

NEGRONI

== Menu ==



Kitchen



Sushi



Dolci



Cocktails



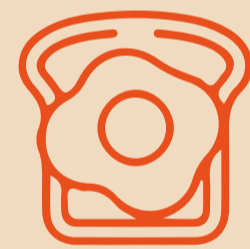
Wines



Beers



Happy Hour



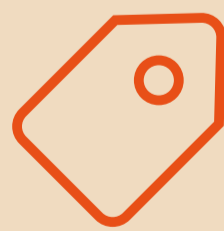
Brunch



Kids Menu



Lunch



Promos

NEGRONI

== Kitchen ==

Appetizers

Entrées

Pastas

Fired Steaks

Salads

Accompaniments



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NEGRONI

— Sushi —

Crispy Rice

Our Signatures

Sushi Experience

Sushi Rolls

Nigiris

Sashimi



Back

NEGRONI

== Dolci ==

DULCE DE LECHE LAVA CAKE 12
Caramelized banana and banana gelato.

HOMEMADE TIRAMISU 10
Biscotti savoiardi, coffee liqueur syrup, mascarpone,
organic cocoa 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 LECRE CREPES 8
Caramelized crepes, dulce de leche,
whipped cream.

AFTER DINNER

ESPRESSO MARTINI 17
E11even vodka, Kalhua coffee
liquor, espresso

SAMBUCA ROMANA 13
ROMANA SAMBUCA NERA 13
LIMONCELLO DI CAPRI 13
CANDOLINI GRAPPA RUTA 13

CARAJITO 17
Cazadores coffee tequila,
Licor 43, Cynar, Aperol.

AMARO MONTENEGRO 13
AMARO DEL CAPO 13
FRANGELICO 13
BAILEYS IRISH CREAM 13

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food allergies, please be advised that cross-contamination may occur.



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NEGRONI

— Cocktails —

Miami Specials

Premium Selection

Negronis

Spritz & Free Spirits



Back

NEGRONI

Wines

Reds

Sparkling

Whites, Rose, Sake

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.

LAGUNITAS 9
IPA from California.

HEINEKEN 9
Pale Lager from Holland.

LUCKY BUDDHA 9
Asian style lager
from China.

CORONA EXTRA 9
Pale Lager from Mexico.

PERONI 0.0 9
ABV Lager from Italy.

STELLA ARTOIS 9
Pilsner from Belgium.



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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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NEGRONI

Brunch

Bottomless

Food



Back

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** Sourdough, truffle butter 9

TRUFFLE CARPACCIO* 23

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

 **TRUFFLE BURRATA 22**

Local burrata, mushroom truffle pâté, focaccia toast. add Prosciutto di Parma \$5

TRUFFLE GYOZA 14

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

 **PROVOLETA ON FIRE 22**

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 7

Fried hand-cut angus beef empanada, criolla sauce.

ROCK SHRIMP 21

Shrimp tempura, sweet chili, chipotle sauce.

OUR CALAMARI 19

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

GRILLED OCTOPUS 29

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

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Home



NEGRONI

= Entrées =

FILET MIGNON 43

8 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 32

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.

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Home



NEGRONI

= Pastas =

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 pesto, EVOO.

TRUFFLE GNOCCHI 32

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

LASAGNA BOLOGNESE 26

Traditional Bolognese lasagna, bechamel sauce, Parmigiano.

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Home



NEGRONI

◆ FIRED STEAKS ◆

Served with chimichurri, criolla & Hollandaise sauce.
Includes one side dish, choose from 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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Home



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,
cherry tomato, 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

Parmigiano, honey, herbs.

CREAMY SPINACH 10

Sautéed spinach, sweet corn, creamy pecorino.

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Home



NEGRONI

== Crispy Rice ==

Minced fish over fried rice - 2 pieces per order.

WAGYU A5* 16

Spicy mayo,
chives.

TUNA* 12

Chipotle, teriyaki,
micro cilantro.

SALMON* 12

Ponzu, scallions,
crispy quinoa.

== Our Signatures ==

TRUFFLE HAMACHI SASHIMI* 21

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

CORVINA CEVICHE* 19

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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Home



NEGRONI

✦ Sushi Experience ✦

Selection of our top items served with Japanese pickles, fresh 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 Wagyu A5 hand roll (1 pc)

39

SASHIMI COMBO*

Sashimi tuna (4 pcs)
Sashimi salmon (4 pcs)
Sashimi hamachi (4 pcs)

32

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.

CRISPY* 21

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

PHILLI TO NEW

YORK* 21

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

NIKKEI* 23

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

TRUFFLE SALMON* 24

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

TROPICAL* 22

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

TIGER* 24

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

RAINBOW* 23

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

WAGYU A5* 27

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

DRAGON* 24

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

SPICY TUNA* 22

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

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Home



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 sauce,
shoestring potatoes.

HAMACHI NIKKEI* 12

Acevichada sauce, togarashi

TRUFFLE HONEY SALMON* 12

Truffle honey, Maldon salt.

— Sashimi —

Thik sliced fish 4 pieces per order

HAMACHI* 12

TUNA* 12

SALMON* 12

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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.

SIGNOR HUGO 18

St Germain, sake, Prosecco, orange bitters, cucumber.

PALOMA 19

Casa Azul tequila blanco, citrus juice, grapefruit cordial and Q mixer pink grapefruit soda.

BASTARDITA PICOSA 19

Los Javis Espadin 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.

