

CinCin

Dine Out Vancouver Festival

59 per guest

antipasti

butternut 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 (\$15 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

sunchoke, portobello mushroom and black Tuscan kale
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 (\$25 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