

Rintintin

DINNER SPECIALS

Celery Root Soup 10

veggie stock & cream

Pear & Endive Salad 15

roasted pear, parmesan, truffle honey, candied walnuts

Tuna Tartare 16

mango, jicama, ginger & mint

Crudo 17

tuna & swordfish, tomatillo, chayote salsa, mint oil

Pan-Seared Scallops 18

truffle corn puree, sautéed greens

Steamed Mussels 18

shishito peppers, white wine, tomato-saffron broth

Pan-seared Spanish Mackerel 24

butternut squash-cinnamon puree,
shredded snow peas, preserved lemon

Red Beet Risotto 22

veggie stock, parmesan, butter, saffron volute

Grilled Chicken Kebab 22

cipollini onion, bell pepper, spinach-couscous,
tzatziki & toasted sesame cilantro mayo

COCKTAIL SPECIAL

Yuzu Sake Spritz 14

Mio sparkling sake, cremant, elderflower, yuzu

Rintintin

DINNER MENU

SOUP

Seasonal 10

SALADS

House Salad 14 *

Frisee, romaine, red boston, purslane,
heirloom tomatoes, avocado

Classic Greek 15 *

Tomato, cucumber, kalamata olives, feta cheese,
greek oregano, vinaigrette

Roasted Beet Salad 15

heirloom baby beets, goat cheese,
quince paste & candied almonds

Shaved Brussel Sprouts 15 *

Crispy Capers, Reggiano Dust
Lemon/Harissa Dressing

* Gluten Free

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

Inform your server of any allergies.

Please wear a face mask when not seated!

Due to the pandemic we don't accept cash until further notice.

Due to limited table supply we reserve the right to
limit table use per group to 90 minutes.

We accept a maximum of 4 credit cards per group.

SMALL PLATES

Olives 6 *

Preserved Lemon and Herbs

Fried Shishito Peppers 10

Bacon Wrapped Dates 8

Spicy Marcona Almonds

Artichoke Dip 12

with robiola cheese, served warm with crispy pita chips

Hummus Plate 10 *

Veggie Sticks & Pita

Zucchini Chips 16

Fried zucchini with tzatziki, spicy feta dip

Burrata 17 *

Blood Oranges, Charred Fennel & Basil Oil

Fried Calamari 14

Black Aioli, Celery Leaves

Grilled Octopus+ 16 *

Duck Fat Potato Crisp, Sweet Paprika, Sea Salt

Lamb Meatballs+ 15

Smoked Tomatoes, Goat Cheese Brulee

SIDES 9

Sauteed Brussel Sprouts *

“Smashed” Fingerling Potatoes

Celery Root Puree

Couscous

MAINS

New England Lobster Roll 24

on pretzel bun with fingerlings or salad

Veggie Tagine 21

Braised Root Vegetables, Couscous, Homemade Harissa

Strozzapreti 18 *

Campari Tomato & Basil, Shaved Parmesan

Linguine alle Vongole 19

Little Neck Clams, Brown Butter & Prosecco

Grilled Hanger Steak+ 32 *

“Smashed” Fingerling Potatoes & Rosemary

Rintintin Burger+ 19

Chipotle aioli, “Smashed” Fingerling Potatoes,
home made ketchup on pita

Add cheddar, gruyere, queso fresco or feta for \$1

Lamb Burger+ 21

Chipotle aioli, “smashed” fingerling potatoes,
home made ketchup on pita

Add cheddar, gruyere, queso fresco or feta for \$1

Whole Branzino 32

Grilled & served with celery root puree, s
pinach & ginger-lemongrass relish

Lamb Chops 32

Coriander rub, miso volutee, mascarpone
mashed potatoes, Tuscan kale

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DESSERT

Churros 12

Cinammon & sugar dusted with vanilla gelato

Pannacotta 12

with aged balsamico

COFFEE

Coffee 4

Espresso 3

Americano 4

Espresso Doppio 4

Macchiato 4

Cappuccino / Latte 5

Iced Coffee 5

Iced Cappuccino / Latte 5

Mochaccino 6

TEA

Moroccan 5
Pot of green tea &
fresh mint leaves

Pot Of Fresh Mint 4

English Breakfast 4

Earl Grey 4

Irish Breakfast 4

Peppermint 4

Chai 4

Chamomile 4

Japanese Green Tea 4

Lemon Verbena Infusion 4

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