== Premium Selection ==

DEADPOOL MARGARITA 27

Clase Azul Plata 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

Classico 18

Campari
Bulldog Gin,
Cinzano rosso,
Orange.

Bianco 19

Los Jarvis Espadin mezcal,
Luxardo bitter bianco,
Cocchi Americano bianco,
orange bitters.

Sour 18

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

Carnavale 19

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

My Therapy 19

Campari,
Casa Azul tequila blanco,
passion fruit juice,
guava puree, citrus juice,
ginger syrup.

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NEGRONI

== Spritz ==

APEROL 18

Aperol, Prosecco, sparkling water, orange.

GUAVA 18

Aperol, Guava purée, orange juice, Prosecco.

DANTE 18

Salvia & Limone, Prosecco, sage, soda.

== 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 —

**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.

RESONANCE 78
Pinot Noir from Willamette
Valley, Oregon.

**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.

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NEGRONI

= Sparkling =

TORRESELLA 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 115**
From Champagne, France.

**POMMERY BLUE SKY
DEMI SEC 155**
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 548
From Champagne, France.

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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

**SOTO PREMIUM
JUNMAI SAKE** 12
from Japan.

**SOTO JUNMAI
DAIGINJO** 48
from Japan, 300 ml.

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NEGRONI

Wine by the Glass

SPARKLING

TORRESELLA 14
Prosecco DOC from Italy.

PINK FLAMINGO

ROSE 14
Rosé Sparkling wine
from France.

WHITES

FINCA LA FLORENCIA 14
Chardonnay from
Mendoza, Argentina

BEATI 14
Pinot Grigio from
Veneto, Italy.

IL NIDO 14
Sauvignon Blanc from
Venice, Italy

ROSE

OBRA PRIMA 14
Rose from Mendoza,
Argentina.

PINK FLAMINGO 14
Rose from Sable de
Camargue, France.

RED

FINCA LA FLORENCIA 14
Malbec from Mendoza,
Argentina.

MALMA 15
Pinot Noir from Patagonia,
Argentina

FINCA LA FLORENCIA 15
Cabernet Sauvignon from
Mendoza, Argentina

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Home



NEGRONI

= Brunch =

Available weekends
from 12 pm to 4 pm

BOTOMLESS PACKAGES

(Per person - 2 hrs)

OCEAN BREEZE

PROSECCO,
MIMOSAS,
CORONA BEER,
FLOR DEL INCA MALBEC,
FINCA LA FLORENCIA CHARDONNAY

\$25

SOUTH BEACH SIZZLE

APEROL SPRITZ,
MARGARITA ON TAP,
PINK FLAMINGO ROSE,
BLOCK NINE CABERNET SAUVIGNON

\$30

THE FRENCH INDULGENCE

POMMERY BRUT ROYAL

\$65

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NEGRONI

= Brunch =

Available weekends
from 12 pm to 4 pm

AVOCADO TOAST 19

Smashed avocado, sourdough bread,
crispy bacon, poched egg,
fresh salad, micro cilantro

SNOW CRAB EGGS BENEDICT 22

Snow crab, sourdough bread,
poched eggs, Hollandaise sauce, parsley.

TRUFFLE EGGS 19

Mushroom pâté, scrambled eggs,
truffle burrata, fresh truffle,
sourdough bread, chives.

BREAKFAST BURRITO 18

Scrambled eggs, wheat tortilla,
avocado purée, bacon, crispy onion,
lime, chipotle mayo.

OUR FRENCH TOAST 16

Brioche French toast with mixed berries,
whipped cream, toffee sauce and Maldon salt.

STEAK AND EGGS 29

Grilled Prime flap steak 8 oz, French fries,
two fried eggs, chimichurri sauce.

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Home



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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Home



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.

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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

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

A 20% service charge is included on all dining room checks to support our amazing team.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food borne illness. While we do our best to accommodate your need with specific food allergies, please be advised that cross-contamination may occur.



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NEGRONI
— MIDTOWN —

Brunch

NEW MENU

YOUR WEEKEND JUST GOT BETTER!



EVERY SATURDAY & SUNDAY
from 12 pm to 4 pm



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NEGRONI

— MIDTOWN —

MONDAY TO FRIDAY / 12 to 4 pm

Lunch Menu

LUNCH \$35



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NEGRONI

— MIDTOWN —

Lunch Menu

\$35

Monday to Friday / 12 to 4pm

Appetizers

Choose one option

FRIED SHRIMP BAO

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

LOCAL BURRATA

Roasted red pepper pesto, almond slices, homemade focaccia toast.

GOURMET EMPANADA

Fried hand-cut angus beef empanada, criolla sauce.

Entrées

Choose one option

NEGRONI CHEESE BURGER

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

CORVINA

Sweet potatoes purée, brown butter, capers, lemon wedges.

MACARONI ALLA VODKA

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

SUSHI ROLL

Choose one option: Bravo Roll, Philly to NY Roll or Tropical Roll.

Desserts

Choose one option

BURNT CHEESECAKE ARGENTINE STYLE

Malbec and quince sauce, burnt rosemary.

DULCE DE LECHE CREPES

Caramelized crepes, dulce de leche, whipped cream.



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NEGRONI

— MIDTOWN —

EVERY DAY - 3 to 7 pm

HAPPY HOUR

COCKTAILS

\$10

FOOD FROM

\$5

BEERS

\$5

WINE GLASS

\$7

#Negromilovers



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