

# NEGRONI

## — Brunch —

SATURDAY & SUNDAY 12-4pm

### 2x1 BRUNCH COCKTAILS

**NIKKEI BLOODY MARY**

**PASSION BELLINI**

**SANGRIA DE VERANO**

**APEROL SPRITZ**



(Per person)

### BOTTOMLESS

**POMMERY 60**  
FROM CHAMPAGNE, FRANCE

**MARTINI & ROSSI 25**  
MIMOSAS, PASSION BELINI PROSECCO

(Per person)

#Brunch lovers

# NEGRONI

## Brunch

SATURDAY & SUNDAY 12-4pm

### BRUNCH SPECIALS



CHEF'S CHOICE

#### NEW AVOCADO TOAST 17

Smashed avocado with red onions, cherry tomatoes, soft boiled egg, crispy quinoa over sourdough bread.

#### EGG BENEDICTS 16

Poached eggs, English muffin, choose of smoked salmon, spinach or bacon and Hollandaise sauce



#### PROVOLETA ON FIRE 17

Roasted provolone cheese, caramelized onions, roasted peppers, rum flambéed, with Galician bread.

#### EGGS ANY STYLE 16

2 eggs any style, toasted sourdough bread and choose between bacon, avocado, fingerling potatoes or ham.

CHEF'S CHOICE

#### FRENCH TOAST 16

Made with brioche bread covered with banana, blueberry and whipped cream.

#### HUEVOS ESTRELLADOS 17

Fried eggs, fingerling potatoes, prosciutto di Parma, parsley aioli an roasted tomatoes sauce.

CHEF'S CHOICE

#### NOVA TOAST 15

Sourdough toast with smoked salmon, avocado, arugula and cream cheese.



#### TRUFFLE EGGS 17

Scrambled eggs, truffle stracciatella, sautéed mushrooms over sourdough toast.



#### BURRATA 17

Fresh burrata cheese with marinated cherry tomatoes, basil sauce and pangrattato. Add prosciutto di Parma \$5.

### Sides

CRISPY BACON 3 | PROSCIUTTO DI PARMA 8 | PROSCIUTTO COTTO 5  
2 EGGS ANY STYLE 3 | AVOCADO 3 | MOZZARELLA CHEESE 4  
SAUTÉED MUSHROOMS 3 | FRESH FRUIT 5 | FRIED FINGERLING POTATOES 4

# NEGRONI

## — Brunch —

SATURDAY & SUNDAY 12-4pm

### APPETIZERS

**BEEF CARPACCIO\*** 20

Marinated Angus beef tenderloin with arugula, Parmigiano cheese, grape tomatoes, garlic chips and Dijon dressing.

**RABAS** 18

Crispy calamari rings with lime aioli.

**GOURMET EMPANADAS** 14

Two roasted empanadas with criolla salsa. (Wagyu beef, chicken, spinach, ham & cheese)

**TUNA TARTARE\*** 21

Yellowfin tuna tartare, onions, peppers, scallions, sesame, avocado, chipotle mayo, crispy quinoa and truffle ponzu sauce.

**CHEF'S CHOICE**

**ROCK SHRIMP** 19

Shrimp tempura with sweet chili and chipotle sauce.

**NEGRONI CAESAR** 18

Roasted marinated chicken with crispy bacon, pangrattato, Parmigiano cheese, mixed greens and homemade Caesar dressing.

# NEGRONI

## — Brunch —

SATURDAY & SUNDAY 10am-4pm

### ENTREES

#### **SHRIMP BOWL** *new* 20

Grilled shrimp, smashed avocado, quinoa, red onions, sliced almonds, cherry tomatoes, sweet corn and mixed herbs with lemon vinaigrette.

CHEF'S CHOICE

#### **TRUFFLE BURGER** 21

Angus burger, sautéed mushrooms, truffle stracciatella cheese, iceberg lettuce and truffle mayo in a pretzel bun.

#### **GINO'S BURGER** 18

Angus burger, crispy bacon, pickles, caramelized onions, cheddar cheese and BBQ sauce in a brioche bun.

#### **CHICKEN SANDWICH** *new* 18

Fried marinated buttermilk chicken, iceberg lettuce, pickles, avocado and chipotle tartar sauce in a pretzel bun.

#### **LOMITO SANDWICH** 21

Grilled beef tenderloin with lettuce, tomatoes, mozzarella, bacon, ham, onions, roasted peppers, fried eggs and mayo in a Galician bread.

