

# CinCin

## Dine Out Vancouver Festival

59 per guest

### antipasti

#### red kuri squash soup

honey, sage, crème fraîche, hazelnuts, citrus butter  
*Anselmi San Vincenzo (Sauvignon, Garganega) 2023 Veneto, Italy 16*

#### mozzarella in carrozza

marinara, arugula salad, fresh herb pesto  
*San Felice Contrada (Merlot, Sangiovese) 2020 Toscana, Italy 14*

#### salad of radicchio and curly endive

pears, walnuts, gorgonzola, walnut vinaigrette  
*Umani Ronchi CaSal di Serra, Verdicchio dei Castelli di Jesi 2022 Marche, Italy 14*

#### wagyu beef carpaccio (*\$12 supplement*)

snake river farm, winter truffle, arugula, pecorino al tartufo  
*Giovanni Rosso Donna Margherita, Barbera d'Alba 2022 Piemonte, Italy 21*

### secondi

#### wood grilled steelhead trout

sunchokes, portobello mushroom and black tuscan  
*Marzèi Belguardo Rosé (Sangiovese, Syrah) 2022 Maremma, Italy 15*

#### wood grilled pork chop

soft polenta, broccolini, pear and saffron mostarda  
*Collefrisio Montepulciano d'Abruzzo 2020 Abruzzo, Italy 15*

#### mafaldine pasta, 6 hour braised wagyu ragu

tomato, red wine  
*Borgo Scopeto, Chianti Classico 2021 Tuscany, Italy 20*

#### organic acquerello carnaroli risotto cacio e pepe

karrimunda black pepper, pecorino, grana padano  
*Lodali Nebbiolo d'Alba 2020 Piedmont, Italy 15*

#### snake river farm wagyu flat iron of beef (*\$15 supplement*)

cooked over fire, potatoes with prosciutto, collard greens, salmoriglio  
*Argiano Non Confunditor (Cabernet Sauvignon, Merlot) 2022 Tuscany, Italy 20*

### dolci

#### limoncello baba

candied kumquats, citrus, mascarpone cream  
*Sperling Late Harvest Vidal 2018 Okanagan Valley, BC 13*

#### dark chocolate semifreddo

brandied cherries, pistachios, crème fraîche  
*Taylor Fladgate Tawny Port 10 Year Old, Portugal 11*

wine pairings are optional