



https://menulist.menu 145 Nantasket Avenue Hull, MA 02045, United States (+1)7819256336,(+1)8885385319 - http://rinatobistro.com/



The place from Hull offers 183 different **menus and drinks on <u>the menu</u>** at an average \$13.6. What <u>Freddy</u> <u>Hand</u> likes about Rinato Bistro:

The unbeatable meat at exactly the right time, the very good toppings and the excellent service, expensive, but it's worth it, you just have to be careful with the recommendations, because if you ask for everything they offer, the account increases considerably <u>read more</u>. When the weather conditions is good you can also have something outside, And into the accessible rooms also come visitors with wheelchairs or physiological limitations. What <u>Aureliana Nicolae</u> doesn't like about Rinato Bistro:

We went Easter Sunday expecting it to be crazy. It was very quiet and slow pace. Only a handful of servers visible. We were seated on time. One of the specials were out Delmonico steak and it did not look busy so I had to order another entree which was good. My husband ordered the lamb special which came out cold. Service was good except no one offered or put any bread on the table that used linen for napkins and tab... read more. The Rinato Bistro in Hull offers various tasty <u>seafood</u> courses, Also, the drinks menu at this place is exceptional and offers a significant and comprehensive variety of both local and international beers, which are definitely worth a try. In addition, you can expect typical Italian cuisine with delicious classics like <u>pizza</u> and pasta, The <u>barbecued food</u> is freshly **grilled** here on an open flame.



Non alcoholic drinks

POMEGRANATE

Pizza western

Main courses

TOPPINGS

Soafood

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LOBSTER RAVIOLI
Soups & Salads
YELLOW AND RED ROASTED BEET SALAD
Ensaladas – Salate
SIERRA NEVADA

Kids MenüCHICKEN FINGERS FRIES\$9.0American4HUDSON BABY BOURBON\$12.0Digestivi - Digestifs\$10.0Whiskey\$10.0MACINTOSH APPLE

Grappa



Pizza Parma - Ø 28cm Mona lisa

Brandy CLEAR CREEK GRAPPA

\$8.0

Coffee ESPRESSO

Drink GRAHAM'S 10 YEAR TAWNY PORT \$15.0

Soup and Salad

PANZANELLA SALAD	\$10.0

Alcoholic Beverages

AMARETTO	\$10.0
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White Wines

CHARDONNAY, LA CREMA, \$13.0 SONOMA

Appetizers & Soups

SEARED LUMP CRAB CAKES \$15

Sparkling

PROSECCO DI VALDOBBIADENE, \$9.0 BELLUSSI, VENETO

Bottled Beer

O'DOUL'S

\$18.0

\$10.0

Children's Menu Penne W/ Butter or Marinara Sauce	\$7.0
Draught Beer	
LEFT HAND STOUT	
CORDIALS	
GRAN MARNIER	\$13.0
Speyside Glenfarclas 25YR	\$41.0
GLENFARCLAS 251R	41.0
Draft	
STELLA ARTOIS (BELGIUM)	
Dessert Menu	
CRANBERRY APPLE COBBLER	
Blended Scotch	
JOHNNIE WALKER DBL BLACK	\$15.0
Salads	
ound	
CLASSIC CAESAR SALAD	\$7.0
	\$7.0
CLASSIC CAESAR SALAD	\$7.0 \$9.0
CLASSIC CAESAR SALAD Small Dishes	·



House Wines - White Wines CHARDONNAY, KENDALL \$10.0 **JACKSON, CALIFORNIA Locally Distilled COPPER FOX RYE** \$9.0 Highland Single Malt **OBAN 14YR** \$20.0 **Galeria Specialities BACON WRAPPED PORK** \$20.0 **TENDERLOIN Dessert Wines by the Glass** SIX GRAPES RESERVE PORTO \$10.0 **Cold Beers** LAGUNITAS IPA During LOCAL HADDOCK \$14.0 After Dinner Sippers - Hot **Coffee Drinks - Imported** Liqueurs DRAMBUIE \$15.0 British **AUCHENTOSHAN** \$27.0

