

NEGRONI

== Menu ==



Cucina



Sushi



Desserts



Cocktails



Wines



Beers



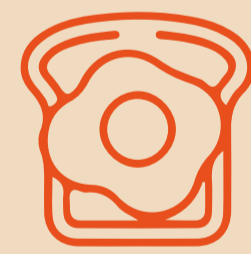
Kids Menu



Lunch



Happy Hour



Brunch



Promos

NEGRONI

— Cucina —

Appetizers

Entrées

Pastas & Risotto

Fired Steaks

Salads

Accompaniments



Back

NEGRONI

— Sushi —

Crispy Rice

Sushi Maki



Back

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 10

Dulce de leche sauce, whipped cream.

AFTER DINNER

ESPRESSO MARTINI 16

Vodka, Kalhua coffee liquor, espresso.

SAMBUCA ROMANA 12

SAMBUCA ROMANA NERA 12

LIMONCELLO DI CAPRI 12

CANDOLINI GRAPPA RUTA 12

CARAJITO 16

Cazadores coffee tequila, Licor 43,
Cynar, Aperol.

AMARO MONTENEGRO 12

AMARO DEL CAPO 12

FRANGELICO 12

BAILEYS IRISH CREAM 12



Back

NEGRONI

— Cocktails —

Specials

Premium Selection

Negronis

Spritz, Free Spirits



Back

NEGRONI

Wines

Red

Whites, Rose, Sake

Sparkling

Wine by the Glass



Back

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

PERONI 9
Lager from Italy

BOTTLED

HEINEKEN 9
Pale Lager from Holland

KIRIM ICHIBAN 9
Premium from Japan

CORONA EXTRA 9
Pale lager from Mexico

LAGUNITAS 9
IPA from California

STELLA ARTOIS 9
Pilsner from Belgium

PERONI 0.0 9
ABV Lager from Italy



Back

NEGRONI

— Kids Menu —

INCLUDES A SODA.

KIDS PASTA

Pasta with your choice of
tomato sauce or cream sauce.

KIDS MILANESA

Fried breaded chicken with
home fries.

KIDS CHEESEBURGER

Beef burger with cheddar
cheese.

All at 14



Back

NEGRONI

LunchLovers

MONDAY TO FRIDAY, FROM 12 TO 4 PM

◆ Entrées \$23 ◆

NEW YORK STEAK

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

CHICKEN MILANESE

Breaded chicken with Italian salad and balsamic glaze.

SALMON FRIED RICE

Scottish salmon, teriyaki sauce, fried rice

◆ Sandwichs \$18 ◆

CRISPY CHICKEN SANDWICH

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

LTO CHEESE BURGER

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

LOMITO ARGENTINO SANDWICH

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

◆ Pastas \$18 ◆

GNOCCHI RAGOUT

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

MACARONI ALLA VODKA

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

LASAGNA BOLOGNESE

Homemade traditional bolognese lasagna, bechamel sauce, Parmigiano cheese.

◆ Salads \$16 ◆

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

BURRATA SALAD

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



Back

Home



NEGRONI

== Happy Hour ==

EVERY DAY FROM 4 TO 7 PM

Food

Cocktails

Beers & Wines



Back

NEGRONI

Appetizers

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

 **PROVOLETA ON FIRE 19**

Roasted provolone cheese, caramelized onions, rum flambéed, Galician bread.
Add Argentine sausage & confited tomatoes \$8

ARGENTINE BOARD 24

Grilled Argentine sausage, chistorra, sweet bread, beef empanada, chimichurri, criolla sauce.

GOURMET EMPANADA 6

One fried empanada with criolla salsa.
Angus beef, ham & cheese or spinach.

TRUFFLE BEEF

CARPACCIO* 19

Beef tenderloin, black truffle, aioli, Parmigiano.

PORK BELLY BAO 15

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

CEVICHE HAMACHI* 18

Leche de tigre, red onion, red peppers, avocado, sweet potatoes, cilantro.

