



DINNER MENU

(5PM-12AM)

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.

SOUPS

Chicken Cilantro Soup* 14

Cilantro, Leeks, Lime, Cayenne

SALADS

add 1 Grilled Chicken Skewer + 6

add Spanish Marinated Tuna +8

add warm Haloumi +8

Rintintin House Salad * 14

Mixed Baby Lettuces, Heirloom Tomatoes, Avocado

Greek Salad * 18

Tomato, Cucumber, Kalamata Olives, Mint,
Feta Cheese, Greek Oregano, Sliced Fennel, Vinaigrette

Salade Niçoise "Traditionelle" * 21

Asparagus, Haricot Verts, Artichokes, Olives, Roasted Peppers,
New Potatoes, Hard Boiled Egg, Greens

add White Anchovies +3

Burrata * 22

Grapes, Crispy Prosciutto, Basil Oil & Fennel Pollen

Toasted Red Quinoa & Kale Salad * 21

Toasted Quinoa, Baby Kale, Toasted Walnuts, Fresh Fava Beans,
Pomegranate, Orange/Dijon Vinaigrette.

add Warm Haloumi 8

CHARCUTERIE & FROMAGE

complimentary crackers (contains gluten)

Plateau De Fromage & Charcuterie * 28

Variety of Cheese & Charcuterie

Plateau De Fromage * 22

Vermont Creamery Bijou Goat's Milk,
Papillon Roquefort Sheep's Milk, Manchego Sheep's Milk

Plateau De Charcuterie * 22

Prosciutto di Parma, Bresaola, Salami Cacciatorini,
Sweet Soppressata

SMALL

Olives * 8

Preserved Lemon and Herbs

½ Dz./1Dz. East Coast Oysters * 22/36

Mignonette, Cocktail Sauce, Horseradish

Ceviche * 22

Fluke, Cucumber "Leche De Tigre", Shallots, Serrano Peppers,
Diced Tomato, Celery, Fresh Cilantro

complimentary crackers (contains gluten)

Local Yellowfin Tuna "Crudo" 22

Red chicory, Frisellini, Ginger, Lemongrass, Rice Vinegar,
Sliced Pear

Mezze Plate 22

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

Tagliata Di Manzo* 23

Sizzling Thinly Sliced Prime Tenderloin, Arugula,
Shaved Parmesan & Lemon

Charred Octopus* 24

Lebanese Caponata Eggplant, Roasted Tomatoes, Olives, Capers
Toasted Pine Nuts

Fried Calamari 22

Black Aioli & Marinara

Zucchini Chips (gluten free)* 22

Lightly Battered & Fried Zucchini & Eggplant
with Tzatziki & Spicy Feta Dip

Steamed Mussels * 24

White Wine, Lemon Butter, Shishito Peppers & Broccoli Rabe

Pommes Frites* 14

MAINS

Roasted Lamb Chops* 39

Mascarpone Mashed Potatoes, Herbed Dijon Mustard
(contains dairy)

Seafood Paella * 39

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

Pesce All'Aqua Pazza* 39

Branzino Poached In A Light White Wine Broth With Fresh Tomatoes,
Baby Fenel & Fresh Herbs Served Over Toasted Filone Bread
(gluten free option sans bread available)

Whole Maine Lobster* 43

Poached Whole Lobster, Clarified Butter,
Choice of Pommes Frites or Side Salad

Zucchini Parmigiana (Vegetarian Gluten Free Lasagna) * 26

Thinly Sliced Zucchini Squash layered with Buffalo Mozzarella
San Marzano Tomatoes, Basil, Parm. Reggiano, Bechamel

Linguini alle Vongole 28

Manila Clams, White Wine, Garlic, Lemon Butter, Parsley, Chili Flakes

Chicken Kebab 28

Over Spinach Couscous,
with Tzatziki & Toasted Sesame Cilantro Mayo

Chicken Tagine 36

Market Vegetables over Couscous with a Savory Chicken Broth

Grilled Classic NY Strip Steak (au poivre)* 45

Grass-fed 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 Bacon or Fried Egg +4

Add Pommes Frites or Salad +6

SIDES 10

Broccoli Rabe *

Sauteed Okra*

DESSERTS

Flowers For Raquel 14

Blood Orange Carpaccio, Olive Oil Ice Cream,
Shaved Dark Chocolate, Sea Salt,
Splash of "Picual" Olive Oil

Churros 12

Cinnamon & Sugar Dusted, Served With Vanilla Gelato

Pistacchio Baklava 12

Cardamom Ice Cream

Chocolate Bomb "Surprise" 14

Warm Gluten Free Molton Lava Cake, Vanilla Ice Cream,
Fresh Fruits

Gelato 10

Chocolate, Vanilla

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%.