CHEF'S CHOICE



#### **TRUFFLE GNOCCHI** 26

Asiago cheese stuffed potato gnocchi with truffled mushrooms sauce.

CHEF'S CHOICE

#### **ORIENTAL WOK** 23

Stir fried rice with chicken breast, mixed vegetables in Oriental sauce.

**Available in vegetarian option.**

#### **MISO SALMON** 29

Seared salmon filet glazed with miso and panka sauce with sautéed asian vegetables and quinoa.

#### **FIRENZE MILANESE** 26

Breaded chicken or beef milanese with Italian tomato sauce, prosciutto cotto, mozzarella and roasted peppers served with mashed potatoes.

CHEF'S CHOICE

#### **NEGRONI STEAK & EGGS** 29

Argentine rib eye steak with house fries and two eggs any style.



# NEGRONI

## Menu

### APPETIZERS

#### **BEEF CARPACCIO\*** 20

Marinated Angus beef tenderloin with arugula, Parmigiano cheese, grape tomatoes, garlic chips and Dijon dressing.

#### **GOURMET EMPANADAS** 14

Two roasted empanadas with criolla salsa. (Wagyu beef, chicken, spinach, ham & cheese)

#### **PORK BELLY** *new* 17

Crispy pork belly, korean BBQ, and asian salad.

#### CHEF'S CHOICE

#### **PROVOLETA ON FIRE** 20

Roasted provolone cheese, caramelized onions, roasted peppers, rum flambéed with Galician bread.

#### **BURRATA** 17

Fresh burrata cheese with marinated cherry tomatoes, pesto basil sauce and pangrattato.  
Add prosciutto di Parma \$5.

#### **TUNA TARTARE\*** 21

Yellowfin tuna tartare, onions, peppers, scallions, sesame, avocado, chipotle mayo, crispy quinoa and truffle ponzu sauce.

#### CHEF'S CHOICE

#### **ROCK SHRIMP** 19

Shrimp tempura with sweet chili and chipotle sauce.

#### **RABAS** 18

Crispy calamari rings with lime aioli.

# NEGRONI

## Menu

### ENTREES

#### **FILET MIGNON** 39

Grilled Argentine beef tenderloin medallion with Huancaína mashed potatoes, stir fried vegetables, Nikkei sauce and crispy shoestring potatoes.

#### **RIB EYE** 34

Grilled rib eye steak with sautéed fingerling potatoes, caramelized onion, roasted peppers, mushrooms and chimichurri mayo.

#### **FIRENZE MILANESE** 26

Breaded chicken or beef milanese with Italian tomato sauce, prosciutto cotto, mozzarella and roasted peppers served with mashed potatoes.

#### **MISO SALMON** 29

Seared salmon filet glazed with miso and panka sauce with sautéed Asian vegetables and quinoa.

#### **SHRIMP RISOTTO** 28

Arborio rice with shrimp, mascarpone cheese and gremolata.

CHEF'S CHOICE

#### **ORIENTAL WOK** 23

Stir fried rice with chicken breast, mixed vegetables in Oriental sauce.

Available in vegetarian option.

CHEF'S CHOICE

#### **OCTOPUS** *new* 32

Grilled octopus with Italian parsley aioli, roasted tomatoes sauce and fingerling potatoes.

### To Share

CHEF'S CHOICE

#### **PARRILLADA** *new* 61

Grilled beef tenderloin, rib eye steak, braised short ribs, served with salad, home fries, Criolla salsa and chimichurri.



# NEGRONI

## Menu

### BURGERS & SANDWICH

Served with home fries  BEYOND BURGER OPTION \$2

#### CHEF'S CHOICE

#### TRUFFLE BURGER 21

Angus burger, sautéed mushrooms, truffle stracciatella cheese, iceberg lettuce and truffle mayo in a pretzel bun.

#### LOMITO SANDWICH 21

Grilled beef tenderloin with lettuce, tomatoes, mozzarella, bacon, ham, onions, roasted peppers, fried eggs and mayo in a Galician bread.

#### CHICKEN SANDWICH *new* 18

Fried marinated buttermilk chicken, iceberg lettuce, pickles, avocado and chipotle tartar sauce in a pretzel bun.

#### GINO'S BURGER 18

Angus burger, crispy bacon, pickles, caramelized onions, cheddar cheese and BBQ sauce in a pretzel bun.

### SALADS

#### NEGRONI CAESAR 18

Roasted marinated chicken with crispy bacon, pangrattato, Parmigiano cheese, mixed greens and homemade Caesar dressing.

