

# CinCin

## FIRST

**corn soup, hazelmere farm**  
croutons, basil

**baby gem caesar**  
parmesan, anchovies, caesar dressing

## MAIN

**king salmon with zucchini**  
gazpacho sauce, 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, watercress

## MAIN

**king salmon with zucchini**  
gazpacho sauce, 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, watercress

### **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 veal and pork bolognese, 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)*

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

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