

A wood-fired oven with a large fire inside. Sparks are flying from the top. A large fish is cooking in a pan in the foreground, and other vegetables are visible. The text "CinCin" is overlaid in the center.

# CinCin

*Wood-Fired Italian Cucina*

**PRIVATE DINING  
& EVENTS**

604 688 7338 • 1154 robson street • [cincin.net](http://cincin.net)





## PLANNING YOUR EXPERIENCE

Whether you are looking to host a business dinner in our private wine room, a wedding reception on the terrace, or a celebration with 160 guests, CinCin offers a unique setting for any occasion.

The restaurant features a variety of private and semi-private spaces, while the bar and lounge are ideal for stand-up receptions. CinCin's dedicated and experienced team will be happy to assist in planning your customized event. Equipped with audio-visual amenities, we can provide the ideal boardroom-style setting complemented with personalized menu options.





# CinCin

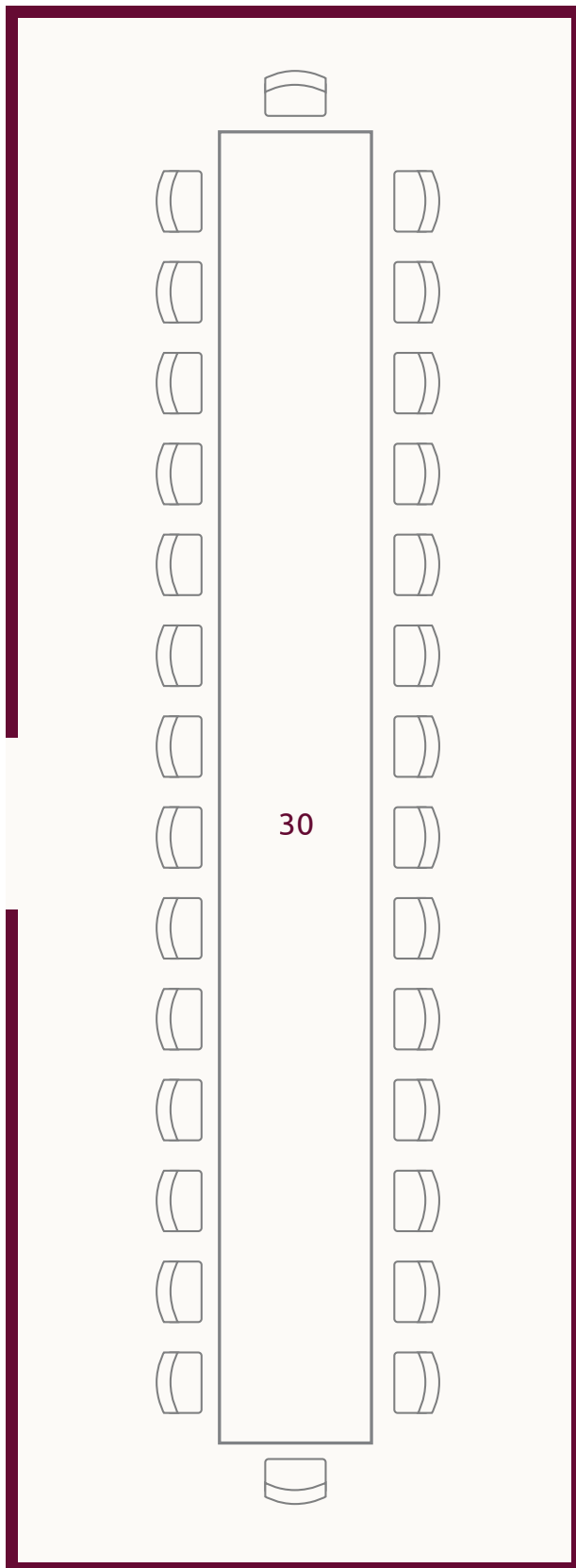