#### SHRIMP BOWL 20

Grilled shrimp, smashed avocado, quinoa, red onions, sliced almonds, cherry tomatoes, sweet corn and mixed herbs with lemon vinaigrette.

#### CHEF'S CHOICE

#### CRUDO SALAD\* 20

Tuna sashimi, mixed greens, arugula, wakame, mango, onions, cucumber and Nikkei vinaigrette.

#### MEDITERRANEA SALAD *new* 18

Hummus, arugula, cherry tomatoes, goat cheese, cucumber, dried kalamata olives, shishito peppers and greek vinaigrette.

# NEGRONI

## Menu

### PASTAS

 **TRUFFLE GNOCCHI** 26 **CHEF'S CHOICE**  
Asiago cheese stuffed potato gnocchi with truffled mushrooms sauce.


**LASAGNA** 22  
Homemade traditional beef bolognese lasagna with bechamel sauce and Parmigiano cheese.


**SEAFOOD LINGUINI** 25  
Squid ink linguini with shrimp, scallops, calamari and mussels in a tomato sauce.

**SHORT RIB RAVIOLI** *new* 23  
With prosciutto, cherry tomatoes, basil, mushrooms in a creamy tomato sauce with Parmigiano cheese.

### PIZZAS

**CHEF'S CHOICE**

 **TARTUFATA** 21  
Mozzarella, sautéed mushrooms, Parmigiano cheese, black truffle and truffle oil.

 **NAPO** 17  
Italian tomato sauce, mozzarella, tomato slices and garlic.

**PROSCIUTTO & ARUGULA** 21  
Italian tomato sauce, prosciutto di Parma, mozzarella, arugula and Parmigiano cheese.

**PEPPE-RONI** 17  
Italian tomato sauce, mozzarella, pepperoni and roasted peppers.



# NEGRONI

## Menu

### CEVICHE

Citrus marinated sliced fish

#### **CEVICHE NEGRONI\*** 20

Mahi-Mahi, red onions, cilantro, peppers, torched avocado, crispy quinoa, sweet potato puree, leche de tigre and cancha.

#### **MIXTO\*** 21

Seafood and mahi-mahi, red onions, cilantro, peppers, torched avocado, crispy quinoa, sweet potato puree, rocoto sauce, leche de tigre and cancha.

CHEF'S CHOICE

#### **CARRETILLERO\*** 22

Shrimp and mahi-mahi, red onions, cilantro, peppers, with torched avocado, crispy quinoa, sweet potato puree, aji amarillo, leche de tigre, Peruvian corn and fried calamari.

### TIRADITOS

Thinly sliced fish served with sauces.

#### **SALMON MARACUYA\*** 19

Arugula, passion fruit sauce and spring crackers.

#### **PERUVIAN TUNA\*** 19

Aji amarillo cevichada sauce, sea salt, micro cilantro and Nikkei crumble.

CHEF'S CHOICE

#### **HAMACHI TRUFFLED\*** 21

Truffle ponzu sauce, togarashi, shoestring potatoes and scallions.



# NEGRONI

## Menu

### MAKIS

Sushi cut roll - 10 pieces per order.

#### SOFT SHELL

#### CRAB\* 28 CHEF'S CHOICE

Tempura soft shell crab, cucumber and avocado, topped with salmon, spicy acevichada sauce, salmon caviar and wakame

#### CRISPY\* 22

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

#### TUNA CHEF'S CHOICE

#### TARTARE\* 22

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

#### BRAVO\* 21

Fried breaded shrimp, avocado, covered with hamachi, acevichada sauce and togarashi.

#### EBI TERI\* 21

Grilled shrimp and cream cheese covered with salmon and lime tataki and teriyaki sauce.

#### AVOCADO\* 21

Grilled salmon and cream cheese covered with avocado, sweet chili sauce and crispy coconut.

### NIGIRIS

Sushi over pressed rice

CHEF'S CHOICE

#### NIGIRI SAMPLE\* 18

A sample of our nigiri, Truffle Salmon, Hamachi Acevichado, Lomo Criollo, Tuna Ponzu.

#### NIGIRI x2\* 10

Choose your favorite flavor.

# NEGRONI

## — Dolei —

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

Caramelized banana and banana ice cream.



### **CHEESECAKE BRÛLÉE**

White chocolate caramelized cheesecake with mango & passion fruit sauce.



