

NEGRONI

Menu



Kitchen



Sushi



Dolci



Cocktails



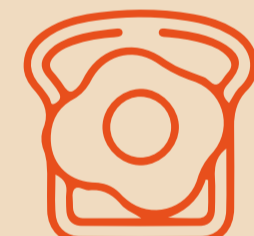
Wines



Beers



Kids Menu



Brunch



Lunch



Happy Hour

NEGRONI

== Kitchen ==

Appetizers

Entrées

Burgers & Sandwichs

Salads



Back



NEGRONI

— Sushi —

Crispy Rice

Sashimi

Nigiri

Sushi Maki

Negroni Experience



Back



NEGRONI

== Dolci ==

DULCE DE LECHE LAVA CAKE 12

Warm dulce de leche cake,
caramelized banana and banana gelato.

BASQUE CHEESECAKE 13

Burnt vanilla cheesecake, torched orange, rosemary
and mango-passion fruit sauce.

OPERA CAKE 14

Hazelnut dacquoise, praline, chocolate cremeux,
milk chocolate chantilly served with crème anglaise.

ALMOND-PEAR TART 14

Sable dough, almond cream, pears
served with vanilla gelato and Amaretto shot.

PROFITEROLES 12

Vanilla gelato, Belgian chocolate fudge.

LAST SIP

FINAL CALL 12

Gold run, banana, cocoa cream,
cocoa bitter and nutmeg.

SAMBUCA ROMANA 10

ROMANA SAMBUCA NERA 10

LIMONCELLO DI CAPRI 10

CANDOLINI GRAPPA RUTA 12

CARAJITO NEGRONI 12

Cazadores coffee tequila, Licor
43, Cynar, Aperol.

AMARO MONTENEGRO 12

AMARETTO DISARONNO 10

FRANGELICO 10

BAILEYS IRISH CREAM 10

18% service charge will be added to your final
bill on tables with five or more people.



Back



NEGRONI

— Cocktails —

Miami Specials

Premium Selection

Negronis

Spritz & Free Spirits



Back



NEGRONI

Wines

Sparkling

Whites, Rose, Sake

Reds

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.

HEINEKEN 9
Pale Lager from Holland.

CORONA EXTRA 9
Pale Lager from Mexico.

STELLA ARTOIS 9
Pilsner from Belgium.

ALLAGASH WHITE 9
Belgian-Style Wheat
Beer from Maine.

LAGUNITAS 9
IPA from California.

MADURO 9
Brown Ale from Tampa.



Back



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



Back



NEGRONI

Brunch

SATURDAY & SUNDAY 12-4pm

Brunch Drinks

Brunch Specials



Back



NEGRONI

= Lunch Lovers =

MONDAY TO FRIDAY, FROM 12 TO 4 PM

Negroni

Premium

Classic



Back



NEGRONI

== Happy Hour ==

EVERY DAY FROM 4 TO 7 PM

Food

Cocktails

Draft Beers & Wines



Back



NEGRONI

= Appetizers =

 **House Bread** Sourdough, truffle butter 9

TRUFFLE CARPACCIO* 23

Beef tenderloin, fresh black truffles, aioli, Parmigiano.

TRUFFLE BONE MARROW 24

Fresh black truffles, roasted garlic butter, sourdough.

TRUFFLE HOME FRIES 18

Potatoes, Parmigiano, fresh black truffles, truffle oil.

PROVOLETA ON FIRE 22

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

GOURMET EMPANADAS 18

Two fried hand-cut angus beef empanadas, criolla salsa.

OUR CALAMARI 19

Fried baby squid, roasted garlic aioli.

GRILLED OCTOPUS 34

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

TUNA TARTARE* 25

Truffle ponzu sauce, sesame, avocado aioli, chipotle, crispy quinoa.

ROCK SHRIMP 22

Tempura shrimp, sweet chili, chipotle sauce, roasted lemon



Back



Home



NEGRONI

Entrées

Beef & Fish

STEAK FRITES 46
Grilled Certified Angus beef skirt steak, fresh black truffle home fries, chimichurri Hollandaise sauce.

FILET MIGNON "AU POIVRE" 45
Mashed potatoes, Cognac black pepper cream sauce.


