

CinCin

3-COURSE PRIX FIXE MENU

49 per guest

anti pasti

beet and goat cheese salad

golden and chioggia beets, goat cheese cream, pistachio vinaigrette,
toasted pistachios

wood grilled prawn salad

glorious organics greens, nocellera olives, garlic chips, burnt citrus vinaigrette

wood fire roasted tomato soup

sourdough croutons, fresh basil, and first pressed olive oil

secondi

roasted bc halibut

risotto of wild stinging nettles, preserved lemon and asparagus

truffle roasted chicken

anson mills polenta, new season english peas and filet beans – natural jus

tagliatelle al ragù

6 hour bolognese, veal and pork, pancetta and parmesan

mushroom risotto

organic acquerello carnaroli risotto, wild and cultivated mushrooms
fresh herbs and parmesan lace

dolci

zeppole

italian doughnuts, dark chocolate sauce

vanilla panna cotta

bc strawberries, basil, oat crumble

house-made gelato and sorbet

vanilla and coffee cocoa nib gelato,
blueberry lemon verbena and raspberry sorbet