

CinCin

FIRST

mushroom soup with truffle
pangrattato with grana padano

baby gem caesar
parmesan, anchovies, caesar dressing

MAIN

spring salmon with risotto style farro verde
preserved meyer lemon, root vegetables, grilled green onion

rosstown farm chicken, marinated with garlic and fresh lemon
soft polenta with grana padano, rapini, hand cut salsa verde

penne all' arrabbiata
burrata from puglia with calabrian roggianese chili
grana padano, basil, olive oil

DESSERT

tiramisu
espresso & rum soaked sponge
marsala mascarpone zabaglione, chocolate

vanilla panna cotta
blood orange, mosto cotto, evoo

GROUP MENU #1 \$75.00
ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

mushroom soup with truffle
pangrattato with grana padano

baby gem caesar
anchovies, parmesan, creamy caesar dressing

wood-grilled prawns on a rosemary branch
hummus, chili and buckwheat, watercress

MAIN

spring salmon with risotto style farro verde
preserved meyer lemon, root vegetables, grilled green onion

rossdown farm chicken, marinated with garlic and fresh lemon
soft polenta with grana padano, rapini, hand cut salsa verde

wood grilled tenderloin of beef
prosciutto and parmesan potato torta
collard greens, salmoriglio

penne all' arrabiata
burrata from puglia with calabrian roggianese chili
grana padano, basil, olive oil

DESSERT

tiramisu
espresso & rum soaked sponge
marsala mascarpone zabaglione, chocolate

vanilla panna cotta
blood orange, mosto cotto, evoo

GROUP MENU #2 \$89.00
ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

parmesan souffle

twice cooked with spinach and fresh cream

wood-grilled prawns on a rosemary branch

hummus, chili and buckwheat, watercress

wagyu beef carpaccio

black winter truffle, truffle aioli, arugula, pecorino al tartufo

MID

risotto of wild and cultivated mushrooms

fresh herbs – parmesan

MAIN

fillet branzino

lacinato kale, garlic and rosemary roasted potatoes, grilled lemon

alberta lamb rack cooked over wood embers

english pea pistou, confit fennel, couscous with piquillo pepper

wood grilled tenderloin of beef

prosciutto and parmesan potato torta
collard greens, salmoriglio

red kuri squash ravioli

brown butter, hazelnut, sage, aged balsamic, parmesan

DESSERT

chocolate mousse cake

dark chocolate mousse, pistachio tuile, brandy cherries

house-made gelato

made with seasonal ingredients

vanilla panna cotta

blood orange, mosto cotto, evoo

assorted petit fours

GROUP MENU #3 \$109.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

CANAPE MENU

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

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