



DINNER MENU

(5PM-12AM)

CHEF'S DINNER SPECIALS

Zucchini Blossom Tempura 14

Stuffed with Smoked Mozzarella, Spicy Tomato Sauce

½ Dz./ 1Dz. East Coast Oysters * 22/36

mignonette, cocktail sauce, horseradish

Corvina Crudo (South American Pacific Coastline Fish) * 19

Fresh Plums, Basil Oil, Shaved Fennel, Ginger/Lemongrass Salsa, Micro Cilantro

Tagliata Di Manzo * 15

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

Spigola All'Acqua Pazza (Orata in "Crazy Water") * 29

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

SOUPS

Watermelon Gazpacho * 10

Watermelon, Tomatoes, Celery, Peppers, Spanish Paprika

Chicken Cilantro Soup * 12

Cilantro, Leeks, Lime, Cayenne

SALADS

add Grilled Chicken or Fish Kebab Skewer +6

add warm Haloumi +6

Rintintin House Salad * 14

Mixed Baby Lettuces, Heirloom Tomatoes, Avocado

Greek Salad * 16

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

add Watermelon +3

Heirloom Beetroot Salad * 17

Frisellini, Candied/Spicy Marcona Almonds, Goat Cheese Granita, Honey/Grapefruit Vinaigrette

Toasted Red Quinoa & Kale Salad * 17

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

add Warm Haloumi 6

CHARCUTERIE & FROMAGE

Plateau De Fromage & Charcuterie * 28

Variety of Cheese & Charcuterie

Plateau De Fromage * 18

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

Plateau De Charcuterie * 18

Prosciutto di Parma, Bresaola, Salami Cacciatorini, Sweet Soppressata

SMALL PLATES

Olives * 6

Preserved Lemon and Herbs

Fried Shishito Peppers 12

Calabrian Anchovies & Lemon Panko

Mezze Plate 17

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

Burrata * 18

Grapes, Crispy Prosciutto, Basil Oil & Fennel Pollen

Fried Calamari 17

Black Aioli & Marinara

Zucchini Chips 19

Lightly Battered & Fried Zucchini & Eggplant

with Tzatziki & Spicy Feta Dip

Steamed Mussels * 20

White Wine, Lemon Butter, Shishito Peppers & Broccoli Rabe

MAINS

Seafood Paella * 28

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

Persian 7 Spice Roasted Rack Of Lamb * 29

Aromatic Black Lentils, Preserved Lemon, Toasted Seeds

Spigola All'Acqua Pazza (Orata in "Crazy Water") * 29

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

Zucchini Parmigiana (Vegetarian Gluten Free Lasagna) * 19

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

Linguini alle Vongole 26

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

Chicken Kebab 24

Over Spinach Couscous, with Tzatziki & Toasted Sesame Cilantro Mayo

Fish Kebab Muhammadra 24

Sword Fish, Octopus, Shrimp, Roasted Peppers, Harissa, Toasted Whole Nut Spread

Couscous

Chicken Tagine 26

Market Vegetables Over Couscous with a Savory Chicken Broth

Grilled Classic NY Strip Steak (au poivre) * 39

Grass-fed 12oz. Steak

Choice of Pommes Frites or Side Salad

Chimichuri & Au Poivre Sauce

add Broccoli Rabe 4

Rintintin Burger 19

Chipotle Aioli, Pommes Frites,

House Made Ketchup

Add Cheddar, Gruyere, Blue Cheese or Feta for +1

Add Bacon or Fried Egg +3

SIDES 8

Broccoli Rabe *

Sauteed Spinach *

Pommes Frites *

Crispy Artichokes *

Pecorino, Lemon

Persian Aromatic Black Lentils *

Preserved Lemon, Toasted Seeds

Couscous

DESSERTS 12

Churros

Cinnamon & Sugar Dusted, Served With Vanilla Gelato

Pistacchio Baklava

Cardamom Ice Cream

Granita Di Ricotta Con Capperi

Fresh Sheep's Milk Ricotta served Frozen With Candied Capers

Pannacotta

With Fresh Fruit

Gelato & Sorbet 10

Dark Chocolate, Vanilla, Cardamom Gelato

Mango, Watermelon Sorbet

*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.

We accept max. 4 Credit Cards per table.

For parties of 6 or more suggested gratuity 20%.