

CinCin

FIRST

wood fire roasted squash soup
crisped sage, honey and curry oil

baby gem caesar
parmesan lace, anchovies, croutons

MAIN

charcoal grilled albacore tuna
gigante beans, spinach and sicilian olives – basil, olive oil

wood grilled chicken
risotto of wild mushrooms – cavolo nero and natural jus

arrabiata
house made orecchiette pasta – calabrian chili
garlic and fresh torn basil

DESSERT

tiramisu
espresso and rum soaked lady fingers
coffee mascarpone cream

arborio rice pudding
caramelized peaches, oat crumble

GROUP MENU #1 \$59.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

whipped ricotta, golden and chioggia beet salad
smoked orange vinaigrette, toasted pistachios
seasonal greens

baby gem caesar
parmesan lace, anchovies, croutons

MAIN

golde eagle sablefish
calabrian chili spiced chickpea brodo
grilled rapini and piquillo peppers

wood grilled chicken
risotto of wild mushrooms – cavolo nero and natural jus

arrabiata
house made orecchiette pasta – calabrian chili
garlic and fresh torn basil

DESSERT

tiramisu
espresso and rum soaked lady fingers
coffee mascarpone cream

arborio rice pudding
caramelized peaches, oat crumble

GROUP MENU #2 \$74.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

whipped ricotta, golden and chioggia beet salad
smoked orange vinaigrette, toasted pistachios
seasonal greens

bitter greens salad
candied pecans and smoked goat cheese
pickled grapes – cider vinaigrette

wood grilled prawns cooked on a rosemary branch
chickpea and tahini, buckwheat and chili

MAIN

wood grilled chicken
risotto of wild mushrooms – cavolo nero and natural jus

golden eagle sablefish
calabrian chili spiced chickpea brodo
grilled rapini and piquillo peppers

wood grilled tenderloin of beef
roasted potatoes with rosemary and garlic
collard greens – salmoriglio

arrabiata
house made orecchiette pasta – calabrian chili
garlic and fresh torn basil

DESSERT

tiramisu
espresso and rum soaked lady fingers
coffee mascarpone cream

arborio rice pudding
caramelized peaches, oat crumble

GROUP MENU #3 \$84.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

bitter greens salad

candied pecans and smoked goat cheese
pickled grapes – cider vinaigrette

beef carpaccio

arugula, harry's bar sauce – winter truffles
sourdough croutons

wood grilled prawns cooked on a rosemary branch

chickpea and tahini, buckwheat and chili

MID

risotto of wild and cultivated mushrooms

fresh herbs – parmesan lace

MAIN

wood grilled alberta lamb rack

castelluccio lentils with parsley root
roasted parsnips – natural jus

golden eagle sablefish

calabrian chili spiced chickpea brodo
grilled rapini and piquillo peppers

wood grilled tenderloin of beef

roasted potatoes with rosemary and garlic
collard greens – salmoriglio

arrabiata

house made orecchiette pasta – calabrian chili
garlic and fresh torn basil

DESSERT

lemon olive oil cake

pistachio cream, roasted apricots

tiramisu

espresso and rum soaked lady fingers
coffee mascarpone cream

arborio rice pudding

caramelized peaches, oat crumble

petits fours

GROUP MENU #4 \$92.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

parmesan soufflé

twice cooked with spinach and fresh cream

wood grilled prawns cooked on a rosemary branch

chickpea and tahini, buckwheat and chili

beef carpaccio

arugula, harry's bar sauce – winter truffles
sourdough croutons

MID

risotto of wild and cultivated mushrooms

fresh herbs – parmesan lace

MAIN

wood grilled tenderloin of beef

roasted potatoes with rosemary and garlic
collard greens – salmoriglio

ravioli of fall and winter squash

roasted hazelnuts – citrus brown butter
sage and fresh toscano pecorino

wood grilled alberta lamb rack

castelluccio lentils with parsley root
roasted parsnips – natural jus

arrabiata

house made orecchiette pasta – calabrian chili
garlic and fresh torn basil

DESSERT

tiramisu

espresso and rum soaked lady fingers
coffee mascarpone cream

lemon olive oil cake

pistachio cream, roasted apricots

arborio rice pudding

caramelized peaches, oat crumble

six boxed macarons to go

GROUP MENU #5 \$104.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

baby gem caesar

croutons and anchovies – crunchy parmesan

MAIN

charcoal grilled albacore tuna

gigante beans, spinach and sicilian olives – basil, olive oil

wood grilled chicken

risotto of wild mushrooms – cavolo nero and natural jus

arrabiata

house made orecchiette pasta – calabrian chili
garlic and fresh torn basil

DESSERT

arborio rice pudding

caramelized peaches, oat crumble

EARLY GROUP MENU \$49.00

* available before 5:30pm only

ITEMS SUBJECT TO SEASONAL CHANGES