

NEGRONI

== Menu ==



Cucina



Sushi



Desserts



Cocktails



Wines



Beers



Kids Menu



Lunch



Happy Hour

NEGRONI

— Cucina —

Appetizers

Entrées

Pastas & Rice

Fired Steaks

Salads

Accompaniments



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NEGRONI

— Sushi —

Crispy Rice

Our Signatures

Negroni Sushi Experience

Sushi Rolls

Nigiris



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NEGRONI

== Dolei ==

DULCE DE LECHE LAVA CAKE 12

Caramelized banana and
banana ice cream.

HOMEMADE TIRAMISU 10

Biscotti savoiardi, coffee liqueur syrup,
mascarpone, organic cacao powder.

TRIPLE CHOCOLATE 10

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

BASQUE CHEESECAKE 10

Burnt vanilla cheesecake with
torched orange and rosemary.

COCONUT FLAN 8

Dulce de leche sauce, whipped cream.

AFTER DINNER

ESPRESSO MARTINI 12

Vodka, Kalhua coffee liquor, espresso.

SAMBUCA ROMANA 12

SAMBUCA ROMANA NERA 12

LIMONCELLO DI CAPRI 12

CANDOLINI GRAPPA RUTA 12

CARAJITO 12

Cazadores coffee tequila, Licor 43,
Cynar, Aperol.

AMARO MONTENEGRO 12

AMARO DEL CAPO 12

FRANGELICO 12

BAILEYS IRISH CREAM 12



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NEGRONI

— Cocktails —

Specials

Premium Selection

Negronis

Spritz, Free Spirits



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NEGRONI

== Wines ==

Red

Whites, Rose, Sake

Sparkling

Wine by the Glass



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NEGRONI

== Beers ==

DRAFT BEERS

PINTA LATINA 9
Lager from Unseen
Creatures, Miami

PINTA LATINA 9
Amber Ale from Unseen
Creatures, Miami

PINTA LATINA 9
IPA from Unseen
Creatures, Miami

BOTTLED

HEINEKEN 9
Pale Lager from Holland

KIRIM ICHIBAN 9
Premium from Japan

CORONA EXTRA 9
Pale lager from Mexico

LAGUNITAS IPA 9
Ffrom California

STELLA ARTOIS 9
Pilsner from Belgium

PERONI 0.0% 9
ABV Lager from Italy



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NEGRONI

LunchLovers

TWO-COURSES \$20 | THREE-COURSES \$25

MONDAY TO FRIDAY 12 PM - 4 PM

Appetizers

Entrées

Desserts

Beverages



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NEGRONI

== Happy Hour ==

MONDAY TO THURSDAY FROM 4 TO 7 PM

Food

Cocktails

Beers & Wines



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NEGRONI

Appetizers

 **HOUSE BREAD** 9 Sourdough, truffle butter.

TRUFFLE BEEF CARPACCIO* 19

Beef tenderloin, black truffle, aioli,
Parmigiano, chives.

 **TRUFFLE BURRATA 22**

Local burrata, mushroom truffle pâté,
focaccia toast.

TRUFFLE GYOZA 12

Pork, truffle ponzu, black truffle, scallions.
(5pcs)

 **PROVOLETA ON**

FIRE 18

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

PORK BELLY

BAO 13

Crispy pork belly,
Korean BBQ, marinated
red onion, micro cilantro,
bao bun. (2 pcs)

GOURMET

EMPANADA 6

Fried hand-cut angus beef
empanada, criolla salsa.

ROCK SHRIMP 18

Shrimp tempura,
sweet chili
chipotle sauce.

FRITTO MISTO 22

Shrimp, calamari,
mussels, scallops,
mahi mahi, preserved lemon
emulsion, micro basil,
burnt lemon.

GRILLED

OCTOPUS 26

Spanish chorizo,
smashed potatoes,
caperberry, basil pesto,
smoked paprika, EVOO.



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NEGRONI

= Entrées =

STEAK FRITES 39

Grilled 10 oz Certified Angus beef skirt steak, black truffle home fries, chimichurri Hollandaise sauce.

