



LATE NIGHT MENU

(FROM 11PM)

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.

We don't accept any dollar bills over \$ 20.

Olives * 8

Preserved Lemon and Herbs

Mezze Plate 19

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

Tagliata Di Manzo* 21

Thinly Sliced Filet Mignon on sizzling cast iron, Arugula, Shaved Parmesan & Lemon

½ Dz./ 1Dz. East Coast Oysters * 22/36

mignonette, cocktail sauce, horseradish

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, Parmigiano Reggiano

Lasagna Bolognese 26

Fresh Pasta, Beef Ragù, San Marzano Tomatoes, Basil, Mozzarella, Parm. Reggiano, Ricotta

Grilled Classic NY Strip Steak (au poivre) * 36

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

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

Plant Based Burger 18

No GMO, No Preservatives
Chipotle Aioli, House Made Ketchup

Add Cheddar, Gruyere, Blue Cheese or Feta

Add Violife Vegan Cheddar +1

Add Bacon or Fried Egg +4

Add Pommes Frites or Salad +6

Seafood Paella * 34

Saffron Calasparra Rice, Mussels, Clams, Shrimp, Market Fish, Calamari & Chistorra Sausage

DESSERT 12

Churros

Cinnamon & Sugar Dusted, Served With Vanilla Gelato

*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%.**

**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.