

LATE NIGHT MENU (FROM 11PM)

eat here. We cannot guaranty any cross contamination of foods. We cannot guaranty that any of our products are safe to consume

For guests with serious food allergies we highly suggest not to

for people with allergies. Rintintin will not assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating our products. Olives * 8 Preserved Lemon and Herbs

Mezze Plate 19 Olives, Hummus, Tzatziki, Spicy Feta, Artichoke Dip, Cornichons, Veggie Sticks, Pita Bread

 $\frac{1}{2}$ Dz./ 1Dz. East Coast Oysters * 22/36 mignonette, cocktail sauce, horseradish Zucchini Salad * 16

Zucchini Squash Ribbons, Watercress, Toasted Pine Nuts, Lemon Dressing

Lobster Salad* 19 Endives, Watercress, Shaved Fennel, Crunchy Celery,

Tartar Dressing, Lemon Zest Pommes Frites* 14

Fried Calamari 19

Black Aioli & Marinara Zucchini Parmigiana (Vegetarian Gluten Free Lasagna) * 23

Thinly Sliced Zucchini Squash layered with Buffalo Mozzarella San Marzano Tomatoes, Basil, Parm. Reggiano, Bechamel Grilled Classic NY Strip Steak (au poivre) * 39

Grass-fed 12oz. Steak Choice of Pommes Frites or Side Salad

DESSERT 12

Chimichurri & Au Poivre Sauce add Broccoli Rabe 4

Rintintin Burger 16 Chipotle Aioli, House Made Ketchup Add Cheddar, Gruyere, Blue Cheese or Feta Add Pommes Frites or Salad +6

Seafood Paella * 34 Saffron Calasparra Rice, Mussels, Clams, Shrimp, Market Fish, Calamari & Chistorra Sausage

Churros Cinnamon & Sugar Dusted, Served With Vanilla Gelato

We don't allow any outside beverages or food brought in. This includes wine bottles. We charge \$ 5 per person for any cakes, sweets brought in. *Gluten-free option apart from any bread/crackers.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Inform your server of any allergies.

We accept max. 4 Credit Cards per table. For parties of 6 or more suggested gratuity 20%.