NEGRONI

MENU

- Cucina
- Sushi
- Desserts
- Cocktails
- Wines
- Beers
- Happy Hour
- Brunch
- Promos

CUCINA

APPETIZERS

ENTRÉES

FIRED STEAKS

PASTAS

SALADS

ACCOMPANIMENTS

SUSHI

CRISPY RICE

OUR SIGNATURES

SUSHI EXPERIENCE

SUSHI ROLLS

NIGIRIS

SASHIMIS

DOLCI

DULCE DE LECHE LAVA CAKE 13
Caramelized banana and
banana gelato.

HOMEMADE TIRAMISU 11
Biscotti Savoiardi, coffee liqueur syrup,
mascarpone, organic cacao powder.

TRIPLE CHOCOLATE 11
Chocolate crémeux, Belgian chocolate fudge,
cacao nibs and wild berries.

BASQUE CHEESECAKE 11
Burnt vanilla cheesecake with
torched orange and rosemary.

DULCE DE LECHE CREPES 9
Caramelized crepes, dulce de leche, whipped cream.

AFTER DINNER

ESPRESSO MARTINI 18
Vodka, Kalhua coffee liquor, espresso.

SAMBUCA ROMANA 13
SAMBUCA ROMANA NERA 13
LIMONCELLO DI CAPRI 13

CANDOLINI GRAPPA RUTA 13
AMARO MONTENEGRO 13
AMARO DEL CAPO 13
FRANGELICO 13
BAILEYS IRISH CREAM 13

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COCKTAILS

NEGRONI FOUNTAIN

NEGRONIS

BRICKELL SPECIALS

PREMIUM SELECTION

SPRITZ

FREE SPIRITS

Back

WINES

RED

SPARKLING

WHITE

ROSE

SAKE

WINE BY THE GLASS

BEERS

DRAFT BEERS

PINTA LATINA 9
Lager from Unseen Creatures, Miami

PINTA LATINA 9
IPA from Unseen Creatures, Miami

BOTTLED

LUCKY BUDDHA 9
Asian Style Lager from China

HEINEKEN 9
Pale Lager from Holland

CORONA EXTRA 9
Pale Lager from Mexico

STELLA ARTOIS 9
Pilsner from Belgium

LAGUNITAS 9
IPA from California

PERONI 0.0% 9
ABV Lager from Italy

Back

HAPPY HOUR

EVERY DAY - 3 TO 6 PM

FOOD

COCKTAILS

BEERS & WINES

Back

APPETIZERS

HOUSE BREAD 9 Sourdough, truffle butter.

CAVIAR SERVICE 80 White sturgeon caviar, crème fraîche, blini (1 oz)

CAVIAR SERVICE PREMIUM 120
Royal osetra amber caviar, crème fraîche, blini (1 oz).

PROVOLETA ON FIRE 24
Roasted provolone cheese, caramelized onions, rum flambéed, Galician bread.

PORK BELLY BAO 18
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 24
Shrimp tempura, sweet chili, chipotle sauce.

OUR CALAMARI 23
Fried baby squid, preserved lemon emulsion, micro basil, burnt lemon.

TRUFFLE BEEF CARPACCIO* 28
Beef tenderloin, black truffle, aioli, Parmigiano, chives.

TRUFFLE BURRATA 26
Local burrata, mushroom truffle pâté, focaccia toast. Add prosciutto di Parma 5.

TRUFFLE GYOZA 18
Pork, truffle ponzu, black truffle, scallions. (5 pcs)

GRILLED OCTOPUS 32
Spanish chorizo, smashed potatoes, caperberry, roasted garlic aioli, smoked paprika, EVOO.

WAGYU A5 HOT ROCK* 65
Wagyu A5 tataki, lettuce, shiso leaves, marinated red onions, crispy garlic chili sauce, ponzu sauce.

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Entrées

FILET MIGNON 49
8 oz. beef tenderloin, creamy mustard sauce, served with Provençal fries.