NEGRONI CHEESE BURGER 22

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

MILANESA PARMIGIANA 28

Breaded beef or chicken topped with Italian tomato sauce, mozzarella and Parmigiano served with home fries, fettuccine or mashed potato.

GRILLED SALMON 29

Grilled salmon, mashed potatoes, creamy shrimp sauce.

BUTTERFLY BRANZINO 36

Tomatoes, capers, kalamata olives, anchovies, Pinot Grigio broth.

BUTTERFLY BRANZINO 32

Tomatoes, cappers, kalamata olives, anchovies, Pinot Grigio broth.



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NEGRONI

— Pasta & Rice —

SHORT RIBS RAVIOLI 26

European butter, sage,
ricotta, micro greens.

MACARONI ALLA VODKA 24

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

TRUFFLE GNOCCHI 26

Asiago cheese stuffed potato gnocchi,
mushrooms sauce, black truffle.

LASAGNA BOLOGNESE 24

Traditional bolognese lasagna, bechamel sauce,
Parmigiano cheese.

CREAMY SEAFOOD RICE 29

Shrimp, scallops, calamari, aji amarillo,
Parmigiano, chalaca.



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NEGRONI

◆ FIRED STEAKS ◆

Served with chimichurri, criolla & Hollandaise sauce.
Includes one accompaniment between home fries,
mashed potatoes or small salad.
Make it "Surf & Turf" for \$10.

TOMAHAWK 95

32 oz Certified Angus beef tomahawk (Serves two).
Includes an extra side.

FILET MIGNON 42

10 oz Argentine filet mignon.

RIB EYE STEAK 42

14 oz Certified Angus beef rib eye.

NEW YORK STEAK 36

12 oz Certified Angus beef strip loin.



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NEGRONI

Salads

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

OUR CAESAR SALAD 18

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

QUINOA POKE BOWL 19

Boiled quinoa, corn, lime beans, red onion, grape tomatoes,
spring mix, aged balsamic, olive oil.

DI PARMA SALAD 19

Burrata, prosciutto di Parma, arugula, mix greens,
cherry tomato, red onion, lemon vinaigrette.

Accompaniments

HOME FRIES 8

Homemade french fries.

MASHED POTATOES 8

Golden potatoes.

TRUFFLE FRIES 14

Homemade french fries, black truffle, Parmigiano.

FRIED RICE 8

Vegetables, soy sauce, sesame mix.

FRIED SWEET POTATOES 8

Gorgonzola, honey, herbs.

LOADED BAKED POTATO 10

Sour cream, cheddar jack, chives, bacon.



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NEGRONI

== Crispy Rice ==

Minced fish over fried rice - 2 pieces per order.

WAGYU* 16

Spicy mayo,
chives.

TUNA* 12

Chipotle, teriyaki,
cilantro.

SALMON* 12

Ponzu, scallions,
crispy quinoa.

== Our Signatures ==

TRUFFLE HAMACHI TIRADITO* 21

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

SEAFOOD CEVICHE* 18

Hamachi, shrimps, scallops, leche de tigre,
red onion, red peppers, avocado, sweet
potatoes, choclito, peruvian corn, cilantro.

TUNA TARTARE* 19

Yuzu citrus sauce, sesame, avocado aioli,
chipotle, crispy corn tortilla.



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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 HAMACHI TIRADITO (2pcs)
TRUFFLE HONEY SALMON NIGIRI (2pcs)
TRUFFLE TUNA TARTARE ROLL (5pcs)
TRUFFLE WAGYU HAND ROLL (1pc)

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NEGRONI COMBO

TUNA CRISPY RICE (1pc)
YUZU SALMON SASHIMI (2pcs)
HAMACHI NIGIRI (2pcs)
BRAVO MAKI (5pcs)
SNOW CRAB CALIFORNIA HAND ROLL (1pc)

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NEGRONI

== Sushi Rolls ==

Cut roll with special sauce - 10 pieces per order.

