

A wood-fired oven with a large fire inside, cooking fish and vegetables. The oven is made of brick and has a metal grate in front. The fire is bright orange and yellow, with sparks flying out of the top. A large fish is cooking in a pan in the foreground, and several vegetables are also cooking. The background is dark, making the fire stand out.

CinCin

Wood-Fired Italian Cucina

**PRIVATE DINING
& EVENTS**

604 688 7338 • 1154 robson street • 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.



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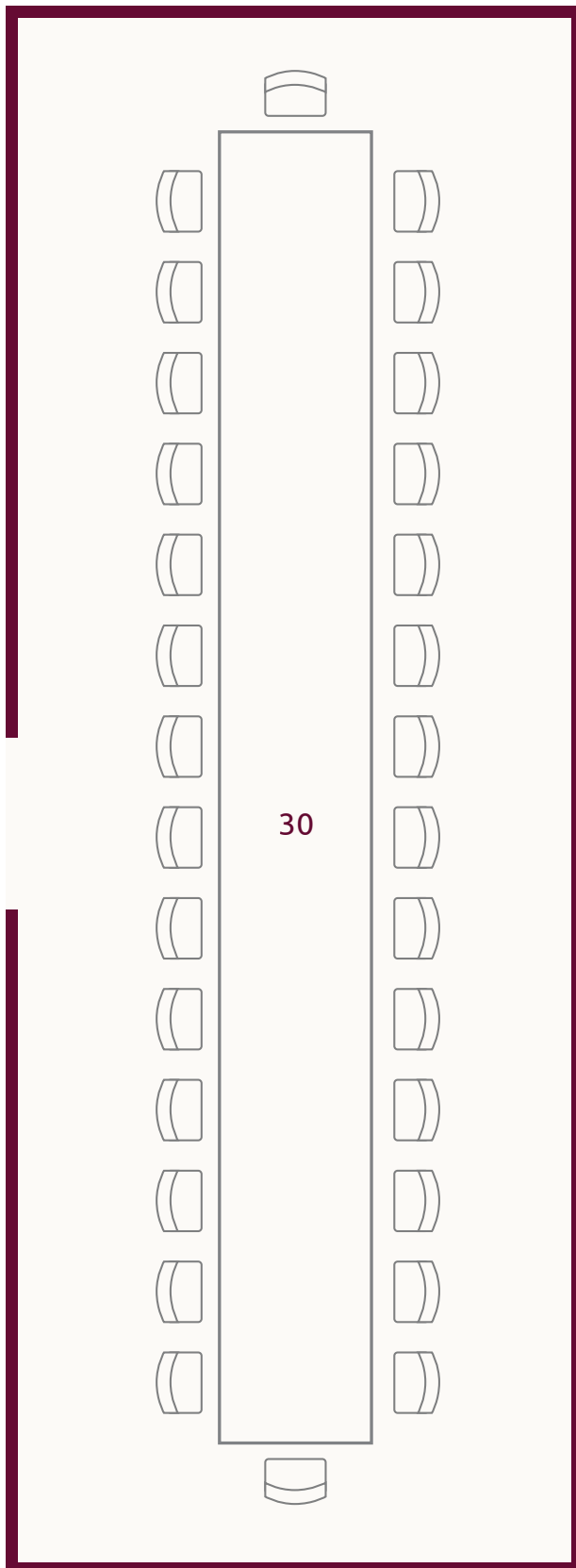
Private Dining Rooms