NEGRONI CHEESE BURGER 26
Angus beef, crispy bacon, caramelized onions, double cheddar cheese, smoked BBQ sauce in a pretzel bun, home fries.

GRILLED SALMON 36
Grilled salmon, mashed potatoes, creamy shrimp sauce.

MILANESA PARMIGIANA 34
Breaded beef or chicken topped with Italian tomato sauce, mozzarella and Parmigiano served with home fries, fettuccine or mashed potato.

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Fired STEAKS

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

TOMAHAWK 155
36 oz Angus beef tomahawk (Serves two).
Includes an extra side.

RIB EYE STEAK 56
14 oz Angus beef rib eye.

SKIRT STEAK 48
10 oz Prime skirt steak.

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PASTAS

SHORT RIB RAVIOLI 29
European butter, sage, creamy pecorino sauce, ricotta, micro greens.

MACARONI ALLA VODKA 26
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 29
Traditional Bolognese lasagna, bechamel sauce, Parmigiano cheese.

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SALADS

Adds on: Shrimp 10, Salmon 14, Chicken breast 10, Crispy chicken 10, Prosciutto di Parma 7.

OUR CAESAR SALAD 19
Butter lettuce, Parmigiano, fried capers, pangrattato, homemade Caesar dressing.

QUINOA BOWL 21
Boiled quinoa, sweet corn, lime beans, red onions, grape tomatoes, spring mix, aged balsamic, EVOO.

DI PARMA SALAD 22
Burrata, prosciutto di Parma, arugula, spring mix, grape tomatoes, red onions, lemon vinaigrette.

ACCOMPANIMENTS

HOME FRIES 9
Homemade French fries.

MASHED POTATOES 9
Made with golden potatoes.

TRUFFLE FRIES 13
Homemade French fries, black truffle, Parmigiano.

FRIED RICE 10
Vegetables, soy sauce, sesame mix.

FRIED SWEET POTATOES 10
Parmigiano, honey, herbs.

CREAMY SPINACH 10
Sautéed spinach, sweet corn, creamy pecorino.

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CRISPY RICE

Minced fish over fried rice - 2 pieces per order.

TUNA* 14
Chipotle, teriyaki, micro cilantro.

WAGYU A5* 18
Spicy mayo, chives.

SALMON* 14
Ponzu, scallions, crispy quinoa.

OUR SIGNATURES

CHILLED SEAFOOD TOWER* 79
Boiled shrimp, scallop crudo, octopus cocktail, tuna tartare, snow crab salad, sashimi sample: Scottish salmon, hamachi and bluefin tuna.

CORVINA CEVICHE* 26
Leche de tigre, red onions, red peppers, avocado, sweet potatoes, choclito, Peruvian corn, cilantro.

TRUFFLE HAMACHI SASHIMI* 26
Truffle ponzu sauce, fresh black truffle, shoestring potatoes, togarashi, scallions.

TUNA TARTARE* 26
Yuzu citrus sauce, sesame, avocado aioli, chipotle, crispy corn tortilla.

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Sushi Experience

Selection of our top items served with Japanese pickles,
fresh wasabi and wakame salad.

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)
46

SASHIMI COMBO*

Sashimi tuna (4 pcs)
Sashimi salmon (4 pcs)
Sashimi hamachi (4 pcs)
41

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)
50

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SUSHI ROLLS

Cut roll with special sauce - 10 pieces per order.

TUNA TARTARE* 25
Tuna tartare and avocado topped with tuna, ponzu truffle sauce and scallions.

BRAVO* 23
Crispy shrimp, avocado topped with hamachi, acevichada sauce and togarashi.

CRISPY* 23
Tuna, cream cheese, avocado served fried with teriyaki sauce.

PHILLY TO NEW YORK* 23
Salmon, cream cheese, avocado, sesame seeds and scallions.

NIKKEI* 24
Hamachi, avocado, tobiko topped with tuna tatayaki and criolla nikkei sauce.

TRUFFLE SALMON* 25
Salmon, cream cheese, scallions topped with tataki salmon and truffle honey.