TUNA TARTARE* 23

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

BRAVO* 20

Crispy shrimp, avocado topped with hamachi, acevichada sauce and togarashi.

CRISPY* 20

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

PHILLI TO NEW

YORK* 20

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

NIKKEI* 22

Hamachi, avocado, tobiko topped with tuna batayaki and chalaca.

TRUFFLE SALMON* 22

Salmon, cream cheese, scallions topped with tataki salmon and truffle honey.

TROPICAL* 21

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

TIGER* 23

Snow crab, salmon, cucumber topped with tuna, torched spicy mayo shrimp and tempura crumbs.

RAINBOW* 21

Crispy shrimp, cream cheese, avocado topped with tuna, salmon, hamachi, eel sauce and shoestring potato.

WAGYU A-5* 26

Grilled shrimp, cucumber, avocado topped with wagyu A5 tataki, roasted criolla, shoestring potato.

DRAGON* 23

Snow crab, shrimp, chives topped with avocado, spicy mayo and tobiko.

SPICY TUNA* 21

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



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NEGRONI

— Nigiris —

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

WAGYU A5 CRIOLLO* 18

Maldon salt, criolla salsa,
shoestring potato,

HAMACHI NIKKEI* 12

Acevichada sauce,
togarashi

HONEY TRUFFLE SALMON* 12

Black truffles, honey



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NEGRONI

== Doral Specials ==

LET ME IN

Clarified vodka punch, vanilla, passion fruit and lime.

MARGARITA ON TAP

Espolon tequila blanco, Grand Marnier, pineapple juice, citrus juice.

Ask for your favorite rim.

LATINO MULE

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

PALOMA

Maestro Dobel Diamante tequila blanco, citrus juice, grapefruit cordial and Londons Essence pink grapefruit soda.

BASTARDITA PICOSA

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

SUKOKITO

Flor de caña 7 años, Coco Lopez, licor 43, haba tonka.

== Premium Selection ==

DEADPOOL

MARGARITA 26

Jose Cuervo Reserva de la Familia organic tequila, Cointreau, citrus juice, hibiscus syrup and black Hawaiian sea salt.

AFFOGATO

MARTINI 24

Belvedere vodka, Mr Black coffee 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.



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NEGRONI



NEGRONIS

Sbagliato 16

Campari,
Prosecco,
Cinzano rosso,
orange.

Classico 17

Campari
Bulldog Gin,
Cinzano rosso,
Orange.

Bianco 17

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

Sour 16

Campari, Bulldog gin,
Cinzano rosso, grapefruit
cordial, lemon juice,
aquafaba, Angostura bitters

Carnavale 17

Campari, Santa Teresa 1796,
Leblon cachaça,
Cinzano rosso, banana,
Angostura bitters.



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NEGRONI

== Spritz ==

APEROL 15

Aperol, Prosecco, sparkling water, orange.

GUAVA 15

Aperol, Guava purée, orange juice, Prosecco.

TORINO 15

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, acuafaba, lime-lemon cordial and orange bitter.