SCOTTISH SALMON 38
Sautéed green Italian vegetables, saffron cream sauce.

BUTTERFLY BRANZINO 38
Grape tomatoes, capers, kalamata olives, anchovies in Pinot Grigio broth.


HOME MAMA'S VEAL MILANESE 58
Breaded veal tomahawk, lemon zest, mixed greens, Dijon dressing. Add \$8 for Parmigiana style

We suggest to order Home Mama's Veal Milanese & Risotto together and share \$ 79

Pasta & Risotto

 **TRUFFLE GNOCCHI 32**
Asiago cheese stuffed potato gnocchi, truffled mushrooms sauce, fresh black truffles.

CRAB RAVIOLI 25
Sautéed shrimp, saffron cream sauce, gremolata.

 **MACARONI ALLA VODKA 26**
Fresh pasta, creamy tomato vodka sauce, burrata cheese, basil, EVOO.

TIGER PRAWN PAPPARDELLE 36
Fresh pasta, tiger prawn, celery, dill, lobster bisque sauce.

RISOTTO MILANESE 29
Saffron, bone marrow, Parmigiano.

We suggest to order Risotto & Home Mama's Veal Milanese together and share \$ 79



Back



Home



NEGRONI

== Burgers & Sandwichs ==

Served with home fries. Add \$5 for fresh truffle fries or \$3 for sweet potato fries.

**TRUFFLE
BURGER**
24



Angus beef, sautéed mushrooms, truffle stracciatella cheese, butter lettuce, truffle mayo in a pretzel bun.

NEGRONI CHEESEBURGER 21

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

CRISPY CHICKEN SANDWICH 20

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

CERTIFIED STEAK SANDWICH 28

Grilled Certificate Angus beef skirt steak, provolone, butter lettuce, tomatoes, chimichurri mayo in a Galician bread.



Back



Home



NEGRONI

Salads

Adds on: Shrimp \$10 , Salmon \$14 ,
Chicken breast \$10 , Crispy chicken \$10.

TUNA NIÇOISE* 27

Seared tuna steak, mixed greens, cucumber, tomatoes, green beans, kalamata, potatoes with honey mustard vinaigrette.

OUR CAESAR 17

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

QUINOA POKE BOWL 18

Quinoa, avocado, red onions, sweet corn, cherry tomatoes, lima beans, mixed greens with lemongrass vinaigrette.

MEDITERRANEAN SALAD 17

Hummus, arugula, cherry tomatoes, goat cheese, cucumber, dried kalamata olives, roasted shishito peppers with lemon vinaigrette.



Back



Home



NEGRONI

— Crispy Rice —

Minced fish over fried rice - 2 pieces per order.

TUNA 15

Chipotle, teriyaki sauce,
micro cilantro, serrano peppers

YELLOWTAIL 16

Eel sauce,
togarashi, micro cilantro.

SALMON 15

Truffle ponzu sauce,
crispy quinoa, scallions.



Back



Home



NEGRONI

— Sashimi —

Thin sliced fish served with sauce - 5 pieces per order.
Classic sashimi available upon request.

TRUFFLE YELLOWTAIL 18

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

O-TORO 28

Miso sauce, scallions, grated ginger.

SAKE SALMON 17

Yuzu, orange wedges, togarashi, micro cilantro.

HAMACHI ACEVICHADO 18

Leche de tigre, charred avocado, sweet potatoes, Maras salt, micro cilantro.

AKAMI TUNA 17

Lemongrass sauce, serrano peppers, celery, lime.

CLASSIC SASHIMI SELECTION 35

2 pcs o-toro, 2 pcs yellowtail,
2 pcs salmon, 2 pcs tuna,
grated wasabi, yuzu kosho.



Back



Home



NEGRONI

== Nigiri ==

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

O-TORO 22

Yuzu kosho, salt flakes.

YELLOWTAIL 12

Lime, lemon zest.

SCALLOPS 14

Togarashi, butter, chalaca.

FRENCH TUNA 14

Foie gras, truffle sea salt.

SALMON BELLY 18

Sturgeon caviar, crème fraîche.

