

NEGRONI

== Menu ==



Cucina



Sushi



Desserts



Cocktails



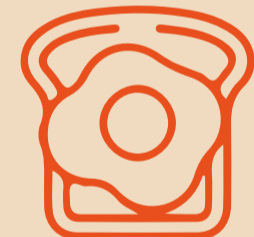
Wines



Beers



Kids Menu



Brunch



Happy Hour



Promos

**NEGRONI**

# == Cucina ==

**Appetizers**

**Entrées**

**Pastas & Rice**

**Fired Steaks**

**Salads**

**Accompaniments**



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**NEGRONI**

# — Sushi —

**Raw Bar**

**Sushi Experience**

**Sushi Rolls**



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## NEGRONI

# == Dolei ==

### **DULCE DE LECHE LAVA CAKE 12**

Caramelized banana and  
banana gelato.

### **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.

### **DULCE DE LECHE CREPES 8**

Caramelized crepes, dulce de leche,  
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**

### **AMARO MONTENEGRO 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

**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

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**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, cheddar cheese with home fries.

## **KIDS CHICKEN TENDER**

Fried chicken tender with home fries.

**All at 14**

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**NEGRONI**

# == Happy Hour ==

EVERY DAY FROM 3 TO 7 PM

**Food**

**First pour drink**

**Cocktails**

**Beers & Wines**



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## NEGRONI

# Appetizers

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

**TRUFFLE BEEF CARPACCIO\*** 22

Beef tenderloin, black truffle, aioli,  
Parmigiano, chives

 **TRUFFLE BURRATA** 22

Local burrata, mushroom truffle pâté,  
focaccia toast. add prosciutto di Parma 5

**TRUFFLE GYOZA** 13

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

 **PROVOLETA ON FIRE** 19

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

**PORK BELLY BAO** 14

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

**GOURMET**

**EMPANADA** 6

Fried hand-cut angus beef  
empanada, criolla sauce.

**ROCK SHRIMP** 19

Shrimp tempura, sweet chili  
chipotle sauce.

**OUR CALAMARI** 19

Fried baby squid,  
preserved lemon emulsion,  
micro basil, burnt lemon.

**GRILLED OCTOPUS** 28

Spanish chorizo, smashed  
potatoes, caperberry,  
roasted garlic aioli,  
smoked paprika, EVOO

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# NEGRONI

## = Entrées =

### **FILET MIGNON 43**

oz. beef tenderloin, creamy mustard sauce,  
served with Provençal fries.

### **NEGRONI CHEESE BURGER 22**

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 potatoes.

### **GRILLED SALMON 31**

Grilled salmon, mashed potatoes,  
creamy shrimp sauce.

### **BUTTERFLY BRANZINO 32**

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

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# NEGRONI

## == Pastas & Rice ==

### **SHORT RIBS RAVIOLI 27**

European butter, sage, creamy pecorino sauce, ricotta, micro greens.

 **MACARONI ALLA  
VODKA 25**  
Fresh pasta, creamy tomato vodka sauce, burrata cheese, basil, EVOO.

 **TRUFFLE GNOCCHI 27**  
Asiago cheese stuffed potato gnocchi, mushrooms sauce, black truffle.

**LASAGNA  
BOLOGNESE 25**  
Traditional Bolognese lasagna, bechamel sauce, Parmigiano.

**SEAFOOD  
RISOTTO 29**  
Arborio rice, shrimp, scallops, calamari, lobster broth, butter, Parmigiano, gremolata.

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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 115**

32 oz. Angus beef tomahawk,  
includes an extra side.

### **SKIRT STEAK 43**

10 oz. Prime skirt steak.

### **RIB EYE STEAK 48**

14 oz. Beef rib eye.

### **FLAP STEAK 39**

12 oz. Beef flap meat.

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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 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,  
grape tomatoes, red onion, lemon vinaigrette.

