

# CinCin

## FIRST

**mushroom soup with truffle**  
pangrattato with grana Padano

**baby gem caesar**  
parmesan, anchovies, caesar dressing

## MAIN

**pan seared wild bc sablefish**  
castelluccio lentils, spinach, roast salsify, red wine sauce

**rosdown 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, kumquat, mosto cotto, evoo

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

# CinCin

## FIRST

**mushroom soup with truffle**  
pangrattato with grana Padano

**salad of pickled beets with ricotta and piave vecchio**  
apple, arugula, candied almond, caramelized honey vinaigrette

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

## MAIN

**pan seared wild bc sablefish**  
castelluccio lentils, spinach, roast salsify, red wine sauce

**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, kumquat, 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**

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 fire**

grilled radicchio, new season winter squash, sicilian spiced vinaigrette

### **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, kumquat, 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)*

<b>arancini</b> , preserved lemon, aioli	\$50
<b>black tiger prawn</b> skewered on rosemary - 'saltimboca'	\$50
<b>blue cheese aioli crostini</b> , salted radish, watercress	\$50
<b>tuna tartare</b> , fresh lemon on crostini	\$65
<b>veal meatball</b> , tomato sauce	\$55
<b>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