TROPICAL* 24
Salmon tartare and mango topped with avocado, sweet chili sauce and scallions.

TIGER* 25
Snow crab, salmon, cucumber topped with tuna, torched spicy mayo shrimp and tempura crumbs.

RAINBOW* 24
Crispy shrimp, cream cheese, avocado topped with tuna, salmon, hamachi, eel sauce and shoestring potatoes.

WAGYU A5* 28
Grilled shrimp, cucumber, avocado topped with Wagyu A5 tataki, roasted criolla, shoestring potatoes.

DRAGON* 25
Snow crab, shrimp, chives topped with avocado, spicy mayo and tobiko.

SPICY TUNA* 23
Spicy tuna tartare, cucumber, grilled scallions topped with spicy mayo and crispy quinoa.

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NIGIRIS

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

WAGYU A5 CRIOLLO* 23
Maldon salt, criolla sauce,
shoestring potato,

HAMACHI NIKKEI* 14
Acevichada sauce,
togarashi

HONEY TRUFFLE SALMON* 14
Black truffle, honey

SASHIMIS

Thick slices of fish served with sauce.
4 pieces per order.

HAMACHI* 16

TUNA* 15

SALMON* 15

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NEGRONI Fountain

*Option to share up to 4 or 6 servings
79 / 109

NEGRONIS

Classico 19
Campari
Bulldog gin
Cinzano rosso
Orange peel

Ask for your preference

Carnaval 20
Campari
Santa Teresa 1796 rum
Leblon cachaça
Cinzano rosso
Banana
Angostura bitters

Sbagliato 19
Campari
Prosecco
Cinzano rosso
Orange slice

Bianco 19
Los Javis Espadin mezcal
Luxardo bitter bianco
Cocchi Americano bianco
Orange bitters

Sour 19
Campari
Bulldog gin
Cinzano rosso
Magic foam
Angostura bitters

Spring in Osaka 20
Senjo Sakura gin
Luxardo bitter bianco
Kombu infuse
Cinzano rosso
Shiso leaves

Sonoro 19
Four Roses bourbon fat washed in
Organic cacao butter
Cinzano rosso
Oporto
Campari

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BRICKELL SPECIALS

LATINO MULE 19
E11even vodka, passion fruit, Q ginger beer,
orange slice, rose petals.

DIRTY YUZU 20
Japonesse gin, Yuzu liquor, olive juice,
Q tonic water.

PALOMA 20
Casa Azul tequila blanco
Lime juice, Q grapefruit soda.

MR SAZERAC 20
Flor de Caña 7 años rum, Remy Martin 1738 Cognac,
simple syrup, lemon peel, absinthe perfume.

MARGARITA ON TAP 19
Espolon tequila blanco, Grand Marnier, pineapple
juice, citrus juice. Ask for your favorite rim.

LET ME IN 21
Clarified vodka punch, vanilla, passion fruit,
lime juice, orquid flower.

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PREMIUM SELECTION

DEADPOOL MARGARITA 27
Clase Azul tequila plata, Cointreau, lime juice, hibiscus syrup, black Hawaiian sea salt.

AFFOGATO MARTINI 23
American Harvest vodka, Mr Black coffee liquor, espresso reduction, dried vanilla ice cream.

CACAO OLD FASHIONED 21
Four Roses bourbon fat washed with organic cacao butter, cocoa bitters, orange oil.

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NEGRONI

SPRITZ

APEROL ON TAP 19
Aperol, Prosecco,
soda water, orange.

GUAVA 19
Aperol, Guava, Prosecco,
soda water, dried orange.

GIOVANNE MEETS OAXACA 19
Aperol, Los Javis Espadin mezcal,
orange juice, Prosecco
soda water, burnt orange.

SIGNOR HUGO 19
St Germain, sake
Prosecco, orange bitters
Shizo leaves.