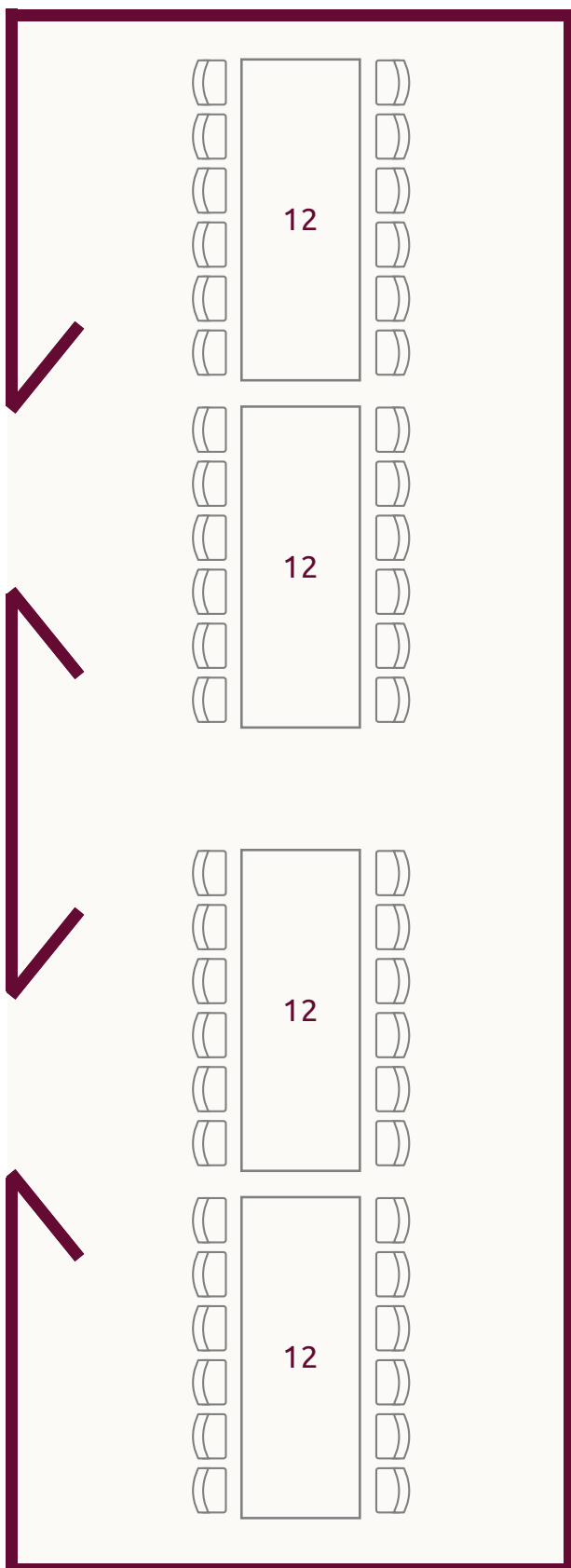
WINE ROOM

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



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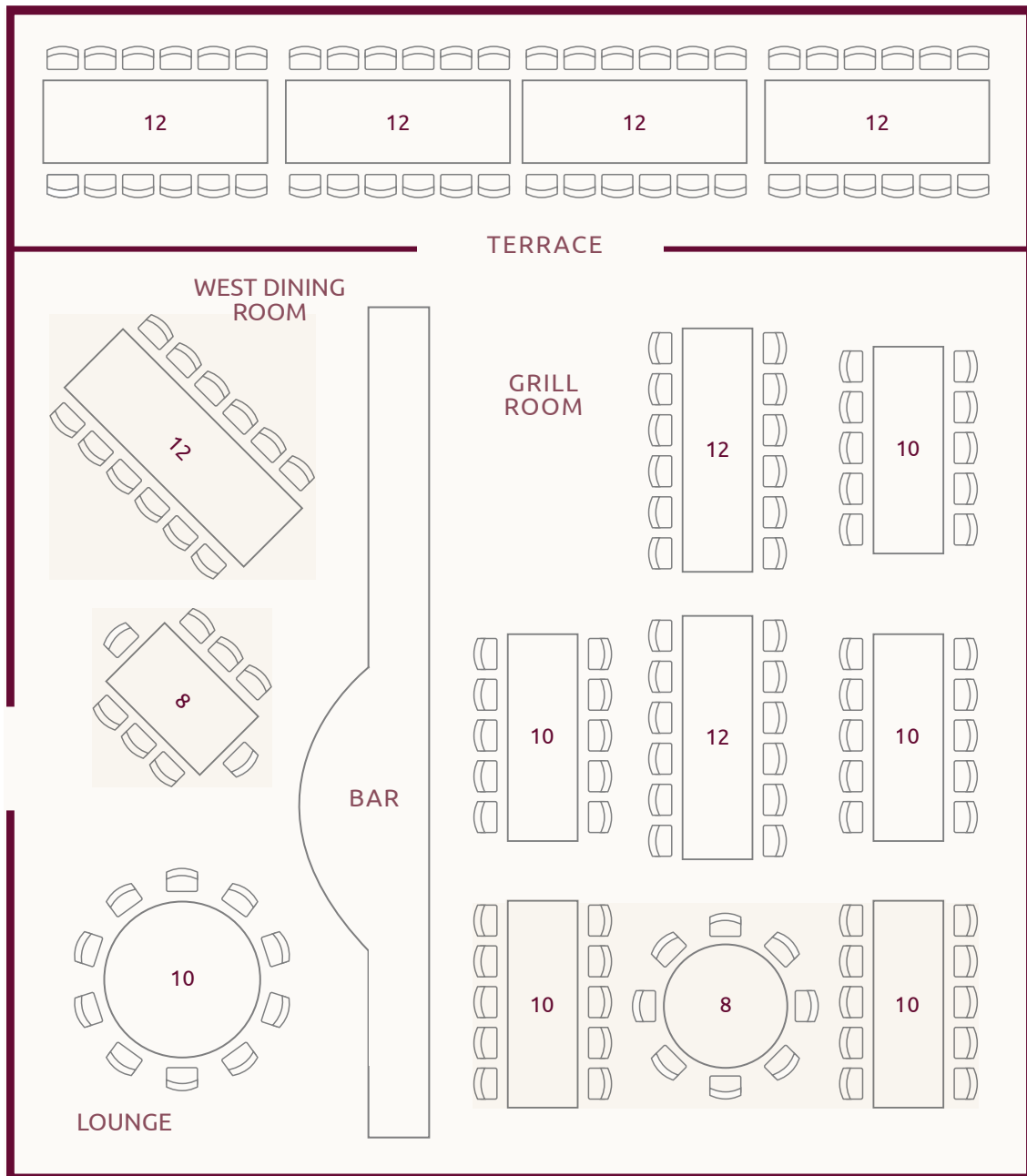
Private Dining Rooms

DINING ROOM + LOUNGE + TERRACE

Size 2500 Sf

Capacity 160 guests seated

*additional configurations available



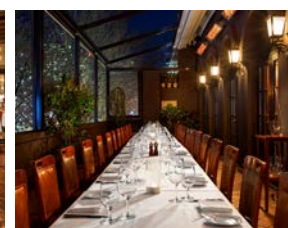
West Dining Room



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.