TRUFFLE SALMON 12

Black truffles, honey.



Back



Home



NEGRONI

Sushi Maki

Cut roll with special sauce - 10 pieces per order.

NEGRO-TORO HOSOMAKI 8 PCS 32

O-toro tuna, cucumber and yuzu topped with crème fraîche, sturgeon caviar and lime zest

TRUFFLE TUNA 23

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

SNOW CALIFORNIA 24

Alaskan snow crab, avocado, cucumber and sesame seeds topped with spicy mayo and micro cilantro.

PHILLY TO NEW YORK 19

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

🌱 FUNGHI 20

Sautéed mushrooms and tofu topped with avocado aioli and torched kale.

HOTATE SAKE 24

Salmon and grilled scallions topped with scallops, togarashi butter and chalaca.

TROPICAL 23

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

CITRIC EBI 21

Grilled shrimps, citric cream cheese and celery topped with charred avocado and lemongrass sauce.

CRISPY 23

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

SHRIMP BRAVO 23

Crispy shrimp and avocado topped with yellowtail, serrano peppers and mayo chipotle sauce.



Back



Home



NEGRONI

Negroni Experience

Negroni Sushi Experience is prepared by our Chef with the best selection of today's fish, presented in an extraordinary sequence of 4-course meal.

63

Step 01

TUNA TARTARE

Chipotle, teriyaki sauce, micro cilantro, sesame seeds.

Step 02

NIGIRI TUNA (1pc)

Foie gras, truffle sea salt.

NIGIRI SALMON (1pc)

Black truffles, honey.

NIGIRI YELLOWTAIL (1pc)

Lime, lemon zest.

GRILLED SHRIMPS HAND ROLL (1pc)

Step 03

NIGIRI O-TORO (1pc)

Yuzu kosho, salt flakes.

NIGIRI SCALLOPS (1pc)

Togarashi, butter, chalaca.

NIGIRI SALMON BELLY (1pc)

Sturgeon caviar, crème fraîche.

SNOW CRAB HAND ROLL (1pc)

Step 04

SASHIMI O-TORO (2pc)

Miso sauce, scallions, grated ginger.



Back



Home



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.

PALOMA 19

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

MALECON 18

Havana Club rum blanco, Cocchi
Americano, pineapple juice, orgeat, lime
juice, mint and aromatic bitters.

BASTARDITA PICOSA 19

Union mezcal, Ancho Reyes, fresh cilantro,
pineapple juice and citrus juice.

LATINO MULE 19

E11ven vodka, passion fruit, citrus juice,
ginger syrup, Fever tree ginger beer
and rose petals.



Back



Home



NEGRONI

== Premium Seleccion ==

DEADPOOL MARGARITA 27

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

AFFOGATO MARTINI 24

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

CACAO OLD FASHIONED 21

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



Back



Home



NEGRONI



NEGRONIS

Classico

Campari, Bulldog Gin
Cinzano rosso, Orange.

18

Bianco

Union mezcal, Luxardo bitter bianco,
Cocchi Americano bianco, Orange
bitters.

19

Sour

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

18

D'oro

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

26

Carnavale

Campari, Santa Teresa 1796,
Leblon Cachaça, Cinzano rosso,
Banana, Angostura bitters

19



Back



Home



NEGRONI

== Spritz ==

APEROL 18

Aperol, Prosecco, sparkling water, orange.

GUAVA 18

Aperol, Guava puree, orange juice, prosecco.

TORINO 18

Italicus, grapefruit cordial, prosecco.

== 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, aquafaba, lime-lemon cordial and orange bitter.



Back



Home



NEGRONI

= Sparkling =

FAMIGLIA STAITI 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 105**
From Champagne, France.

**POMMERY BLUE SKY
DEMI SEC 141**
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 480
From Champagne, France.



Back



Home



NEGRONI

Whites

VILLA SPARINA 52

Gavi di Gavi from Piedmont, Italy.

VEIGA DA PRINCESA 54

Albariño from Rias Baixas, Spain.

DR. LOOSEN 54

Riesling from Mosel, Germany.

THE CROSSINGS 56

Sauvignon Blanc from Marlborough, New Zealand.