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RED

CATENA VISTA FLORES 52
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 Zeland

EL ENEMIGO 69
Cabernet Franc from
Mendoza, Argentina

MARCELO PELLERITI BLEND OF TERROIR 71
Blend from Mendoza,
Argentina

ST. FRANCIS 73
Merlot from Sonoma
Country, California

RESONANCE 78
Pinot Noir from Willamette
Valley, Oregon

METHOD 82
Cabernet Sauvignon from
Napa Valley, California

VIÑA ALBERDI RESERVA 89
Tempranillo from Rioja, Spain

GRAN DANTE 96
Malbec from Mendoza
Argentina

CAMPO PIANO 95
Amarone della
Valpolicella from Italy

CATENA ALTA 112
Malbec from Mendoza
Argentina

BALBAS ANCESTRAL 118
Tempranillo from Ribera del
Duero, Spain

BANFI SUMMUS 152
Super Tuscan blend from
Tuscany, Italy

CHATEAU BRANE-CANTENAC 172
Bordeaux Blend from
Margaux, France

CAYMUS 175
Cabernet Sauvignon from
Napa Valley, California

NICOLAS CATENA ZAPATA 213
Blend from Mendoza,
Argentina

SILVER OAK 272
Cabernet Sauvignon
from Napa Valley,
California

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SPARKLING

TORRESELLA 56
Prosecco DOC from Italy

ALTA VISTA 60
Brut Rosé Sparkling wine from Argentina

POMMERY POP SPLIT BOTTLE 187 ML 28
Extra Brut Champagne from Champagne, France

NICOLAS FEUILLATTE 86
Brut from Champagne, France

POMMERY BRUT ROYALE 105
From Champagne, France

MOET & CHANDON ROSE 195
From Champagne, France

MOET & CHANDON IMPERIAL ICE 195
From Champagne, France

VEUVE CLICQUOT 220
From Champagne, France

DOM PERIGNON 480
From Champagne, France

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NEGRONI

WHITE

COLOME 52
Torrontes from Salta, Argentina

TORRE LA MOREIRA 54
Albariño from Rias Baixas, Spain

THOMAS SCHMITT 56
Riesling from Mosel, Germany

TUSSOCK JUMPER 58
Sauvignon Blanc from Marborough, New Zeland

CATENA APPELLATION LUJÁN DE CUYO WHITE CLAY 61
Semillon - Chenin Blanc from Agrelo, Argentina

SANTA MARGHERITA 63
Pinot Grigio from Trentino-Alto Adige, Italy

EL ENEMIGO 65
Chardonnay from Mendoza, Argentina

ROMBAUER 79
Chardonnay from Carneros, California

CLÉMENTIN DE PAPE CLÉMENT 122
White blend from Bordeaux, France

ROSE

PINK FLAMINGO 52
Rose from Sable de Camargue, France

MIRAVAL 68
Rose from Cotes de Provence, France

LA CHAPELLE GORDONNE BY POMMERY 58
Rose from Cotes de Provence, France

20% service charge is included on all dining room checks to support our amazing team.

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Home

NEGRONI

SAKE

SOTO PREMIUM JUNMAI SAKE 12
From Japan

SOTO JUNMAI DAIGINJO 48
From Japan, 300 ml

WINE BY THE GLASS

SPARKLING

TORRESELLA 14
Prosecco DOC from Italy

PINK FLAMINGO ROSE 14
Rosé Sparkling wine from France

ROSE

OBRA PRIMA 13
Cabernet Sauvignon rose from Mendoza, Argentina

PINK FLAMINGO 14
Rose from Sable de Camargue, France

WHITE

FINCA LA FLORENCIA 14
Chardonnay from Mendoza, Argentina

BEATI 14
Pinot Grigio from Veneto, Italy

IL NIDO 14
Sauvignon Blanc from Venice, Italy

RED

FINCA LA FLORENCIA 14
Malbec from Mendoza, Argentina

MALMA 15
Pinot Noir from Patagonia, Argentina

FINCA LA FLORENCIA 14
Cabernet Sauvignon from Mendoza, Argentina

20% service charge is included on all dining room checks to support our amazing team.

FREE SPIRITS

Same flavors, no alcohol.