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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

mix berries compote 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

mix berries compote and limoncello, oat tuile

GROUP MENU 2

105

ITEMS SUBJECT TO SEASONAL CHANGES

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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
mix berries compote and limoncello, oat tuile

assorted petit fours

GROUP MENU 3

125

ITEMS SUBJECT TO SEASONAL CHANGES

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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

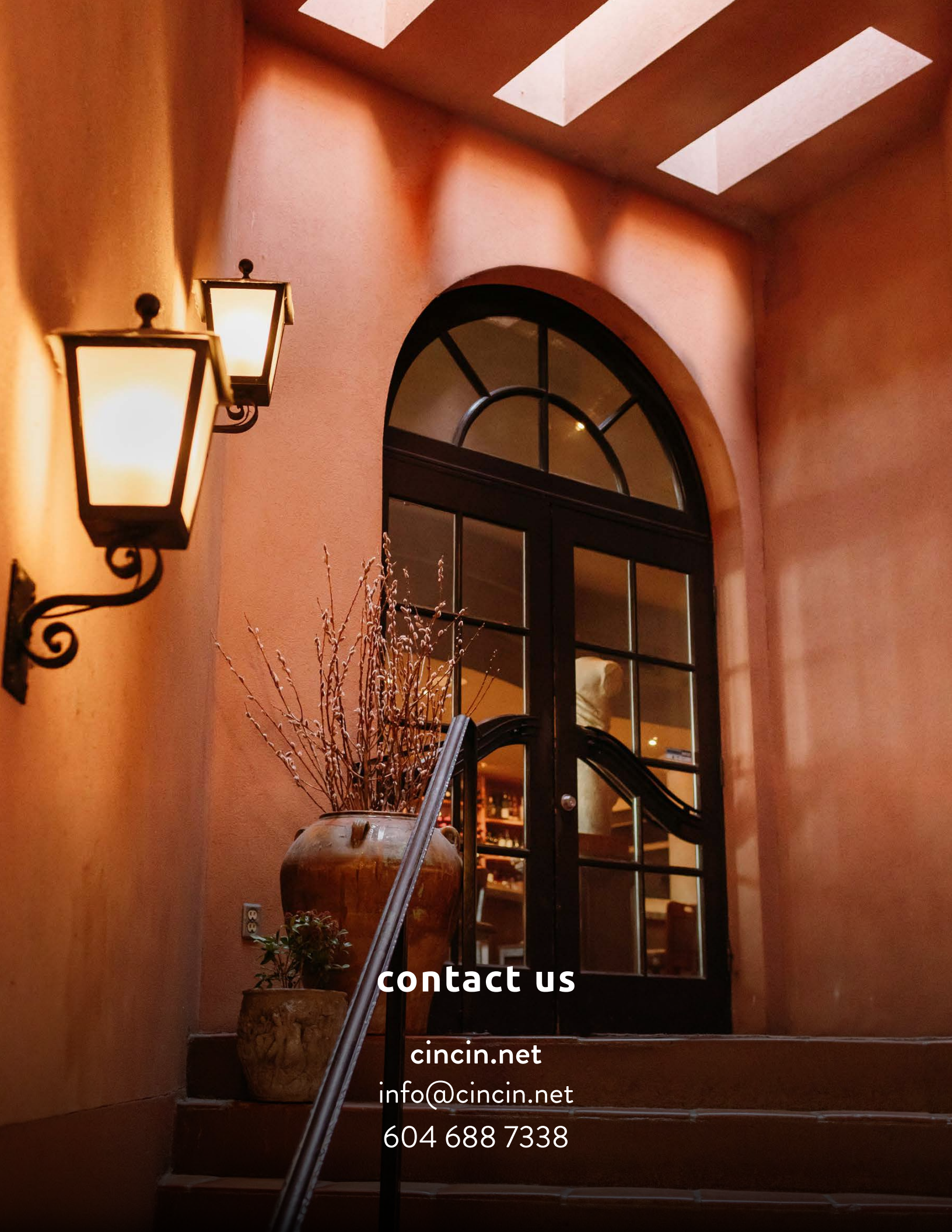
beef carpaccio

parmesan, arugula on crostini 60

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WINE MENU

SPARKLING	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
WHITE	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
ROSE	Massolino, Chardonnay, Langhe	99
	Poggio al Tesoro Rose, Cassiopea, Toscana	94
RED	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

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