

CinCin

available from december 1st - 22nd

appetizer / antipasti

chestnut and porcini mushroom soup rosemary – olive oil	14.00
little gem caesar crunchy parmesan, croutons – anchovies	15.00
green leaf and crunchy vegetable salad pecans and pumpkin seeds – point reyes toma	16.00
burrata with golden and chioggia beets smoked orange, pistachios - green leaves	18.00
beef carpaccio with smoked mayonnaise watercress, sourdough croutons – parmesan	18.00
prosciutto di parma with grana padano quince jelly, pickles - grilled bread	16.00
albacore tuna tartare meyer lemon, radish - crostini	15.00
neon flying squid cooked on cast iron hummus, buckwheat and chili	16.00

pasta + risotto / primi

gnocchi al ragù – 4 hour braised beef red wine and tomato - ricotta	16/26
casarecce with spicy chorizo sausage tomato, chili, rosemary and parmesan	16/25
rigatoni with tomato parmesan, torn basil – olive oil	16/22
spaghetti aglio e olio calabrian chili – parsley, garlic - olive oil	16/22
risotto of wild mushrooms chestnuts, burgundy truffle – pecorino al tartufo	18/24

sides / contorni

sea salt, thyme and garlic roast potatoes	7.00
warm marinated olives – aromatics and herbs	8.00
slow cooked whole head of garlic	8.00
grilled rapini with soffritto	8.00
grilled tri-color carrots	8.00
potatoes with parmesan and prosciutto	8.00
grilled portabella and mixed wild mushrooms	9.00
roast brussels sprouts with chestnuts	8.00

main course / secondi

roast fillet of branzino – saffron risotto gremolata, wood roast winter squash	26.00
mixed grill of seafood – rainbow chard panisse – anchovy, rosemary and chili	26.00
albacore tuna, basil and olive oil gigante beans, spinach – sicilian olives	28.00
skewered and wood grilled scallop and prawn cauliflower, romanesco – sicilian spices	33.00
pork tenderloin cooked over coals grilled polenta and cavolo nero - salsa verde	29.00
slow cooked crispy duck - braised red cabbage red wine with coronation grapes	28.00
wood grilled chicken – tri-color carrots sage and chestnut gnocchi - brussels sprouts	29.00
grilled flat iron of beef – alberta wagyu potatoes with spicy nduja – rapini with soffritto	34.00

executive chef, andrew richardson
restaurant director, richard luxton

when people in the Mediterranean regions gather for a celebration the word “chin-chin” can be heard amid the sounds of clinking glasses and loud laughter.

It’s a toast made to good health old friends and the pleasures of fine food and wine.

the perfect holiday gift

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prepared in any denomination while you dine

CinCin: Wood Fired Cucina

In his inaugural cookbook, Chef Richardson showcases the restaurant’s signature wood-oven cooking techniques and his traditional Italian dishes married with seasonal west coast flavours.

if you have time constraints for lunch, please let us know