

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 romani, 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
poached local quince, 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, watercress

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

hand made penne pasta with stracciatella from puglia
san marzano tomato sauce, fresh basil

DESSERT

tiramisu
espresso & rum soaked sponge
marsala mascarpone zabaglione, chocolate

vanilla panna cotta
farmhouse dairy scented with vanilla from veracruz
poached local quince, 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, watercress

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
poached local quince, 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)

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