

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

All dishes served family style to share.

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

Zucchini Salad *

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

Lobster Salad*

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

Salade Niçoise "Traditionelle" *

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

Third Course

(choice of 2)

Seafood Paella *

Saffron Calasparra Rice, Mussels, Clams, Shrimp, Octopus,
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)

Zucchini Parmigiana (Vegetarian Gluten Free Lasagna) * 26
Thinly Sliced Zucchini Squash layered with Buffalo Mozzarella
San Marzano Tomatoes, Basil, Parm. Reggiano, Bechamel

Chicken Kebab

Over Spinach Couscous,
with Tzatziki & Toasted Sesame Cilantro Mayo

SIDES

Broccoli Rabe *

Sauteed Okra*

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

Couscous

**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 available. Please ask your server.

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

Inform your server of any allergies.