



# LATE NIGHT MENU

(12AM-1AM)

For guests with serious food allergies we highly suggest not to eat here.

We cannot guaranty any cross contamination of foods.  
We cannot guaranty that any of our products are safe to consume 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** 22  
Olives, Hummus, Tzatziki, Spicy Feta,  
Artichoke Dip, Cornichons, Veggie Sticks, Pita Bread

**½ Dz./ 1Dz. East Coast Oysters** \* 22/36  
mignonette, cocktail sauce, horseradish

**Pommes Frites**\* 14

**Fried Calamari** 22  
Black Aioli & Marinara

**Zucchini Parmigiana** (Vegetarian Gluten Free Lasagna) \* 26  
Thinly Sliced Zucchini Squash layered with Buffalo Mozzarella  
San Marzano Tomatoes, Basil, Parm. Reggiano, Bechamel

**Grilled Classic NY Strip Steak (au poivre)** \* 45  
Grass-fed 12oz. Steak  
Choice of Pommes Frites or Side Salad  
Chimichurri & Au Poivre Sauce  
**add Broccoli Rabe 4**

**Rintintin Burger** 19  
Chipotle Aioli, House Made Ketchup  
Add Cheddar, Gruyere, Blue Cheese or Feta  
Add Pommes Frites or Salad +6

**Seafood Paella** \* 39  
Saffron Calasparra Rice, Mussels, Clams, Shrimp, Market Fish,  
Calamari & Chistorra Sausage

**DESSERT** 12

**Churros**  
Cinnamon & Sugar Dusted, Served With Vanilla Gelato

**We charge \$ 40 corkage fee for wine bottles brought in.**  
**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%.**