

# CinCin

## FIRST

### **porcini mushroom and chestnut soup**

rosemary, sourdough croutons

### **baby gem caesar**

parmesan, anchovies, caesar dressing

## MAIN

### **king salmon with farro verde**

preserved lemon and thyme butter, wood grilled futsu squash

### **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 panna cotta**

farmhouse dairy scented with vanilla from veracruz

port poached italian plums, oat tuile

## **GROUP MENU #1 \$75.00**

ITEMS SUBJECT TO SEASONAL CHANGES

# CinCin

## FIRST

**porcini mushroom and chestnut soup**  
rosemary, sourdough croutons

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

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

## MAIN

**king salmon with farro verde**  
preserved lemon and thyme butter, wood grilled futsu squash

**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, parmesan

**penne with burrata from puglia**  
fresh san marzano tomato sauce, basil

## DESSERT

**tiramisu**  
espresso & rum soaked sponge  
marsala mascarpone zabaglione, chocolate

**vanilla panna cotta**  
farmhouse dairy scented with vanilla from veracruz  
port poached italian plums, oat tuile

**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**

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 fire cooked squash**

brown butter, sage and hazelnuts, fresh toscano pecorino

### **hand made rigatoni al ragù**

6 hour bolognese, veal and pork, pancetta, parmesan

## DESSERT

### **tiramisu**

espresso & rum soaked sponge  
marsala mascarpone zabaglione, chocolate

### **house-made gelato**

made with seasonal ingredients

### **vanilla panna cotta**

farmhouse dairy scented with vanilla from veracruz  
port poached italian plums, oat tuile

### **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