

CinCin

FIRST

mushroom soup with truffle
pangrattato with grana padano

baby gem caesar
parmesan, anchovies, caesar dressing

MAIN

spring salmon with risotto style farro verde
preserved meyer lemon, root vegetables, grilled green onion

rossdown farm chicken, marinated with garlic and fresh lemon
soft polenta with grana padano, rapini, hand cut salsa verde

casarecce with spicy chrizo sausage
tomato, chili, rosemary, grana padano

organic carnaroli risotto
wild and cultivated mushrooms

DESSERT

tiramisu
espresso & rum soaked sponge
marsala mascarpone zabaglione, chocolate

vanilla and chocolate panna cotta
van cherries from oliver bc poached with peach leaves

GROUP MENU #1 \$75.00
ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

mushroom soup with truffle
pangrattato with grana padano

baby gem caesar
anchovies, parmesan, creamy caesar dressing

wood-grilled prawns on a rosemary branch
hummus, chili and buckwheat, watercress

MAIN

spring salmon with risotto style farro verde
preserved meyer lemon, root vegetables, grilled green onion

wood grilled flat iron of beef
prosciutto, parmesan and potato torta
collard greens, salmoriglio

hand made rigatoni al ragù
6 hour bolognese, veal and pork, pancetta, grana padano

hand made orecchiette with burrata
san marzano tomato sauce, fresh basil

DESSERT

tiramisu
espresso & rum soaked sponge
marsala mascarpone zabaglione, chocolate

vanilla and chocolate panna cotta
van cherries from oliver bc poached with peach leaves

GROUP MENU #2 \$89.00
ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

parmesan souffle

twice cooked with spinach and fresh cream

wood-grilled prawns on a rosemary branch

hummus, chili and buckwheat, watercress

wagyu beef carpaccio

black winter truffle, truffle aioli, arugula, pecorino al tartufo

MID

risotto of wild and cultivated mushrooms

fresh herbs – parmesan

MAIN

wood grilled branzino

lacinato kale, garlic and rosemary roasted potatoes, grilled lemon

wood grilled flat iron of beef

prosciutto, parmesan and potato torta
collard greens, salmoriglio

agnolotti of leek and potato

fava beans, morel mushrooms, mint, chili, meyer lemon

hand made rigatoni al ragù

6 hour bolognese, veal and pork, pancetta, grana padano

DESSERT

chocolate truffle cake

agassiz hazelnuts, cremeux, candied kumquats

house-made gelato

made with seasonal ingredients

vanilla and chocolate panna cotta

van cherries from oliver bc poached with peach leaves

assorted petit fours

GROUP MENU #3 \$109.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

CANAPE MENU

items are priced per dozen
(minimum 2 dozen per selection)

arancini , preserved lemon, aioli	\$50
black tiger prawn skewered on rosemary - 'saltimboca'	\$50
blue cheese aioli crostini , salted radish, watercress	\$50
tuna tartare , fresh lemon on crostini	\$65
veal meatball , tomato sauce	\$55
beef tartare , arugula, truffle aioli on crostini	\$55
dungeness crab cake , basil pistou	\$65
slow cooked chicken , tarragon aioli on crostini	\$50
beef carpaccio , parmesan, arugula on crostini	\$60

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