### **COCONUT FLAN**

Homemade coconut flan with dulce de leche sauce and whipped cream.



### **NEW CHOCO NEGRONI**

Dark chocolate marquise with Negroni wild berries sauce, crispy chocolate tuile and raspberry sorbet.



### **GELATO SAMPLE**

A sample of our flavors.

All at 11

# NEGRONI

# Cocktails

## WESTON SPECIALS

### **SUMMER SHADE** 16

Grey Goose vodka, grapefruit juice, citrus juice, simple syrup, fresh basil, sparkling water, aromatic bitters.

### **MARGARITA ON TAP** 16

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

### **PALOMA** 16

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

### **MEDICI** 16

E11even vodka, orange juice, passion fruit, ginger syrup, cucumber.

### **ITALIAN MOJITO** 16

Havana Club rum blanco, Aperol, fresh mint, citrus juice and simple syrup.

### **NEGRONI SOUR** 16

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

### **LOVE PUNCH** 16

Santa Teresa 1796 rum, pineapple juice, orange juice, cinnamon stick, orange chip, simple syrup.

### **BASTARDITA PICOSA** 16

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

### **LATINO MULE** 16

E11even vodka, passion fruit, lemon juice, ginger syrup, Fever tree ginger beer, orange and rose petals.

## SPRITZ

### **APEROL ON TAP** 16

Aperol, Prosecco, sparkling water, orange.

### **HUGO** 16

St Germain, Prosecco, sparkling water, fresh mint.

### **VENECIANO** 16

Aperol, Prosecco, passion fruit, sparkling water, orange, fresh basil.



# NEGRONI

# — Cocktails —



CONDE NEGRONI

• PREMIUM SELECTION •

## 🌺 DEADPOOL Margarita

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

24

## SOLERA Punch

Clarified punch with Zacapa 23 rum, Tio Pepe sherry wine, pineapple juice, camomile tea, and lemon-lime juice.

18

## NEGRONI D'Oro

Patron extra añejo tequila, Cocchi Americano bianco, Luxardo bitter bianco and Angostura cocoa bitter.

24

## CACAO Old Fashioned

Angels Envy fat washed with organic cacao butter, cocoa bitter and orange oil.

18



# NEGRONI

# — Cocktails —

## NEGRONIS

### CLASSICO 17

Campari, Bulldog gin, Cinzano rosso, orange.

### ❁ BIANCO 17

Illegal mezcal, Cocchi Americano bianco, Luxardo bitter bianco, orange bitter.

### BUON VIVO 17

Bulldog gin, Cocchi bianco, amaro Montenegro, Aperol, Cocchi rossa.

## TONICOS

### THE ROYALE 16

Bombay Sapphire gin, Chambord, Fever Tree elderflower tonic, lime juice and lemon peel.

### ❁ TONICO 16

Bombay Sapphire gin, grapefruit cordial, tonic water, pink peppercorn, fresh grapefruit.

### SENSY FIX 16

Bombay Sapphire gin, lemon-lime cordial, ginger syrup, tonic water, cucumber.

## FREE SPIRITS

Same flavors, no alcohol.

### NA-groni

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

8

### Free Sp(i)ritz

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

8

### Positano

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

8

*new*

# NEGRONI

# Wines

## RED

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**FLOR DEL INCA** 10 | 37  
Malbec from  
Mendoza, Argentina.

**CECCHI STORIA  
DI FAMIGLIA** 12 | 44  
Chianti classico from  
Tuscany, Italy.

**MALMA FINCA  
LA PAPAY** 12 | 44  
Merlot from  
Mendoza, Argentina.

**DANTE ROBINO** 12 | 44  
Cabernet Sauvignon from  
Mendoza, Argentina.

**CATENA VISTA  
FLORES** 12 | 44  
Malbec from  
Mendoza, Argentina.

**MALMA FINCA  
LA PAPAY** 13 | 48  
Pinot Noir from  
Patagonia, Argentina.

**D.V. CATENA TINTO  
HISTORICO** 50  
Bordeaux Red Blend from  
Mendoza, Argentina.

**EL ENEMIGO** 64  
Cabernet Franc from  
Mendoza, Argentina.

**THE PRISONER** 67  
Cabernet Sauvignon from  
Napa Valley, California, USA.

**BELLE GLOS** 72  
Las Alturas Vineyard  
Pinot Noir from  
Monterey, California.

**RED SCHOONER  
VOYAGE** 72  
by CAYMUS  
Malbec from  
Mendoza, Argentina.

**CATENA ALTA** 87  
Malbec from  
Mendoza, Argentina.

**CAYMUS** 152  
Cabernet Sauvignon from  
Napa Valley, California, USA.



# NEGRONI

# Wines

## WHITES

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**FLOR DEL INCA** 10 | 37

Chardonnay from Mendoza, Argentina.

