

# CinCin

## FIRST

**new season corn soup**  
basil infused olive oil

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

## MAIN

**chinook 'king' salmon with fregola sarda**  
artichoke hearts, wood fired leeks, orange vinaigrette

**lemon and garlic marinated chicken**  
tagliolini pasta, white wine, lemon and fresh herb sauce

**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 rhubarb panna cotta**  
farmhouse dairy scented with vanilla from veracruz  
poached rhubarb, oat tuile

## GROUP MENU #1 \$75.00

ITEMS SUBJECT TO SEASONAL CHANGES

# CinCin

## FIRST

### **new season corn soup**

basil infused olive oil

### **baby gem caesar**

anchovies, parmesan, creamy caesar dressing

### **wood-grilled prawns on a rosemary branch**

hummus, chili and buckwheat, arugula

## MAIN

### **chinook 'king' salmon with fregola sarda**

artichoke hearts, wood fired leeks, orange vinaigrette

### **wood grilled flat iron of beef**

prosciutto, parmesan and potato torta  
collard greens, salmoriglio

### **hand made tagliatelle al ragù**

6 hour bolognese, veal and pork, pancetta, parmesan

### **hand made rigatoni with stracciatella from puglia**

san marzano tomato sauce, basil

## DESSERT

### **tiramisu**

espresso & rum soaked sponge  
marsala mascarpone zabaglione, chocolate

### **vanilla and rhubarb panna cotta**

farmhouse dairy scented with vanilla from veracruz  
poached rhubarb, 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

### **rotolo with black truffle and pecorino**

wild bc chanterelles, corn from richmond, chives

### **hand made tagliatelle 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 and rhubarb panna cotta**

farmhouse dairy scented with vanilla from veracruz  
poached rhubarb, oat tuile

### **assorted petit fours**

## **GROUP MENU #3 \$109.00**

ITEMS SUBJECT TO SEASONAL CHANGES



## 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	\$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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