EL ENEMIGO 54

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

TSUKINOWA BLUE

HUE FUTSU 12
from Japan.

GEKKEIKAN JUNMAI GINJO SAKE

SUZAKU 48
from Japan, 300 ml.



Back



Home



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.

BELLE GLOS LAS ALTURAS VINEYARD 78

Pinot Noir from
Monterrey, California.

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.



Back



Home



NEGRONI

Wine by the Glass

SPARKLING

FAMIGLIA STAITI 14
Prosecco DOC from Italy.

PINK FLAMINGO

ROSE 14
Rosé Sparkling wine
from France.

WHITES

FLOR DEL INCA 14
Chardonnay from
Mendoza, Argentina

BEATI 14
Pinot Grigio from
Veneto, Italy.

RÉTHORÉ DAVY 14
Sauvignon Blanc from
Val de Loire, France

ROSE

OBRA PRIMA 14
Rose from Mendoza,
Argentina.

PINK FLAMINGO 14
Rose from Sable de
Camargue, France.

RED

FLOR DEL INCA 14
Malbec from Mendoza,
Argentina.

RÉTHORÉ DAVY 15
Pinot Noir from
Val de Loire, France.

BLOCK NINE 15
Cabernet Sauvignon from
Napa Valley, California.



Back



Home



NEGRONI

= Brunch =

SATURDAY & SUNDAY from 12 to 4pm

2x1

(Per person)

Brunch Cocktails

APEROL
1919

APEROL SPRITZ
PASSION BELLINI
SANGRIA DE VERANO

Bottomless

(Per person - 2 hrs)

MIMOSAS
PASSION BELLINI
PROSECCO

30

CHAMPAGNE

60



Back



Home



NEGRONI

= Brunch =

SATURDAY & SUNDAY from 12 to 4pm

SHAKSHUKA 19

Tomato sauce, peppers, onions and spices, topped with eggs, goat cheese, cilantro served with long focaccia toast.

NEGRONI BREAKFAST BURRITO 18

Farm eggs, avocado, candied bacon, cheddar sided with green sauce.

AVOCADO TOAST 18

Sourdough, mashed avocado, farm egg served with herbs and watermelon radish salad.

ITALIAN CROISSANT SANDWICH 17

Burrata, prosciutto di Parma, arugula, sundried tomatoes sided with marinated olives.

OPEN OMELETTE 22

Farmed eggs baked in skillet with smoked salmon, avocado, dill, crème fraîche and caviar, served open face.

TRUFFLE EGGS 19

Farm scrambled eggs topped with truffle stracciatella, fresh black truffle, sourdough.

ALMOND WAFFLES 18

Bourbon barrel aged maple syrup, crème chantilly and fresh berries.

FLORIDA TOAST 16

Housemade brioche, topped with whipped ricotta and three Florida farm jams.

STEAK & EGGS 32

Grilled boneless short ribs steak, eggs any style, home fries.

SIDES

BACON 6

TOAST 4

((Sourdough, Brioche, Focaccia))

SMOKE SALMON 10

WILD BERRIES 5

SPANISH POTATOES 6

TRUFFLE FRIES SIDE 12

AVOCADO 5

SWEET POTATO FRIES 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*Please be advised that our prices are subject to change and that an 18% service charge will be added to all final bar tabs and tables of five or more guests.

* While we do our best to accommodate the needs of guests with specific food allergies, please be advised that cross-contamination may occur.



Back



Home



NEGRONI

= Lunch Lovers =

MONDAY TO FRIDAY, FROM 12 TO 4 PM

Negroni

NEGRONI BEEF

Grilled boneless short ribs,
arugula salad,
provoleta cream sauce.

CHICKEN PARMIGIANA

Breaded breast,
tomato sauce, mozzarella,
Parmigiano served with
pappardelle pasta.

TERIYAKI SALMON

Seared salmon filet,
sautéed vegetables,
teriyaki sauce,
sesame seeds.

27

UPGRADES

COFFEE

Espresso,
Macchiato or
Americano.

2

GLASS OF WINE

Finca del Inca Malbec
or Chardonnay,
Obra Prima Rose.