## Private Dining Rooms

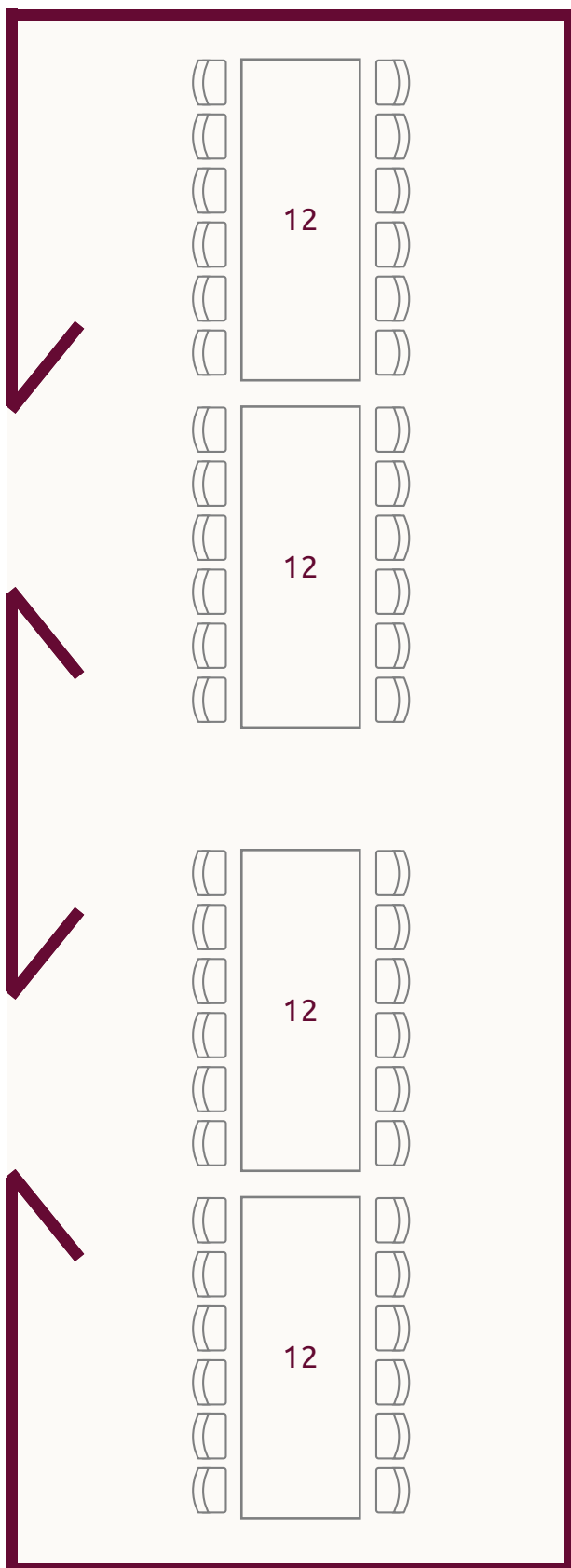
### WINE ROOM

Size 37'x12' | 438 Sf

Capacity 30 guests seated

\*additional configurations available





# CinCin

## Private Dining Rooms

### COVERED, HEATED TERRACE

Size 600 Sf

Capacity 48 guests seated

\*additional configurations available



# CinCin

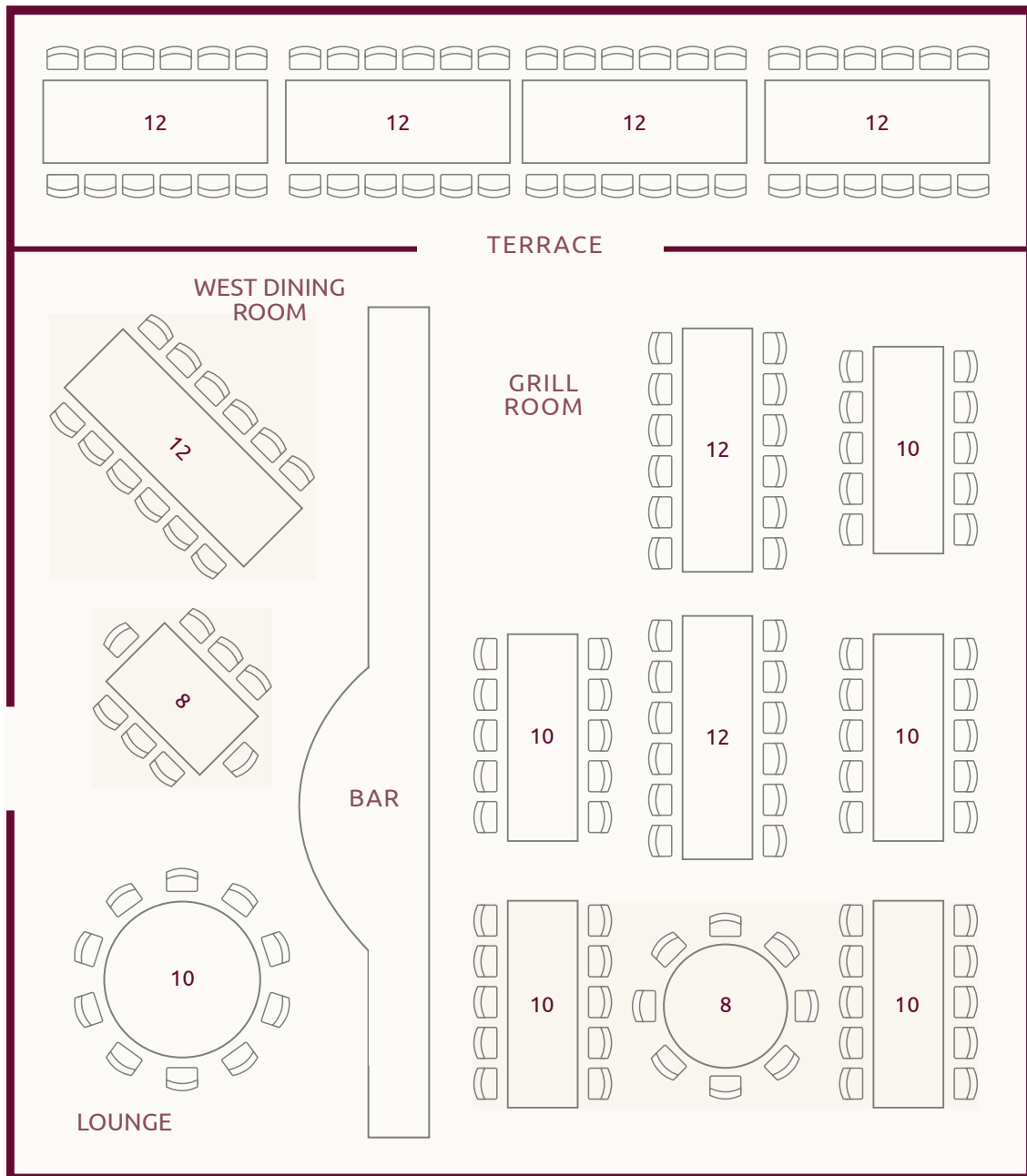
## Private Dining Rooms

### DINING ROOM + LOUNGE + TERRACE

Size 2500 Sf

Capacity 160 guests seated

\*additional configurations available



West Dining Room



Bar



Grill Room



Terrace



















## MENUS

Savour Executive Chef Andrew Richardson's modern Italian cuisine, prepared over CinCin's Grillworks Inferno, a two-metre stainless steel station that features an impressive grill and rotisserie – where freshest market fish and prime cuts of meat are deliciously rendered over fruitwood charcoal.

Our seasonal salads and nuanced housemade pastas are Vancouver icons, perfect companions to our famous wine list crafted by award winning Wine Director Shane Taylor.



## OUR WINE MENU

Our expert team of sommeliers will curate the perfect wine selections to complement your special occasion from our diverse yet approachable wine list.





# 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 panna cotta**

farmhouse dairy scented with vanilla from veracruz

blistered blueberries and limoncello, oat tuile

*GROUP MENU 1*

85

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 panna cotta**

farmhouse dairy scented with vanilla from veracruz

blistered blueberries and limoncello, oat tuile

## GROUP MENU 2

105

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 panna cotta**

farmhouse dairy scented with vanilla from veracruz

blistered blueberries and limoncello, oat tuile

### **assorted petit fours**

## GROUP MENU 3

125

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 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**

