

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 \$75.00

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 \$89.00

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 \$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
crostini , blue cheese aioli , salted radish, watercress	\$50
tuna tartare , fresh lemon on crostini	\$65
veal and pork meatball , tomato sauce	\$55
smoked 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