

CinCin

Available Mondays through Fridays from 11:30am – 2:30pm

appetizer / antipasti

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| winter squash soup curry oil and crème fraîche | 14.00 |
| little gem caesar crispy parmesan, croutons – anchovies | 15.00 |
| green leaf and crunchy vegetable salad spiced pecans – point Reyes tomatillo | 16.00 |
| burrata with prosciutto di parma kumquat mostarda – pickled vegetables | 18.00 |
| beef carpaccio with smoked mayonnaise watercress, sourdough croutons – parmesan | 18.00 |
| grilled Humboldt flying squid chick peas, chili and aioli - arugula | 18.00 |
| seared albacore tuna Meyer lemon, radish - crostini | 15.00 |

pasta + risotto / primi

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| orecchiette 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 | 15/22 |
| spaghetti aglio e olio calabrian chili – parsley, garlic - olive oil | 15/22 |
| risotto of wild mushrooms chestnuts, sunchoke – pecorino al tartufo | 16/24 |

sides / contorni

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| 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 shultze vinaigrette | 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

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| roasted arctic char – nocellara olives with lemon risotto w/ calabrian chili, braised fennel | 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 |
| braised pork cheek truffled polenta and cavolo nero – natural jus | 29.00 |
| slow cooked crispy duck - braised red cabbage red wine with coronation grapes | 28.00 |
| wood grilled chicken – cous cous with lemon salsa rossa picante, charred rapini | 29.00 |
| grilled flat iron of beef – alberta wagyu potatoes with spicy nduja – rapini with salsa verde | 34.00 |

the perfect holiday gift

**toptable gift cards
prepared in any denomination while you dine**

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.

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