



## 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

Chimichuri & 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 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%.**