ROCK SHRIMP 18

Shrimp tempura, sweet chili chipotle sauce.

OUR CALAMARI 18

Fried baby squid, roasted garlic aioli, burnt lemon.

TUNA TARTARE* 19

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



Back

Home



NEGRONI

Entrées

STEAK FRITES 39

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

NEGRONI CHEESE BURGER 20

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

MILANESA PARMIGIANA 29

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

SALMON 32

Grilled salmon, mashed potatoes, creamy shrimp sauce.

BUTTERFLY BRANZINO 36

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

GRILLED OCTOPUS 33

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



Back

Home



NEGRONI

= Pasta & Risotto =

TRUFFLE GNOCCHI

 28

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

MACARONI ALLA VODKA 24

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

OSSO BUCO PASTA 28

Fresh mezzi paccheri,
osso buco ragout,
stracciatella, butter,
Parmigiano, porcini
pangrattato.

CRAB RAVIOLI 26

Sautéed shrimp, saffron
cream sauce, gremolata.

LASAGNA BOLOGNESE 23

Homemade traditional
bolognese lasagna,
bechamel sauce,
Parmigiano cheese.

BEEF RISOTTO 31

Parmigiano rice, braised
boneless beef short ribs in
red wine tomato sauce.



Back

Home



NEGRONI

◆ FIRED STEAKS ◆

Served with chimichurri, criolla & Hollandaise sauce. Includes one accompaniment between home fries, mashed potatoes, rice 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 43

10 oz Argentine filet mignon.

RIB EYE STEAK 43

14 oz Certified Angus beef rib eye.

NEW YORK STEAK 36

12 oz Certified Angus beef strip loin.



Back

Home



NEGRONI

Salads

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

OUR CAESAR SALAD 17

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

QUINOA POKE BOWL 21

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

BURRATA SALAD 17

Burrata, arugula, mix greens, cherry tomato, red onion.

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 seeds.

FRIED SWEET POTATOES 10

Gorgonzola, honey, herbs.

LOADED BAKED POTATO 10

Sour cream, cheddar jack, chives, bacon.



Back

Home



NEGRONI

== Crispy Rice ==

Minced fish over fried rice - 2 pieces per order.

BLUE CRAB* 13

Avocado mayo,
serrano pepper.

TUNA* 12

Chipotle, teriyaki,
micro cilantro.

SALMON* 12

Ponzu, scallions,
crispy quinoa.



Back

Home



NEGRONI

— Sushi Maki —

Sushi cut roll - 10 pieces per order.

TUNA TARTARE* 22

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

BRAVO* 21

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

TROPICAL* 21

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

CRISPY* 20

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

PHILLI TO NEW YORK* 19

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

NIKKEI* 21

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

DRAGON* 21

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

RAINBOW* 21

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

TRUFFLE SALMON* 22

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

TIGER* 23

Blue crab, salmon, cucumbertopped with tuna, torched spicy mayo shrimp and tempura crumbs.



Back

Home



NEGRONI

— Specials —

MARGARITA ON TAP 16

Espolon tequila blanco, Grand Marnier, pineapple juice, citrus juice, ginger syrup and tajin.

PALOMA 16

Espolon tequila blanco, citrus juice, grapefruit cordial, Fever Tree grapefruit soda.

LOVE PUNCH 16

Flor de Caña 4 yrs Oro rum, pineapple juice, orange juice, cinnamon stick, orange chip, simple syrup.

BASTARDITA PICOSA 16

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

ITALIAN MOJITO 16

Flor de Caña 4 yrs extra seco rum, Aperol, fresh mint, citrus juice and simple syrup.

LATINO MULE 16

Vodka, passion fruit, lemon juice, ginger syrup, Fever tree ginger beer, orange and rose petals.

