Rintintin

## PRIX FIXE DINNER for parties of 8 or more

(drinks not included) 65 per person 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 accept max. 4 Credit Cards per table.

All dishes served family style to share.

For parties of 6 or more suggested gratuity 20%.

First Course (choice of 2)

Plateau De Fromage & Charcuterie \* Variety of Cheese & Charcuterie (crackers contain gluten)

Mezze Plate

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

Zucchini Chips \* (gluten free) Lightly Battered & Fried Zucchini & Eggplant with Tzatziki & Spicy Feta Dip

Second Course (choice of 2)

Burrata \* Grapes, Crispy Prosciutto, Basil Oil & Fennel Pollen Rintintin House Salad \* Mixed Baby Lettuces, Heirloom Tomatoes, Avocado

## Salade Niçoise "Traditionelle" \* Asparagus, Haricot Verts, Artichokes, Olives, Roasted Peppers, New Potatoes, Hard Boiled Egg, Greens

(choice of 2)

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

Saffron Calasparra Rice, Mussels, Clams, Shrimp, Octopus, Calamari & Chistorra Sausage

(gluten free option sans bread available) **Zucchini Parmigiana** (Vegetarian Gluten Free Lasagna) \* 26

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

**SIDES** Broccoli Rabe \* Sauteed Okra\*

Couscous

\*Gluten-free option available. Please ask your server.

We charge \$ 40 corkage fee for wine bottles brought in. We charge \$ 5 per person for any cakes, sweets brought in.

Inform your server of any allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## **Third Course**

Seafood Paella \*

Over Spinach Couscous, with Tzatziki & Toasted Sesame Cilantro Mayo

**Dessert** Churros ed With Vanilla Gelat