**I BEATI** 12 | 44

Pinot Grigio from Veneto, Italy.

**THE CROSSINGS** 12 | 44

Sauvignon Blanc from Marlborough, New Zealand.

**PAROLVINI** 12 | 44

Moscato from Lombardia, Italy.

**VEIGA DA PRINCESA** 47

Albariño from Rias Baixas, Spain.

**GHOST BLOCK** 62

by MorgaenLee  
Sauvignon Blanc from North Coast, California, USA.

**LOUIS POMMERY** 67

Chardonnay from Carneros California, USA.

**CATENA ALTA** 70

Chardonnay from Mendoza, Argentina.

## ROSE

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**OBRA PRIMA** 12 | 44

Cabernet Sauvignon Rose from Mendoza, Argentina.

**PINK FLAMINGO** 12 | 44

by Pommery  
Rose from Sable De Camargue, France

**LA CHAPELLE GORDONNE** 50

by Pommery  
Rose from Cotes De Provence, France.

## SAKE

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**TSUKINOWA BLUE**

**HUE FUTSU** 11  
from Japan. Glass.

**GEKKEIKAN JUNMAI GINJO SAKE SUZAKU** 47

from Japan, 300 ml.



# NEGRONI

# Wines

## SPARKLING

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### MARTINI

#### **PROSECCO** 12 | 44

Prosecco DOC from Italy.

### PINK FLAMINGO

#### **ROSE** 12 | 44

Rosé Sparkling wine  
from France.

### POMMERY POP SPLIT

#### **BOTTLE 187 ML** 30

Extra Brut Champagne  
from Champagne, France.

### POMMERY

#### **BRUT ROYALE** 87

From Champagne, France.

### POMMERY

#### **BLUE SKY** 122

Demi-sec Champagne  
from France.

### MOET & CHANDON

#### **IMPERIAL** 167

From Champagne, France

### MOET & CHANDON

#### **IMPERIAL ICE** 167

From Champagne, France.

### MOET & CHANDON

#### **ROSE IMPERIAL** 167

From Champagne, France.

### VEUVE CLICQUOT 187

Yellow Label Brut

From Champagne, France.

### DOM PERIGNON 452

From Champagne, France.



# NEGRONI

# Beers

## BEERS

### LOCAL CRAFT BEERS

#### **PERONI 8**

Lager from Italy.

#### **LA RUBIA 8**

Blonde Ale from Wynwood, FL.

#### **J WAKEFIELD EL JEFE 8**

Hefeweizen from Miami Wynwood, FL.

#### **LAGUNITAS 8**

Indian Pale Ale from California, USA.

## BOTTLES

#### **PERONI 8**

Lager from Italy

#### **KIRIN ICHIBAN 8**

Premium from Japan

#### **HEINEKEN 8**

Pale Lager from Holland

#### **LAGUNITAS 8**

IPA from California

#### **CORONA EXTRA 8**

Pale Lager from Mexico

#### **STELLA ARTOIS**

#### **LIBERTE 0.0% 8**

ABV Pilsner from Belgian

#### **STELLA ARTOIS 8**

Pilsner from Belgian

# NEGRONI

## = Kids Menu =

INCLUDES A SODA.

### KIDS PIZZA

Italian tomato sauce and  
mozzarella cheese.

### 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 and ketchup.

All at 14



# NEGRONI

## = LunchLovers =

MONDAY TO FRIDAY, FROM 12 TO 4 PM

INCLUDE 1 ENTRÉE AND 1 SODA.

### NEGRONI

#### FIRENZE MILANESE

Breaded chicken or beef milanese with Italian tomato sauce, prosciutto cotto, mozzarella and roasted peppers served with mashed potatoes.

#### COMBO SUSHI\*

10 pieces maki & 2 pieces Nigiri.

#### TRUFFLE GNOCCHI

Asiago cheese stuffed potato gnocchi with truffled mushrooms sauce.

21

### PREMIUM

#### GINO'S BURGER

Angus burger, crispy bacon, pickles, caramelized onions, cheddar cheese and BBQ sauce in a pretzel bun.