7

BEER BOTTLE

Peroni,
Corona or
Lagunitas.

7

DESSERT

Profiteroles,
vanilla gelato,
Belgian chocolate fudge.

6



Back



Home



NEGRONI

= Lunch Lovers =

MONDAY TO FRIDAY, FROM 12 TO 4 PM

Premium

GNOCCHI

Asiago cheese
stuffed potato gnocchi,
Bolognese sauce.

SHRIMP POKE BOWL

Shrimp, quinoa, avocado,
red onions, sweet corn,
cherry tomatoes, lima beans,
mixed greens with lemongrass
vinaigrette. Option tofu.

SUSHI COMBO*

Chef choice
10 pieces maki &
2 pieces Nigiri.

— 22 —

UPGRADES

COFFEE

Espresso,
Macchiato or
Americano.

2

GLASS OF WINE

Finca del Inca Malbec
or Chardonnay,
Obra Prima Rose.

7

BEER BOTTLE

Peroni,
Corona or
Lagunitas.

7

DESSERT

Profiteroles,
vanilla gelato,
Belgian chocolate fudge.

6



Back



Home



NEGRONI

Lunch Lovers

MONDAY TO FRIDAY, FROM 12 TO 4 PM

Classic

CHICKEN CAESAR SALAD

Grilled chicken breast,
butter lettuce, Parmigiano,
fried capers, pangrattato with
homemade Caesar dressing.

MACARONI ALLA VODKA

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

NEGRONI CHEESE BURGER

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

17

UPGRADES

COFFEE

Espresso,
Macchiato or
Americano.

2

GLASS OF WINE

Finca del Inca Malbec
or Chardonnay,
Obra Prima Rose.

7

BEER BOTTLE

Peroni,
Corona or
Lagunitas.

7

DESSERT

Profiteroles,
vanilla gelato,
Belgian chocolate fudge.

6



Back



Home



NEGRONI

== Happy Hour ==

EVERY DAY FROM 4 TO 7 PM

FOOD

HOUSE SNACKS 10

Marinated olives, candied almonds, pickled mushrooms.

FRIED BURRATA 11

Fresh tomato sauce, basil and crispy prosciutto di Parma.

GYOZAS (4pcs) 10

Pork, truffle ponzu sauce, scallions.

8HR PORK BELLY 10

Smoked BBQ sauce.

TRUFFLE FRIES SIDE 12

Potatoes, Parmigiano, fresh black truffles, truffle oil.

TUNA HOSOMAKI (4pcs) 10

Tuna, cucumber topped with tobiko and ponzu.

SALMON CRISPY RICE (2pcs) 11

Salmon tartare, avocado-aioli.

PROFITEROLES (2pcs) 8

Vanilla gelato, Belgian chocolate fudge.

*

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. 18% service charge will be added to all final bar tabs and tables of five or more guests.

* While we do our best to accommodate the needs of guests with specific food allergies, please be advised that cross-contamination may occur.



Back



Home



NEGRONI

Happy Hour

EVERY DAY FROM 4 TO 7 PM

COCKTAILS

GUAVA SPRITZ

Aperol, Guava puree, orange juice, prosecco.

MARGARITA ON TAP

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

PALOMA

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

BASTARDITA PICOSA

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

LATINO MULE

E11ven vodka, passion fruit, citrus juice, ginger syrup,
Fever tree ginger beer and rose petals.

APEROL SPRITZ

Aperol, prosecco, sparkling water, orange.

NEGRONI CLASSICO

Campari, Bulldog gin, Cinzano rosso, orange.

All at 9



Back



Home



NEGRONI

== Happy Hour ==

EVERY DAY FROM 4 TO 7 PM

DRAFT BEERS

PINTA LATINA

Pilsner from Unseen
Creatures, Miami.

PINTA LATINA

IPA from Unseen
Creatures, Miami

All at 7

WINE BY THE GLASS

FAMIGLIA STAITI

Prosecco DOC from Italy.

FLOR DEL INCA

Malbec from Mendoza, Argentina.

FLOR DEL INCA

Chardonnay from Mendoza, Argentina.

OBRA PRIMA

Rose from Mendoza, Argentina.

All at 9



Back



Home