— Premium Selection —

DEADPOOL

MARGARITA 24

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

AFFOGATO

MARTINI 19

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

CACAO OLD

FASHIONED 19

Wild Turkey 101 fat washed with organic cacao butter, cocoa bitter and orange oil.



Back

Home



NEGRONI



NEGRONIS

Classico 17

Campari
Bulldog Gin,
Cinzano rosso,
Orange.

Bianco 17

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

Sbagliato 16

Campari,
Prosecco,
Cinzano rosso,
orange.

Negroni Sour 17

Campari, Bulldog gin,
Cinzano rosso, citrus juice,
aquafaba, grapefruit cordial,
Angostura bitter.

Boulevardier 18

Campari,
Wild Turkey bourbon,
Cinzano rosso,
orange.



Back

Home



NEGRONI

== Spritz ==

APEROL ON TAP 16

Aperol, prosecco, sparkling water, orange.

GUAVA 16

Aperol, Guava puree, orange juice, prosecco.

TORINO 16

Italicus, grapefruit cordial, prosecco.

== Free Spirits ==

Same flavor, no alcohol.

NA-GRONI 8

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

FREE SP(I)RITZ 8

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

POSITANO 8

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



Back

Home



NEGRONI

== Red ==

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

TINPOT HUT 59

Pinot Noir from
Marlborough, New Zealand

EL ENEMIGO 62

Cabernet Franc from
Mendoza, Argentina

CABRILLO 69

Blend from Napa Valley,
California

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

THE PRISIONER 95

Cabernet Sauvignon from
Napa Valley, California



Back

Home



NEGRONI

Whites

THE CROSSINGS 46
Sauvignon Blanc from
Marborough,
New Zeland

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.



Back

Home



NEGRONI

Sparkling

FAMIGLIA STAITI 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

POMMERY BLUE SKY 141
Demi-sec Champagne
from France

Wine by the Glass

SPARKLING

AMIGLIA STAITI 12
Prosecco DOC from Italy.

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

WHITES

FLOR DEL INCA 12
Chardonnay from Mendoza,
Argentina.

BEATI 12
Pinot Grigio from Veneto, Italy.

RÉTHORÉ DAVY 12
Sauvignon Blanc from Val de
Loire, France

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



Back

Home



NEGRONI

== Happy Hour ==

EVERY DAY FROM 4 TO 7 PM

FOOD

FRIED BURRATA 12

Fresh tomato sauce, basil and crispy prosciutto di Parma.

GOURMET EMPANADA 4

Choose one: Beef, ham & cheese or spinach.

FRIED SHRIMP BAO 7

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

TABLITA ITALIANA 9

Prosciutto, burratina, marinated olives, crostinni.

GYOZAS 9

Pork, truffle ponzu sauce, scallions. (4pcs)

PORK BELLY 9

Korean bbq sauce, sesame seeds.

TUNA CRISPY RICE* 9

Tuna tartare, spicy mayo, crumble tempura. (2pcs)

SALMON CROQUETTES 9

Fried, sweet chilli sauce. (2pcs)



Back

Home



NEGRONI

COCKTAILS

MARGARITA ON TAP

Espolon tequila blanco, Grand Marnier, pineapple juice, citrus juice, ginger syrup and tajin.

PALOMA

Espolon tequila blanco, citrus juice, grapefruit cordial, Fever Tree grapefruit soda.

LOVE PUNCH

Flor de Caña 4 yrs Oro rum, pineapple juice, orange juice, cinnamon stick, orange chip, simple syrup

ITALIAN MOJITO

Flor de Caña 4 yrs extra seco rum, Aperol, fresh mint, citrus juice and simple syrup.

BASTARDITA PICOSA

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

LATINO MULE

Vodka, passion fruit, lemon juice, ginger syrup, Fever tree ginger beer, orange and rose petals.

All at 9



Back

Home



NEGRONI

BEERS

PERONI
Lager
from Italy.

PINTA LATINA
IPA from Unseen
Creatures, Miami.