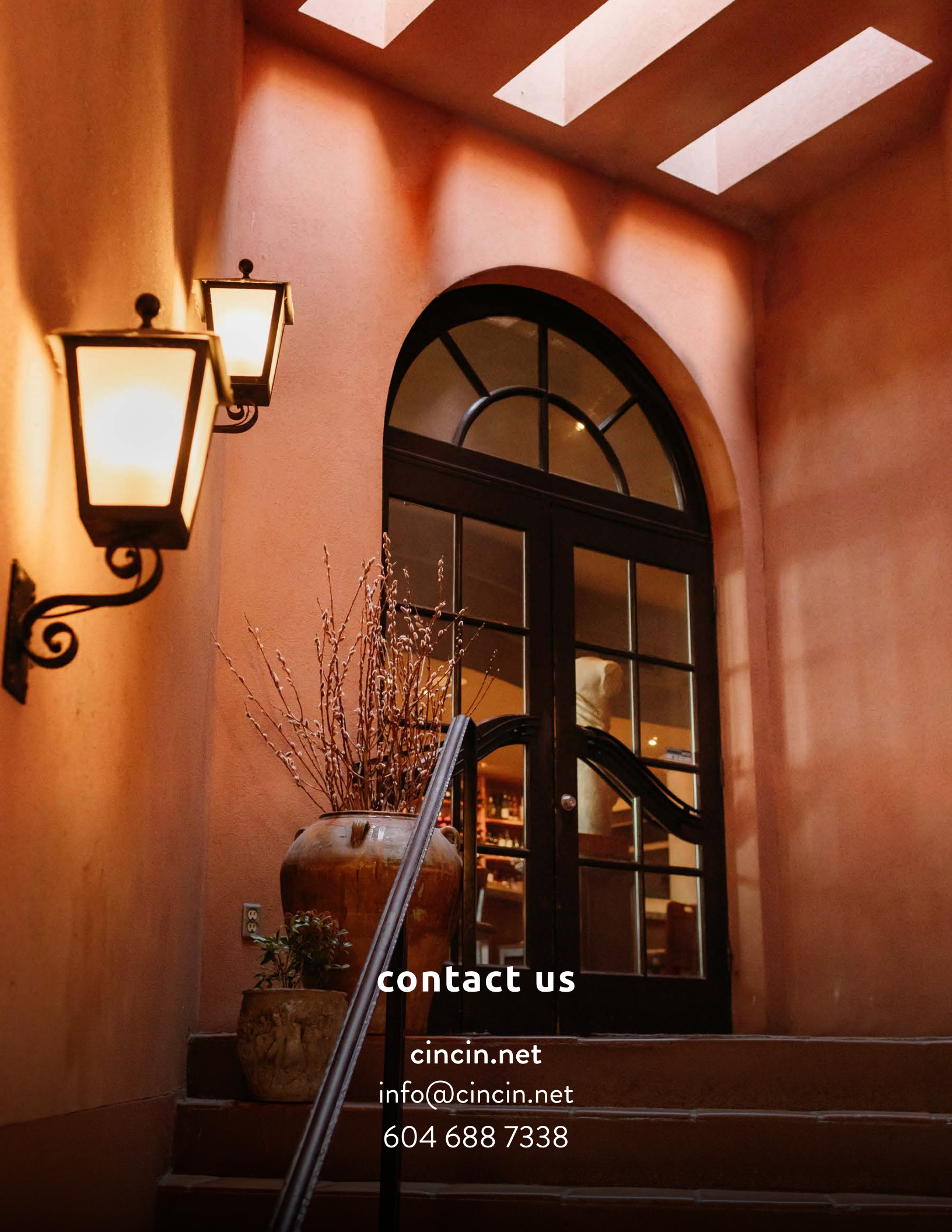
parmesan, arugula on crostini 60



# CinCin

## WINE MENU

<b>SPARKLING</b>	Nino Franco Rustico, Prosecco, Brut n/v, Italy	85
	Blue Mountain R.D. Reserve, Brut, Okanagan Valley	121
	Moët & Chandon Imperial, Brut n/v Champagne, France	150
<b>WHITE</b>	Le Vieux Pin Sauvignon Blanc, BC	84
	Burrowing Owl Sauvignon Blanc, BC	68
	Bucci Verdicchio dei Castelli di Jesi Classico, Marche	81
	Cordero di Montezemolo Arneis, Langhe	83
	Abazia Pinot Grigio, Trentino-Alto Adige	78
	Alois Lageder 'Porer' Pinot Grigio, Trentino-Alto Adige	92
	Pietradolce Etna Carricante, Sicilia	83
	La Spinetta Timorasso, Piemonte	112
	La Frenz Chardonnay Reserve, BC	91
<b>ROSE</b>	Massolino, Chardonnay, Langhe	99
	Poggio al Tesoro Rose, Cassiopea, Toscana	94
<b>RED</b>	Trisaetum Pinot Noir, Willamette Valley	138
	La Ca' Nova Barbaresco, Piemonte	151
	Castello di Perno Barolo, Piemonte	159
	La Valentina Montepulciano d'Abruzzo, Abruzzo	71
	Aia Vecchia Lagone (Merlot, Cab Sauv), Toscana	76
	La Frenz Cabernets, BC	92
	LaStella Fortissimo, (Merlot, Cab Sauv) BC	81
	Castello del Terriccio Tassinaia (Cab Sauv, Merlot), Toscana	159
	Altesino Brunello di Montalcino, Toscana	149
	Arceno Il Fauno (Merlot, Cab Franc), Toscana	129
	Mark Ryan 'The Vincent' (Cab Sauv, Syrah), Washington	99
	Nittardi AD Astra (Sangiovese, Cab Sauv, Merlot), Maremma	95
	Culmina Cabernet Sauvignon, BC	99
	Tolaini Valdisanti (Cab Sauv, Cab Franc), Toscana	123



**contact us**

**cincin.net**

**info@cincin.net**

**604 688 7338**