(NA)GRONI 12
A non-alcoholic version
of our favorite cocktail
by Lyres.

FREE SP(I)RITZ 12
A non-alcoholic version of
the most refreshing Italian
aperitif by Lyres.

POSITANO 12
Pineapple juice, passion fruit mix,
aquafaba, lime-lemon cordial.
orange bitter.

(NI)MOSA 12
Lyres N/A sparkling wine
passion fruit juice. Options:
guava, pineapple, orange.

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HAPPY HOUR

EVERY DAY FROM 3 TO 6 PM

FOOD

SALMON NIGIRI* 12
Torched with chipotle mayo, micro cilantro. (2 pcs)

TUNA CRISPY RICE* 12
Tuna tartare, spicy mayo, crumble tempura. (2 pcs)

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

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

ANTIPASTI BOARD 12
Prosciutto di Parma, burratina, marinated olives, crostini.

GOURMET EMPANADA 6
Fried hand-cut angus beef empanada, criolla sauce. (1 pc)

TRUFFLE FRIES 12
Homemade French fries, black truffle, Parmigiano.

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HAPPY HOUR

EVERY DAY FROM 3 TO 6 PM

COCKTAILS

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

PALOMA
Casa Azul tequila blanco,
citrus juice, g
rapefruit cordial and
London Essence pink
grapefruit soda.

MR SAZERAC
Flor de caña 7 años rum,
Rémy Martin 1738 Cognac,
simple syrup,
lemon peel,
absinthe perfume.

LATINO MULE
E11even vodka,
passion fruit,
Q ginger beer,
orange slice,
rose petals.

NEGRONI CLASSICO
Campari, Bulldog gin,
Cinzano rosso,
orange peel.

APEROL SPRITZ
Aperol, Prosecco,
soda water,
orange slice.

GUAVA SPRITZ
Aperol, Guava,
orange juice, Prosecco.

All at 10

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HAPPY HOUR

EVERY DAY FROM 3 TO 6 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

20% service charge is included on all dining room checks to support our amazing team.

BRUNCH

AVAILABLE WEEKENDS
FROM 12 TO 3 PM

FOOD

BOTTOMLESS

COCKTAILS

BRUNCH

AVAILABLE WEEKENDS
FROM 12 TO 3 PM

AVOCADO TOAST 21
Sourdough bread, avocado,
crispy bacon, poched egg,
fresh salad, micro cilantro.

SNOW CRAB EGGS BENEDICT 25
Sourdough bread,
snow crab, poched eggs,
Hollandaise sauce, parsley

BREAKFAST BURRITO 19
Wheat tortilla, avocado purée, bacon,
crispy onion, lime, chipotle mayo.

TRUFFLE EGGS 21
Scrambled eggs, truffled mushroom pâté,
sourdough bread, truffled burrata,
fresh truffle, chives.

STEAK AND EGGS 48
Grilled skirt steak, home fries,
two fried eggs, chimichurri sauce.

FRENCH TOAST 19
Golden brioche bread, berries mix,
whipped cream, toffee sauce, maldon salt.

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BRUNCH

AVAILABLE WEEKENDS
FROM 12 TO 3 PM

BOTOMLESS PACKAGES

(Per person - 2 hrs)

OCEAN BREEZE

TORRESELLA PROSECCO,
LUCKY BUDDHA BEER,
BEATI PINOT GRIGIO,
FINCA LA FLORENCIA CABERNET.

$29

NEGRONI & BUBBLES SOCIETY

NEGRONI SPECIALS,
NICOLAS FEUILLATE CHAMPAGNE BRUT

$69

COCKTAILS

SOLAR ROYALE 17
Aperol, Pineapple juice,
grand marnier.

BLOODY NIKKEI 17
E11even Vodka, vegetables
juice, leche de tigre.

DRAFTED ESPRESSO 17
Espolon reposado, cold brew,
coffee liquor on tap.

NEGRONI

— BRICKELL —

Available weekends
from 12 to 3pm

BRUNCH

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