

# CinCin

## FIRST

### **gazpacho**

mortadella, pistachios, croutons, micro herb salad

### **baby gem caesar**

parmesan, anchovies, caesar dressing

## MAIN

### **grilled wild bc halibut with mussels and manila clams**

orzo, seasonal farm vegetables, sea asparagus, mint

### **truffle roasted rosdown farm organic chicken**

risotto of wild and cultivated mushrooms, sauteed spinach, natural jus

### **penne all' arrabiata**

burrata from puglia with calabrian roggianese chili  
grana padano, basil, olive oil

## DESSERT

### **tiramisu**

espresso and rum soaked lady fingers  
whipped mascarpone cream

### **vanilla panna cotta**

macerated strawberries with basil, dehydrated rhubarb  
gluten free oat crumble, strawberry rhubarb coulis

## **GROUP MENU #1 \$80.00**

ITEMS SUBJECT TO SEASONAL CHANGES

# CinCin

## FIRST

### **gazpacho**

mortadella, pistachios, croutons, micro herb salad

### **golden and chioggia beets with ricotta and orange vinaigrette**

castelvetrano olives, green leaves, edible blossoms

### **wood-grilled prawns on a rosemary branch**

hummus, chili and buckwheat, watercress

## MAIN

### **truffle roasted rossdown farm organic chicken**

risotto of wild and cultivated mushrooms, sauteed spinach, natural jus

### **grilled wild bc halibut with mussels and manila clams**

orzo, seasonal farm vegetables, sea asparagus, mint

### **wood grilled tenderloin of beef**

potatoes with prosciutto and parmesan  
collard greens, salmoriglio

### **penne all' arrabbiata**

burrata from puglia with calabrian roggianese chili  
grana padano, basil, olive oil

## DESSERT

### **tiramisu**

espresso and rum soaked lady fingers  
whipped mascarpone cream

### **vanilla panna cotta**

macerated strawberries with basil, dehydrated rhubarb  
gluten free oat crumble, strawberry rhubarb coulis

## **GROUP MENU #2 \$95.00**

ITEMS SUBJECT TO SEASONAL CHANGES

# CinCin

## FIRST

### **parmesan soufflé**

twice cooked with spinach and fresh cream

### **wood-grilled prawns on a rosemary branch**

hummus, chili and buckwheat, watercress

### **beef carpaccio**

truffle aioli, arugula, pecorino al tartufo

## MID

### **risotto of wild and cultivated mushrooms**

fresh herbs – parmesan

## MAIN

### **wood-grilled branzino**

lacinato kale, garlic and rosemary roasted potatoes, grilled lemon

### **alberta lamb rack cooked over fire**

baba ghanoush, romano beans, cherry tomatoes  
sicilian spiced vinaigrette, micro herbs

### **wood grilled tenderloin of beef**

potatoes with prosciutto and parmesan  
seasonal vegetables, salmoriglio

### **ravioli of ricotta and parmesan**

summer truffle from italy, parsley and roasted hazelnuts

## DESSERT

### **chocolate mousse cake**

dark chocolate mousse, pistachio tuile, brandy cherries

### **house-made gelato**

made with seasonal ingredients

### **vanilla panna cotta**

macerated strawberries with basil, dehydrated rhubarb  
gluten free oat crumble, strawberry rhubarb coulis

### **assorted petit fours**

**GROUP MENU #3 \$115.00**

ITEMS SUBJECT TO SEASONAL CHANGES

# CinCin

## CANAPE MENU

*items are priced per dozen  
(minimum 2 dozen per selection)*

<b>arancini</b> , preserved lemon, aioli	\$50
<b>black tiger prawn</b> skewered on rosemary - 'saltimboca'	\$50
<b>crostini</b> , <b>blue cheese aioli</b> , salted radish, watercress	\$50
<b>tuna tartare</b> , fresh lemon on crostini	\$65
<b>veal and pork meatball</b> , tomato sauce	\$55
<b>smoked beef tartare</b> , arugula, truffle aioli on crostini	\$55
<b>dungeness crab cake</b> , basil pistou	\$65
<b>slow cooked chicken</b> , tarragon aioli on crostini	\$50
<b>beef carpaccio</b> , parmesan, arugula on crostini	\$60