



## 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

#### **Watermelon Gazpacho** 14

Watermelon, Tomato, Celery, Persian Cucumber, Bell Pepper, Spanish Onion, Sherry Vinegar, evoo

#### **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

#### **Zucchini Salad** \* 18

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

#### **Lobster Salad**\* 22

Endives, Watercress, Shaved Fennel, Crunchy Celery, Tartar Dressing, Lemon Zest

#### **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

#### **Zucchini Chips** (gluten free)\* 22

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

#### **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

#### **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 Bufalo 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** \*

#### **Scuteed 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

#### **Pistachio 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 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 our server of any allergies.

**We accept max. 4 Credit Cards per table.**

**For parties of 6 or more suggested gratuity 20%.**