

CinCin

FIRST

corn soup, hazelmere farm
croutons, basil

baby gem caesar
parmesan, anchovies, caesar dressing

MAIN

king salmon with zucchini
tomato vinaigrette, olive tapenade, saute sieglinde potato

chicken marinated with lemon and thyme
gnocchi alla romana, rapini, hand cut salsa verde

casarecce with spicy chorizo 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

corn soup, hazelmere farm

croutons, basil

baby gem caesar

anchovies, parmesan, creamy caesar dressing

wood-grilled prawns on a rosemary branch

hummus, chili and buckwheat, arugula

MAIN

king salmon with zucchini

tomato vinaigrette, olive tapenade, saute sieglinde potato

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

penne with burrata from puglia

san marzano tomato, 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, arugula

wagyu beef carpaccio

black burgundy truffle, 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

ravioli of ricotta

fresh tomato, basil, ricotta salata

hand made rigatoni al ragù

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

DESSERT

tiramisu

espresso & rum soaked sponge
marsala mascarpone zabaglione, chocolate

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