Scotch Flights

ABERLOUR

Fresh House Made Pasta Rice	8
FALL HARVEST GNOCCHI	\$14.0
ISLAY SINGLE MALT	
LAGAVULIN 16YR	\$20.0
After Dinner Drinks - Sin Malt Scotch	ngle
BALVENIE 21YR	\$42.0
Bricco Signature Cocktai	ils
Lowland Single Malt GLENKINCHIE 12YR	\$15.0
Bourbon Rye Whiskey Henry Mckenna 10yr	\$8.0
The Sideshow	
SKIN ON FRIES	\$4.0
Senational Salads	
MEDITERRANEAN GREEK SALAD	\$10.0
Restaurant Category Italian	

Uncategorized

AMESTEL LIGHT



\$9.0

\$8.0

Appetizers

SAUSAGE STUFFED MUSHROOMS

BAKED BRIE	\$13.0
Sauta	
Soups	
SOUP OF THE DAY	\$7.0
NEW ENGLAND CLAM CHOWDER	\$7.0
Pasta	
PENNE BOLOGNESE	\$10.0
MAC N' CHEESE	\$8.0
Sandwiches	
CHICKEN PARMESAN	\$18.0
GRILLED CHICKEN CLUB	\$14.0
Pizza - Normal Ø 26cm	
HOT SPICY	
SOPHIA LOREN	
Beers	
BLUE MOON	
MICHELOB ULTRA	
Whisky	
CHIVAS REGAL 12YR	\$8.0

Entrees

JOHNNIE WALKER RED

PAN SEARED ATLANTIC SALMON*	\$25.0
SEAFOOD CARBONARA	\$25.0

Small Plates	
BOLOGNESE CLASSICO	\$17.0
JUMBO BURRATA RAVIOLI	\$15.0
Sandwich Board	
RINATO BURGER*	\$14.0
HOUSE MADE SALMON BURGER*	\$14.0
SINGLE MALT SCOTCH	
CLYNELISH 14YR	\$19.0
MACALLAN 12YR	\$19.0
Draft Beers	
ROTATING CRAFT	
HARPOON IPA	
Bourbon & Rye	
BASIL HAYDEN	\$11.0
KNOB CREEK RYE	\$11.0
Single Malts	
BOWMORE 15YR	\$22.0
GLENMORANGIE 10YR	\$10.0
Speyside Malts	
BALVENIE 14YR	\$22.0
MACALLAN 15YR	\$30.0
Alcoholic Drinks	
GUINNESS	
CAMPARI	\$9.0
	¢0.0

PERNOD

\$9.0

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Dessert

PUMPKIN BREAD PUDDING GODIVA CHOCOLATE LAVA CAKE CHEF'S SEASONAL CHEESE CAKE

Bourbon

FOUR ROSES SMALL BATCH	\$8.0
ELIJAH CRAIG SMALL BATCH	\$10.0
KNOB CREEK	\$11.0

Bourbons & Ryes

HENRY MCKENNA 4YR	\$6.0
RITTENHOUSE RYE 4 YR.	\$6.0
COPPER FOX RYE BLUE TOP	\$18.0

Imports & Crafts Bottles

SANKATY LIGHT
ENTITLED THERAPY SESSION IPA
ENTITLED WIT WISDOM BELGIUM STYLE WITBIER

Liqueurs, Cordials & Aperitifs

GODIVA (WHITE CHOCOLATE)	\$10.0
WHITE OR BLACK SAMBUCA	\$10.0
TRENTADUE CHOCOLATE AMORE PORT	\$15.0

Dishes are prepared with

SHRIMP SCAMPI	\$16.0
BEEF	
MEAT	

These types of dishes are being served

BREAD STEAK LAMB

Cocktails

NEGRONI GEORGIA MULE MEXICAN MULE WORLD'S END

Beer

HEINEKEN BUD LIGHT BUDWEISER COORS LIGHT



ENTITLED IPA (HINGHAM)
WHALE'S TALE PALE ALE (NANTUCKET)
WORMTOWN BE HOPPY (WORCESTER)
SAMUEL ADAMS SEASONAL (BOSTON)