PINTA LATINA
Pilsner from Unseen
Creatures, Miami

PINTA LATINA
Amber Ale from Unseen
Creatures, Miami

All at 6

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 8



Back

Home



NEGRONI

== Lunch ==

Entrees

Sandwichs

Pastas

Salads

Upgrades



Back

NEGRONI

Upgrades

APPETIZERS

GOURMET EMPANADA

Choice one: Beef, ham & cheese or spinach. **4**

FRIED SHRIMP BAO

Chipotle mayo, marinated red onion, micro cilantro, bao bun. **7**

TABLITA ITALIANA

Prosciutto, burratina, marinated olives, crostinni. **7**

GYOZAS

Pork, truffle ponzu sauce, scallions. (4pcs) **7**

SALMON CROQUETTES

Fried, sweet chilli sauce. (2 pcs) **7**.

DESSERTS

COCONUT FLAN

Dulce de leche sauce, whipped cream. **5**

HOMEMADE TIRAMISU

Biscotti savoiardi, coffee liqueur syrup, mascarpone, organic cacao powder. **5**

BEVERAGES

GLASS OF WINE

Malbec, chardonnay or rose. **5**

BOTTLE BEER

Peroni, Corona or Lagunitas. **5**

COFFEE

Espresso, Machiatto or Americano. **2**



Back

Home



NEGRONI

Brunch Buffet

SATURDAY & SUNDAY FROM 10 AM TO 4 PM

\$29*
*Promotional Price

ALL YOU CAN EAT

DRINKS NOT INCLUDED

ENJOY IT WITH OUR BOTTOMLESS
COCKTAILS PROMOTIONS

Bottomless

Signature Brunch Cocktails



Back

NEGRONI

— Brunch Buffet —

SATURDAY & SUNDAY FROM 10 AM TO 4 PM

Bottomless

(Per person - 2 hrs)

APEROL SPRITZ, PROSSECO & MIMOSAS

\$25

MARGARITA ON TAP

\$45



Back

Home



NEGRONI

— Brunch Buffet —

SATURDAY & SUNDAY FROM 10 AM TO 4 PM

Signature Brunch Cocktails

MARGARITA ON TAP 16

Espolon tequila blanco, Grand Marnier, pineapple juice, citrus juice, ginger syrup and tajin.

BLOODY NIKKEI 14

Sky vodka, leche de tigre, veggie juice, olives.

TINTO DE VERANO 14

Cabernet Sauvignon, lemon-lime juice, passion fruit, soda.

PALOMA 16

Espolon tequila blanco, citrus juice, grapefruit cordial, grapefruit soda.

APEROL SPRITZ 16

Aperol, Prosecco, sparkling water, orange.

LATINO MULE 16

Vodka, passion fruit, lemon juice, ginger syrup, ginger beer, orange and rose petals.

BASTARDITA PICOSA 16

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

MIMOSA 14

Options: CLASIC, PASSION FRUIT, GUAVA.

AFFOGATO MARTINI 19

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



Back

Home



NEGRONI

— WESTON —

EVERY SATURDAY & SUNDAY
from 10 am to 4 pm



Brunch Buffet

• \$29* •

*Promotional Price

ALL YOU CAN EAT

DRINKS NOT INCLUDED

ENJOY IT WITH OUR BOTTOMLESS
COCKTAILS PROMOTIONS

BOOK YOUR TABLE

Back

+1 (954) 444-0086

Home



NEGRONI

— WESTON —

EVERY 29th / 6-10pm

Gnocchi Day

BUY ONE AND GET A FREE
GLASS OF WINE

BOOK YOUR TABLE

+1 (954) 444 - 0098



Back

Home



NEGRONI

— WESTON —

MONDAY TO FRIDAY / 12-4pm

Lunch Lovers

FOOD FROM

\$16

BOOK YOUR TABLE

+1 (954) 444-0096

 Back

Home 