEGRONI

CAFFÈ - BAR

= Sashimi* =

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

YELLOW TAIL 26

Ponzu,
fresh black truffle.

SALMON 22

Yuzu, orange,
togarashi.

TORO 28

Miso, scallions,
ginger.

TUNA 23

Wasabi, jalapeño,
lemon.

= Sushi Nigiri* =

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

TORO 18

Matsutake shoyu.

YELLOW TAIL 14

Shiso, ponzu.

SALMON BELLY 14

Lemon, maldon salt.

SALMON 12

Fresh black truffles, honey.



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== Sushi Maki* ==

Cut roll with special sauce - 10 pieces per order.

TRUFFLE TUNA 28

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

SHRIMP BRAVO 23

Shrimp, avocado topped with yellow tail, jalapeño, mayo chipotle sauce.

TERIYAKI SALMON 23

Salmon, cucumber topped with salmon tartare and teriyaki sauce.

EBI CRAB 25

Blue crab, crispy shrimp topped with avocado and sweet chili sauce.

SPICY TUNA 22

Tuna, cucumber, scallions topped crispy quinoa, roasted red pepper sauce.

BLUE CALIFORNIA 24

Blue crab, avocado, cucumber topped sesame seed, avocado mayo.

TATAKI SALMON 23

Salmon tartar, shrimp topped with salmon, lime tataki, eel sauce.

CRISPY ACEVICHADO 24

Crispy shrimp, avocado topped with tuna, acevichada sauce, togarashi.



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Beverly Hills Specials

SPICY LOVER 21

400 Conejos mezcal, Ancho Reyes, coriander AOV,
pineapple and lime juice.

PALOMA 19

Milagro tequila blanco, lime juice,
and Fever Tree grapefruit soda.

FARMER'S MARKET TONIC 19

Beefeater gin, seasonal veggies
and tonic water.

LATIN MULE 20

Tito's vodka, passion fruit, Fever Tree ginger beer,
orange and rose petals.

PENICILLIN 1919 23

Johnnie Walker black whisky, 400 Conejos mezcal
house made spicy ginger honey,
lemon-lime, eucaliptus perfume and ginger candy.

THE FOE HAMMER 21

Havana Club rum blanco, Cinzano rosso, bourbon,
pineapple, lemon-lime and nutmeg.



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NEGRONI

CAFFÈ - BAR



SUNSET DISCO MARGARITA

Reserva de la familia tequila plata, Cointreau, lime juice, hibiscus syrup and black Hawaiian sea salt.

29

CACIO E PEPE MARTINI

Gin Mare fat washed in Pecorino cheese and black pepper, Lo- Fi dry vermouth and olive oil.

27

CACAO OLD FASHIONED

Woodford Reserve bourbon, fat washed with organic cacao butter, cocoa bitters and orange oil.

26



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NEGRONI
CAFFÈ - BAR

= Spritz =

APEROL 19

Aperol, Prosecco,
soda water and orange.

GIOVANNE MEETS

OAXACA 20

Aperol, 400 conejos mezcal
orange juice, Prosecco,
soda water and burnt orange.

HUGO 19

St Germain, Prosecco,
soda water and mint.

= Martinis =

MARTINI HILLS 22

Hendrick's gin, Lo-fi dry vermouth,
orange bitter and olives.

EL COYOTE 19

Las Californias Gin, Del Maguey
Vida mezcal, Lo-fi dry
vermouth and almond stuffed olive.

OUR PORNSTAR MARTINI 20

Tito's vodka, passion fruit,
vanilla yogurt and Prosecco.