#### LASAGNA

Homemade traditional beef bolognese lasagna with bechamel sauce and Parmigiano cheese.

#### SHRIMP BOWL

Grilled shrimp, smashed avocado, quinoa, red onions, sliced almonds, cherry tomatoes, sweet corn and mixed herbs with lemon vinaigrette.

18

### CLASSIC

*new*

#### MEDITERRANEA SALAD

Hummus, arugula, cherry tomatoes, goat cheese, cucumber, dried kalamata olives, shishito peppers and greek vinaigrette.

#### NAPO PIZZA

Italian tomato sauce, mozzarella, tomato slices and garlic.

#### CHICKEN SANDWICH

Fried marinated buttermilk chicken, iceberg lettuce, pickles, avocado and chipotle tartar sauce in a pretzel bun.

16

### UPGRADES

#### COFFEE

Espresso, Macchiato or Americano.

2

#### GLASS OF WINE

Finca del Inca Malbec or Chardonnay, Obra Prima Rose.

6

#### BOTTLE BEER

Peroni, Corona or Lagunitas.

6

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or underpasteurized milk may increase your risk of foodborne illness. \*While we do our best to accommodate the needs of guests with specific food allergies, please be advised that cross-contamination may occur.

#Negronilovers



# NEGRONI

## = Happy Hour =

EVERY DAY FROM 4 TO 7 PM

### FOOD

#### HUANCAINAS POTATOES

Fried fingerling potatoes, huancaína sauce, goat cheese, kalamata dust, cilantro sprouts.

#### PORK BELLY

Fried pork belly bites, glazed in Korean bbq sauce and scallion.

#### GYOZA

Pan-seared pork gyoza, served with truffle ponzu sauce and micro cilantro.

#### CRISPY RICE\*

Fried sushi rice topped with tuna tartare, mayo chipotle and micro cilantro.

#### LECHE DE TIGRE\*

Mahi-Mahi, red onions, cilantro, peppers, leche de tigre and fried shrimp.

All at 9



#Negronilovers

# NEGRONI

## = Happy Hour =

EVERY DAY FROM 4 TO 7 PM

### COCKTAILS

#### SUMMER SHADE

Grey Goose vodka, grapefruit juice, citrus juice, simple syrup, fresh basil, sparkling water, aromatic bitters.

#### MARGARITA ON TAP

Espolon tequila blanco, triple sec, pineapple juice, citrus juice, ginger syrup and tajin.

#### PALOMA

Patron tequila blanco, lime juice, grapefruit cordial, Fever Tree grapefruit soda.

#### NEGRONI SOUR

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

#### ITALIAN MOJITO

Havana Club rum blanco, Aperol, fresh mint, citrus juice and simple syrup

#### APEROL ON TAP

Aperol, Prosecco, sparkling water, orange.

#### LOVE PUNCH

Santa Teresa 1796 rum, pineapple juice, orange juice, cinnamon stick, orange chip, simple syrup.

#### MEDICI

E11even vodka, orange juice, passion fruit, ginger syrup, cucumber.

#### BASTARDITA PICOSA

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

#### LATINO MULE

E11even vodka, passion fruit, lemon juice, ginger syrup, Fever tree ginger beer, orange and rose petals.

All at 9

#Negronilovers

# NEGRONI

## = Happy Hour =

EVERY DAY FROM 4 TO 7 PM

### BEERS

#### LA RUBIA

Blonde Ale from  
Wynwood, FL.

#### PERONI

Lager  
from Italy.

#### J WAKEFIELD EL JEFE

Hefeweizen from  
Miami Wynwood, FL.

#### LAGUNITAS

India Pale Ale from  
California, USA.

All at 6

### WINE BY THE GLASS

#### MARTINI PROSECCO

Prosecco DOC from Italy.

#### FLOR DEL INCA

Chardonnay from Mendoza, Argentina.  
Malbec from Mendoza, Argentina.

#### OBRA PRIMA

Cabernet Sauvignon Rose from  
Mendoza, Argentina.

#### DANTE ROBINO

Cabernet Sauvignon from  
Mendoza, Argentina.

All at 9

**NEGRONI**

= **Catering** =  
**& Events**

We combine atmosphere and service to create the perfect setting for your next corporate or social event.

We offer a variety of options to create a very memorable experience for you and your guests.

**BOOK YOUR EVENT**

📞 +1 (786) 510-0075

✉️ [events@negronimiami.com](mailto:events@negronimiami.com)



#Negronilovers