Speyside Single Malt

DALWHINNIE 15YR	\$20.0
CRAGGANMORE 12YR	\$14.0
GLENFIDDICH 12YR	\$16.0
GLENLIVET 12YR	\$11.0

Mains



MAPLE SAGE CHICKEN BREAST	\$18.0
CERTIFIED ANGUS BEEF BEER BRAISED SHORT RIBS	\$24.0
GRILLED LONG ISLAND DUCK BREAST*	\$24.0
LOBSTER RAVIOLI GRILLED 90Z. CERTIFIED ANGUS BEEF FILET MIGNON TIPS*	\$32.0
GRILLED 16OZ. CERTIFIED ANGUS BEEF DELMONICO STEAK*	\$35.0

Starters

FONTINA WILD MUSHROOM FLATBREAD	\$13.0
SPICY ITALIAN SAUSAGE AND CARAMELIZED ONION FLATBREAD	\$13.0
CRISPY ITALIAN NACHOS	\$13.0
WOOD GRILLED CALAMARI (NOT FRIED)	\$13.0
PROVOLONE IN CARROZZA	\$10.0
HADDOCK FRIES	\$10.0

Scotch

JOHNNIE WALKER BLUE	\$45.0
JOHNNIE WALKER GOLD 18YR	\$23.0
JOHNNIE WALKER GREEN 15YR	\$16.0
DEWAR'S 15YR	\$15.0
THE MACALLAN 10YR	\$15.0
JOHNNIE WALKER BLACK	\$10.0

House Cocktails

LOUBOUTIN HEELS HULL MULE HULL'S FIRE BISTRO BURNER

TUG HILL PEDDOCK'S ISLAND RINATO'S SUNSET JAMIE O

Specialty Martinis & Cocktails

PRICKLY PEARTINI RUDE COSMO HOT CHOCOLATINI BLOOD ORANGETINI THE 145 RINATO TOAST CRAN APPLETINI RINATO MULE

Side dishes

The second	FOUR CHEESE MAC CHEESE	\$14.0
C. S. M.	SAUTEED BABY SPINACH	\$6.0
HARICOTS	VERTS	\$6.0
GRILLED A	SPARAGUS	\$7.0
SAUTEED I	BRUSSEL SPROUTS	\$6.0
ONION RIN	GS	\$5.0
MASHED S	WEET POTATOES	\$5.0
TRUFFLE F	PARMESAN FRIES	\$8.0
BUTTER GA	ARLIC MASHED	\$6.0

Red

MONTEPULCIANO D'ABRUZZO, CAPESTRANO, ABRUZZO	\$8.0
MERLOT, HYATT, YAKIMA VALLEY	\$8.0
MALBEC, POSTALES, PATAGONIA	\$8.0
PINOT NOIR, RICKSHAW, SONOMA	\$9.0
CHIANTI CLASSICO, GIULIO STRACCALI, TUSCANY	\$9.0
CABERNET SAUVIGNON, TRADITIONS MILBRANDT, COLUMBIA VALLEY	\$9.0
CABERNET SAUVIGNON, AVALON, NAPA VALLEY	\$12.0
CABERNET SAUVIGNON BLEND, HANDS OF TIME STAGS LEAP, NAPA VALLEY	\$20.0
CONUNDRUM RED BLEND CAYMUS, CALIFORNIA	\$15.0

White

MOSCATA, ENTORIA, MENDOCINO	\$8.0
WHITE ZINFANDEL MOUNTAIN VIEW, CALIFORNIA	\$8.0
RIESLING SANT M, PFALZ	\$9.0
ROSÉ, VILLA GEMMA CERASULO , ABRUZZO	\$11.0
ROSE WHISPERING ANGEL CAVES D 'ESCLANS, FRANCE	\$15.0
PINOT GRIGIO, MININI, VENETO	\$8.0
GAVI DI GAVI, LA COPLONA, PIEDMONT	\$8.0
ORVIETO, VILLA BARBI, UMBRIA	\$10.0
SAUVIGNON BLANC, TOHU, NEW ZEALAND	\$10.0
CHARDONNAY, NOVELLUM, FRANCE	\$8.0









145 Nantasket Avenue Hull, MA 02045, United States **Opening Hours:** Tuesday 16:30-21:00 Wednesday 16:30-21:00 Thursday 16:30-21:00 Friday 16:30-22:00 Saturday 16:30-22:00 Sunday 16:30-21:00



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