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Home



= **Red** =

**CATENA VISTA
FLORES MALBEC** 15 | 52
Mendoza, Argentina

**POGGIO SCALETTE
CHIANTI CLASSICO** 16 | 55
Tuscany, Italy

**RAEBURN CABERNET
SAUVIGNON** 16 | 56
Sonoma County, California

**ROW 503 PINOT
NOIR** 17 | 64
Willamette Valley, Oregon

NOVELTY HILL SYRAH 59
Columbia Valley,
Washington

**DRY CREEK VINEYARD
HERITAGE VINES
ZINFANDEL** 66
Sonoma County, California

**EL ENEMIGO CABERNET
FRANC** 69
Mendoza, Argentina

**CHATEAU LA FLEUR DE
BOUARD LALANDE DE
POMEROL 2013** 72
Bordeaux, France

**ORIN SWIFT
ABSTRACT** 81
Napa Valley, California

**BELLE GLOS DAIRYMAN
VINEYARD PINOT
NOIR** 81
Sonoma County,
California

**DOMAINE DU VIEUX
LAZARET CHATEAU
NEUF-DU-PAPE** 88
Rhone, France

**ZUCCARDI
JOSE MALBEC** 109
Mendoza, Argentina

**ZENATO
AMARONE DELLA
VALPOLICELLA** 156
Veneto, Italy

**ALTESINO BRUNELLO
DI MONTALCINO** 158
Tuscany, Italy

**PAHLMAYER JAYSON
CABERNET
SAUVIGNON** 195
Napa Valley, California

**CAYMUS CABERNET
SAUVIGNON** 198
Napa Valley, CA



= Whites =

**ASTROLABE
SAUVIGNON
BLANC 14 | 46**
Marlborough, New Zeland

**AMICI RESERVE
CHARDONNAY 14 | 46**
Sonoma, California

**TIEFENBRUNNER
PINOT GRIGIO 14 | 46**
Alto Adige, IT

**BURGANS
ALBARINO 48**
Rias Baixas, Spain

**LA CRAIE VOUVRAY
CHENIN BLANC 52**
Loire, France

FORGE RIESLING 56
Finger Lakes, NY

**JERMANN PINOT
GRIGIO 65**
Friuli-Venezia Giulia, Italy

**LOUIS POMMERY
CHARDONNAY 68**
Carneros, California

**FROGS LEAP
SAUVIGNON BLANC 71**
Napa Valley, California

**POST AND BEAM
CHARDONNAY 108**
Napa Valley, California

= Rose =

**PINK FLAMINGO
ROSE 14 | 46**
Languedoc-Roussillon,
France

**CHATEAU LA GORDONNE
LA CHAPELLE 62**
Cotes de Provence,
France



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= Sparkling =

**ZARDETTO
PROSECCO 14 | 46**
Veneto, IT

**PINK FLAMINGO
SPARKLING
ROSE 17 | 52**
Veneto, IT

**J VINEYARDS
CUVEE SPARKLING
WINE 19 | 76**
California

**POMMERY BRUT
ROYAL 112**
Champagne, FR

**VEUVE CLICQUOT
YELLOW LABEL
BRUT 145**
Champagne, FR

**LAURENT-PERRIER
BLANC DE BLANCS
BRUT NATURE 179**
Champagne, FR

**LAURENT-PERRIER
CUVEE ROSE 179**
Champagne, FR

**DOM PERIGNON
BRUT 489**
Champagne, FR



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Lunch Special Salads

(Available weekdays
from noon to 4 pm)

SASHIMI SALAD 29

Thin slices of tuna, salmon and yellowtail on top of arugula, seaweed, apples, fennel salad tossed with Nikkei dressing.

SUSHI + SALAD 25

2 Classic Salmon Nigiris +
2 Classic Tuna Nigiris +
Seaweed, arugula, salad
with Asian dressing.

ITALIAN CHOPPED SALAD 19

Radicchio rosso, romaine lettuce, pecorino cheese, chickpeas, red onions, tomatoes, peperoncini, oregano tossed with lemon vinaigrette.

Add protein:

+ Chicken 25 | + Shrimps 27 | + Salmon 29

NEGRONI CAESAR 19

Romaine lettuce, pangrattato, Parmegiano cheese and Caesar dressing.

Add protein:

+ Chicken 25 | + Shrimps 27 | + Salmon 29



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NEGRONI
CAFFÈ - BAR

Cocktail
hour

EVERY DAY - 3 to 6pm

\$10

SELECTED CRAFT COCKTAILS,
SPRITZ & MARTINIS



*premium cocktails are not included

[BOOK YOUR TABLE](#)

[+1 \(310\) 906 8238](tel:+13109068238)



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NEGRONI
CAFFÈ - BAR

Book
**your
event**

AND CREATE A

MEMORABLE EXPERIENCE

#Negronilovers



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