# Accompaniments

### HOME FRIES 9

Homemade French fries.

### MASHED POTATOES 9

Golden potatoes.

### TRUFFLE FRIES 12

Homemade French fries,  
black truffle, Parmigiano.

### FRIED RICE 9

Vegetables, soy sauce,  
sesame mix.

### FRIED SWEET POTATOES 9

Gorgonzola, honey, herbs.

### PROVENÇAL FRIES 10

Homemade French fries,  
parsley, garlic

### STEAMED RICE 7

Calrose rice.

### CREAMY SPINACH 10

Sautéed spinach,  
sweet corn,  
creamy pecorino.

### HOUSE SALAD 7

Mix greens, red onions,  
grape tomatoes.

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## NEGRONI

# Raw Bar

### **CEVICHE CLASSIC\*** 19

Corvina, leche de tigre, onions, peppers, avocado, sweet potatoes, choclito, Peruvian corn, cilantro.

### **TUNA TARTARE\*** 19

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

### **TRUFFLE TIRADITO\*** 21

Hamachi, truffle ponzu sauce, fresh black truffle, shoestring potatoes, togarashi, scallions.

### **MEXICAN SHRIMP COCKTAIL\*** 21

Cocktail sauce, cucumber, red onions, celery, avocado, crispy corn tortillas.

### **CEVICHE MIXTO\*** 20

Corvina, shrimp, leche de tigre, aji amarillo, onion, peppers, avocado, sweet potatoes, choclito, Peruvian corn, cilantro.

### **SALMON TARTARE\*** 19

Wakame salad, cucumber, scallions, togarashi, ponzu sauce, spicy mayo, crispy wonton

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# NEGRONI

## ✦ Sushi Experience ✦

Selection of our top items served with wasabi and wakame salad.

### **TRUFFLE COMBO\***

- Truffle ponzu salmon crispy rice (1 pc)
- Truffle hamachi sashimi (2 pcs)
- Truffle honey salmon nigiri (2 pcs)
- Truffle tuna tartare roll (5 pcs)
- Truffle shrimp hand roll (1 pc)

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### **NEGRONI COMBO\***

- Tuna crispy rice (1 pc)
- Yuzu salmon sashimi (2 pcs)
- Hamachi nigiri (2 pcs)
- Bravo roll (5 pcs)
- Snow crab California hand roll (1 pc)

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# NEGRONI

## == Sushi Rolls ==

Cut roll with special sauce - 10 pieces per order.

### **TUNA TARTARE\*** 24

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

### **BRAVO\*** 22

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\*** 22

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

### **RAINBOW\*** 23

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

### **TRUFFLE SALMON\*** 24

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

### **DRAGON\*** 24

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

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## 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**

Los Javis Espadin 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**

Sky 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.



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# NEGRONI



## NEGRONIS

### Classico 17

Campari  
Bulldog Gin,  
Cinzano rosso,  
Orange.

### Bianco 17

Los Jarvis Espadin 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.

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## NEGRONI

# == Spritz ==

### **APEROL ON TAP 16**

Aperol, Prosecco, soda 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.

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# 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

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## 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.

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## 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

**FAMIGLIA 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

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# NEGRONI

## == Happy Hour ==

EVERY DAY FROM 3 TO 7 PM

### FOOD

**SALMON NIGIRI\*** (2 pcs) 9  
Torched with chipotle mayo,  
micro cilantro.

**GOURMET EMPANADA** 5  
Fried hand-cut angus beef empanada,  
criolla salsa.

**PORK BELLY BAO** (1 pc) 8  
Crispy pork belly, Korean BBQ, marinated  
red onion, microcilantro, bao bun.

**ANTIPASTI BOARD** 12  
Prosciutto di Parma, burratina,  
marinated olives, focaccia toast.

**ROCK SHRIMP** 10  
Shrimp tempura, sweet chili, chipotle sauce.

**TUNA CRISPY RICE\*** (2pcs) 9  
Tuna tartare, spicy mayo, crumble tempura.

**TRUFFLE FRIES** 9  
Homemade French fries,  
black truffle, Parmigiano.

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# NEGRONI

## FIRST POUR DRINK 10

(options of neat, on the rocks, or add mixers)

### WHISKEY

Old Parr, Buchanan's 12

### RUM

Flor de Caña

### BOURBON

Four Roses

### MEZCAL

Los Javis Espadin

### TEQUILA

Casa Azul

### BOTTLE SERVICE

STARTING FROM 175

Ask your server about our bottle service.

