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.

For parties of 6 or more suggested gratuity 20%.

We don't accept any dollar bills over \$ 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

with Tzatziki & Spicy Feta Dip

Zucchini Chips * (gluten free) Lightly Battered & Fried Zucchini & Eggplant

Second Course (choice of 2)

Endives, Watercress, Shaved Fennel, Crunchy Celery, Tartar Dressing, Lemon Zest Salade Niçoise "Traditionelle" * Asparagus, Haricot Verts, Artichokes, Olives, Roasted Peppers,

Burrata * Grapes, Crispy Prosciutto, Basil Oil Lobster Salad*

New Potatoes, Hard Boiled Egg, Greens

Third Course (choice of 2)

Seafood Paella * Saffron Calasparra Rice, Mussels, Clams, Shrimp, Octopus, Calamari & Chistorra Sausage **Branzino*** Pan Seared Branzino, Sauteed Spinach, Herbed White Wine Reduction

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

Chicken Kebab

Over Spinach Couscous, with Tzatziki & Toasted Sesame Cilantro Mayo

SIDES

Broccoli Rabe * Couscous **Dessert**

We don't allow any outside beverages or food brought in.

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

Inform your server of any allergies.

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

This includes wine bottles. We charge \$ 5 per person for any cakes, sweets brought in.

Cinnamon & Sugar Dusted, Served With Vanilla Gelato