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NEGRONI

== Reds ==

CATENA VISTA FLORES 44

Malbec from Mendoza
Argentina

MARCELO PELLERITI SIGNATURE 49

Cabernet Franc from
Mendoza, Argentina

ANTINORI IL BRUCIATO 54

Super Tuscan blend
from Bolgheri, Italy

MALMA 59

Pinot Noir from
Patagonia, Argentina

EL ENEMIGO 62

Cabernet Franc from
Mendoza, Argentina

TRAPICHE GRAN MEDALLA 69

Cabernet Sauvignon from
Mendoza Argentina

EMMOLO BY CAYMUS 72

Merlot from Napa Valley,
California

BELLE GLOS LAS ALTURAS VINEYARD 74

Pinot Noir from Monterrey,
California

METHOD 82

Cabernet Sauvignon from
Napa Valley, California

CAMPO PIANO 89

Amarone della Valpolicella
from Italy

CATENA ALTA 92

Malbec from Mendoza
Argentina

CAYMUS 165

Cabernet Sauvignon from
Napa Valley, California



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NEGRONI

Whites

THE CROSSINGS 46
Sauvignon Blanc from
Marborough, New Zeland

**CATENA APPELLATION
LUJÁN DE CUYO WHITE
CLAY** 48
Semillon-Chenin Blanc
from Agrelo, Argentina

COLOME 48
Torrontes from Salta,
Argentina

VEIGA DA PRINCESA 52
Albariño from Rias
Baixas, Spain

DR. LOOSEN 56
Riesling from Mosel,
Germany

SANTA MARGHERITA 58
Pinot Gris/Grigio from
Trentino-Alto Adige, Italy

EL ENEMIGO 63
Chardonnay from
Mendoza, Argentina

ROMBAUER 79
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** 11
from Japan. Glass.

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



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NEGRONI

Sparkling

CALGRANDA 45
Prosecco DOC from Italy

**PINK FLAMINGO
ROSE 48**
Rosé Sparkling wine
from France

**POMMERY POP SPLIT
Bottle 187 ml 28**
Extra Brut Champagne
from France

CHANDON BRUT 66
Sparkling wine from California

CHANDON ROSE 66
Sparkling wine from California

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

**MOET & CHANDON
IMPERIAL ICE 198**
Fro Champagne, France

VEUVE CLICQUOT 220
From Champagne, France

Wine by the Glass

SPARKLING

CALGRANDA 12
Prosecco DOC from Italy

**PINK FLAMINGO
ROSE 12**
Rosé Sparkling wine
from France

WHITES

**FINCA LA
FLORENCIA 12**
Chardonnay from
Mendoza, Argentina

BEATI 12
Pinot Grigio from Veneto, Italy

IL NIDO 12
Sauvignon Blanc from
Venice, Italy

RED

FLOR DEL INCA 12
Malbec from Mendoza,
Argentina

RÉTHORÉ DAVY 14
Pinot Noir from
Val de Loire, France

BLOCK NINE 14
Cabernet Sauvignon from
Napa Valley, California

ROSE

OBRA PRIMA 12
Rose from Mendoza,
Argentina

PINK FLAMINGO 13
Rose from Sable de
Camargue, France



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NEGRONI

== Happy Hour ==

EVERY DAY FROM 4 TO 7 PM

FOOD

BURRATA 12

Fresh tomato sauce, basil and crispy prosciutto di Parma.

GOURMET EMPANADA 4

Fried hand-cut angus beef empanada, criolla salsa.

FRIED SHRIMP BAO (1 pc) 7

Chipotle mayo, marinated red onion, micro cilantro, bao bun.

ANTIPASTI BOARD 9

Prosciutto di Parma, burratina, marinated olives, crostini.

PORK BELLY 8

Korean bbq sauce, sesame seeds.

TUNA CRISPY RICE* (2pcs) 9

Tuna tartare, spicy mayo, crumble tempura.

SALMON CROQUETTES (2pcs) 9

Fried, sweet chilli sauce.

TRUFFLE FRIES 8

Homemade french fries, black truffle, Parmigiano.



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Home



NEGRONI

COCKTAILS

LET ME IN

Clarified vodka punch, vanilla, passion fruit and lime.

MARGARITA ON TAP

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

SUKOKITO

Flor de caña 7 años, Coco Lopez, licor 43, haba tonka.

PALOMA

Maestro Dobel Diamante tequila blanco, citrus juice, grapefruit cordial and Londons Essence pink grapefruit soda.

TORINO SPRITZ

Italicus, grapefruit cordial, Prosecco.

BASTARDITA PICOSA

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

LATINO MULE

E11ven vodka, passion fruit, citrus juice, ginger syrup, London Essence ginger beer and rose petals.

NEGRONI CLASSICO

Campari, Bulldog gin, Cinzano rosso, orange.

APEROL SPRITZ

Aperol, Prosecco, sparkling water, orange.

GUAVA SPRITZ

Aperol, Guava purée, orange juice, Prosecco.