### VODKA

Eleven

## COCKTAILS 10

### NEGRONI CLASSICO

Campari, Bulldog gin, Cinzano rosso, orange.

### LATINO MULE

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

### APEROL SPRITZ

Aperol, Prosecco, sparkling water, orange.

### ESPRESSO MARTINI

Eleven vodka, espresso, Kahlua and simple syrup.

### MARGARITA ON TAP

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

### OLD FASHIONED

Four Roses bourbon, simple syrup, Angostura bitter and orange peel.

### MOJITO

Flor de caña rum, sugar cane, lime, mint and soda.

An 18% service charge is included on all bar tabs and parties of 5 or more. We add a 2.8% Hospitality Support Fee to your bill to help support fair wages, benefits, and the well-being of our team. This is not a tip and is not distributed directly to staff. If you'd prefer to remove those charges, just let us know – we're happy to help. While we do our best to accommodate the needs with specific food allergies, please be advised that cross-contamination may occur



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# NEGRONI

## == Happy Hour ==

EVERY DAY FROM 4 TO 7 PM

### BEERS

**PINTA LATINA**  
Pilsner from Unseen  
Creatures, Miami

**PINTA LATINA**  
IPA from Unseen  
Creatures, Miami

All at 5

### WINE BY THE GLASS

**TORRESELLA**  
Prosecco DOC from Italy.

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

**OBRA PRIMA**  
Rosé from  
Mendoza, Argentina.

**FINCA LA FLORENCIA**  
Malbec from  
Mendoza, Argentina.

All at 7

An 18% service charge is included on all bar tabs and parties of 5 or more. We add a 2.8% Hospitality Support Fee to your bill to help support fair wages, benefits, and the well-being of our team. This is not a tip and is not distributed directly to staff. If you'd prefer to remove those charges, just let us know – we're happy to help. While we do our best to accommodate the needs with specific food allergies, please be advised that cross-contamination may occur



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**NEGRONI**

# Brunch Buffet

SATURDAY & SUNDAY FROM 11 TO 4PM

◆ \$34<sup>50</sup> ◆

**ALL YOU CAN EAT**

DRINKS NOT INCLUDED

ENJOY IT WITH OUR BOTTOMLESS  
COCKTAILS PROMOTIONS

**Bottomless**

**Signature Brunch Cocktails**



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NEGRONI

# — Brunch Buffet —

SATURDAY & SUNDAY FROM 11 TO 4PM

## Bottomless

(Per person - 2 hrs)

**APEROL SPRITZ, PROSSECO & MIMOSAS**

**\$25**

**MARGARITA ON TAP**

**\$45**



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**NEGRONI**

# — Brunch Buffet —

SATURDAY & SUNDAY FROM 11 TO 4PM

## 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.



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# NEGRONI

— WESTON —

EVERY SATURDAY & SUNDAY  
from 11 am to 4 pm

## NEW MENU Brunch Buffet!

YOUR WEEKEND JUST GOT BETTER!



Discover our NEW, REFRESHED  
BRUNCH BUFFET options,  
now featuring a selection of freshly  
grilled meats from our grill station.



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# NEGRONI


— WESTON —

ALL DAY - EVERY THURSDAY

# SPRITZ DAY

\$7

BOOK YOUR TABLE

 +1 (954) 444-0096

#Negronilovers



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