All at 10



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NEGRONI

BEERS

PINTA LATINA
Pilsner from Unseen
Creatures, Miami

PINTA LATINA
IPA from Unseen
Creatures, Miami.

All at 5

WINE BY THE GLASS

FAMIGLIA STAITI
Prosecco DOC from Italy.

FLOR DEL INCA
Chardonnay from
Mendoza, Argentina.

OBRA PRIMA
Rose from
Mendoza, Argentina.

FLOR DEL INCA
Malbec from
Mendoza, Argentina.

All at 7



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NEGRONI

LunchLovers

TWO-COURSES \$20 | THREE-COURSES \$25

MONDAY TO FRIDAY 12 PM - 4 PM

APPETIZERS

Gourmet Empanada

Fried hand-cut angus beef empanada, criolla salsa. (1 pc)

Fried Shrimp Bao

Chipotle mayo, marinated red onion, micro cilantro, bao bun. (1 pc)

Truffles Fries

Homemade french fries, black truffle, Parmigiano.

Pork Belly

Korean bbq sauce, sesame seeds.

Ceviche Hamachi*

Leche de tigre, onions, peppers, avocado, sweet potatoes, cilantro.

Beef Carpaccio*

Arugula, cherry tomatoes, Parmigiano.

Salmon Croquettes

Fried, sweet chilli sauce. (2 pcs)

Tuna Crispy Rice*

Chipotle, teriyaki, cilantro. (2 pcs)



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NEGRONI

LunchLovers

TWO-COURSES \$20 | THREE-COURSES \$25

MONDAY TO FRIDAY 12 PM - 4 PM

◆ Premium Entrées ◆

New York Steak

Grilled Certified Angus beef strip loin steak 12 oz, home fries, chimichurri mayo.
add \$5.

Chicken Milanese

Breaded chicken breast with Italian salad and balsamic glaze. add \$3.

Salmon Fried Rice

Scottish salmon, teriyaki sauce, fried rice.
add \$3.

◆ Sandwichs ◆

Crispy Chicken Sandwich

Breaded chicken breast, avocado, arugula, tomatoes, honey mustard in a Galician bread with French fries.

LTO Cheese Burger

Certified Angus beef, cheddar cheese, lettuce, tomatoes, onions, smoked BBQ sauce in a pretzel bun with French fries.

Lomito Argentino Sandwich

Filet mignon, lettuce, tomatoes, provolone cheese, chimichurri mayonnaise, served with French fries.

◆ Pastas ◆

Gnocchi Ragout

Potato gnocchi stuffed with asiago cheese, braised short ribs, tomatoes red wine sauce.

Macaroni alla Vodka

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

Lasagna Bolognese

Homemade traditional bolognese lasagna, bechamel sauce, Parmigiano cheese.

◆ Salads ◆

Chicken Caesar Salad

Grilled or Fried chicken, butter lettuce, Parmigiano, fried capers and pangrattato with homemade Caesar dressing.

Shrimp Poke Bowl

Boiled quinoa, shrimp, corn, lima beans, red onion, grape tomatoes, spring mix, aged balsamic, olive oil.

Burrata Salad

Burrata, prosciutto de Parma, arugula, mix greens, cherry tomato, red onion

◆ Sushi ◆

SPECIAL COMBO 10 pieces Sushi Roll, 2 pieces Nigiri.



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NEGRONI

LunchLovers

TWO-COURSES \$20 | THREE-COURSES \$25

MONDAY TO FRIDAY 12 PM - 4 PM

DESSERTS

COCONUT FLAN

Dulce de leche sauce,
whipped cream.

HOMEMADE TIRAMISU

Biscotti savoiardi,
coffee liqueur syrup,
mascarpone,
organic cacao powder.

BEVERAGES

GLASS OF WINE 6

Malbec, Chardonnay or Rose.

BOTTLE BEER 6

Peroni, Corona or Lagunitas.

COFFEE 2

Espresso, Machiatto or Americano.



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Home



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



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