



# 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

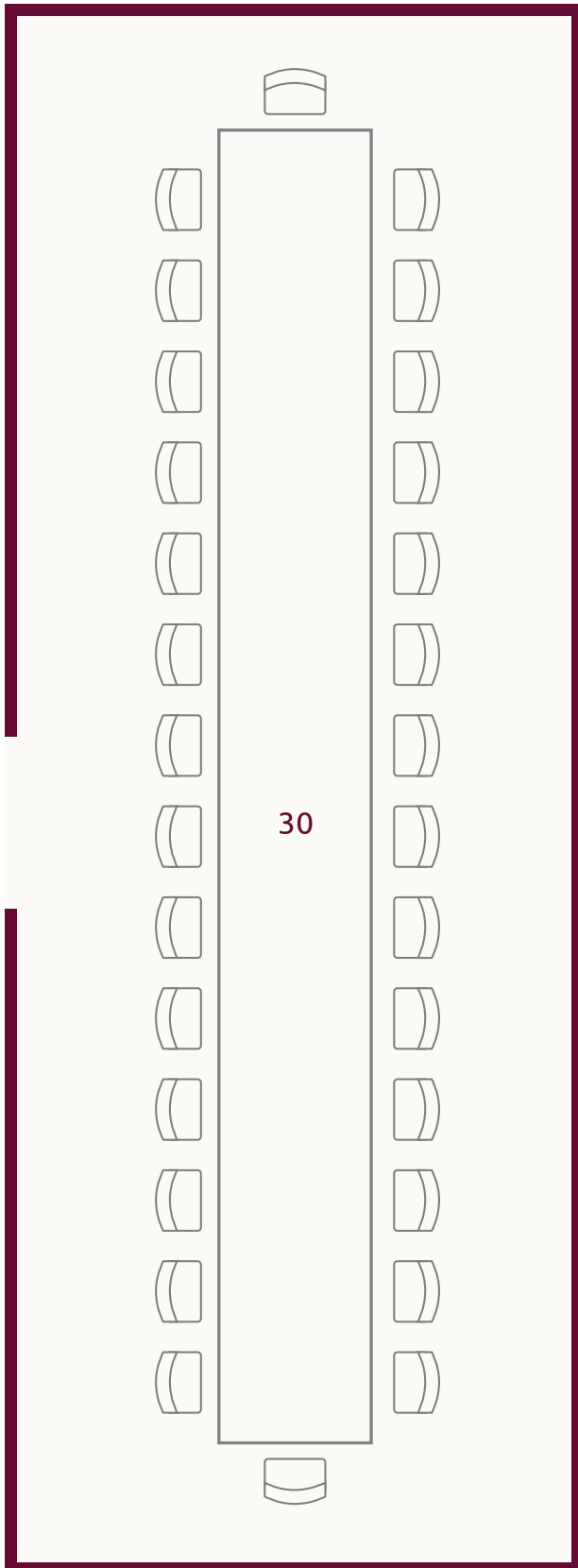
## Private Dining Rooms

### WINE ROOM

Size 37'x12' | 438 Sf

Capacity 30 guests seated

\*additional configurations available



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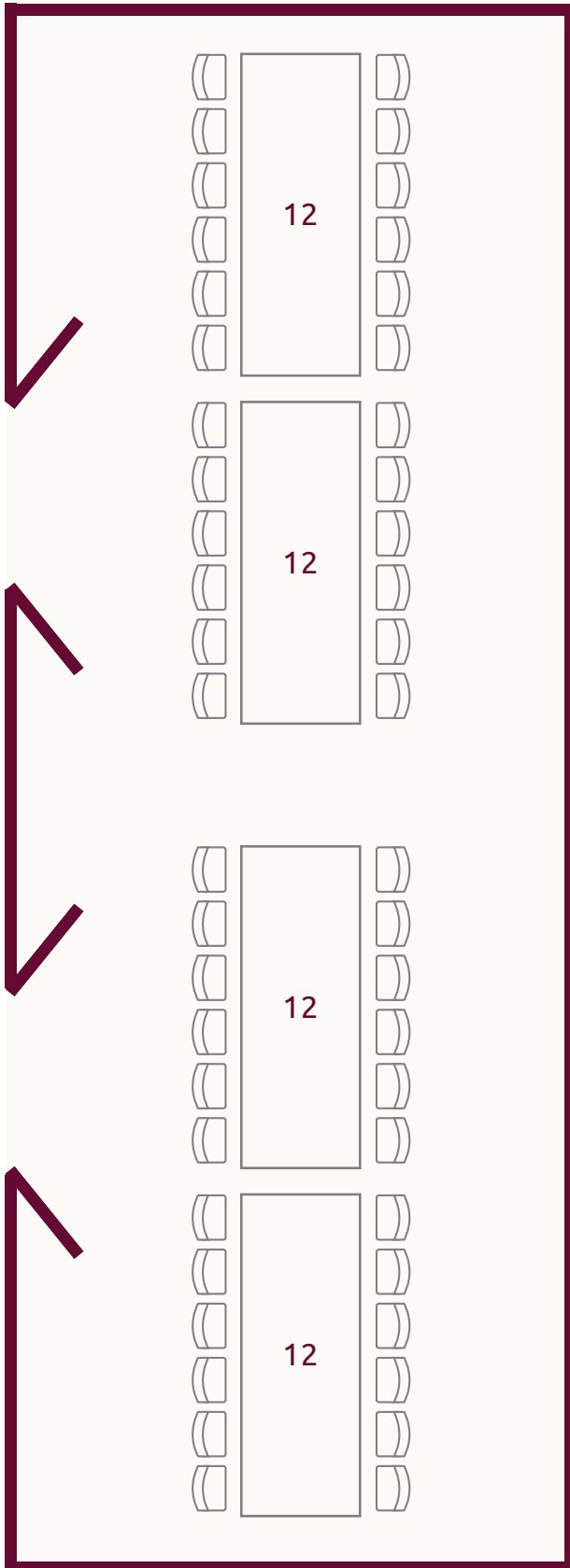
## Private Dining Rooms

### COVERED, HEATED TERRACE

Size 600 Sf

Capacity 48 guests seated

\*additional configurations available



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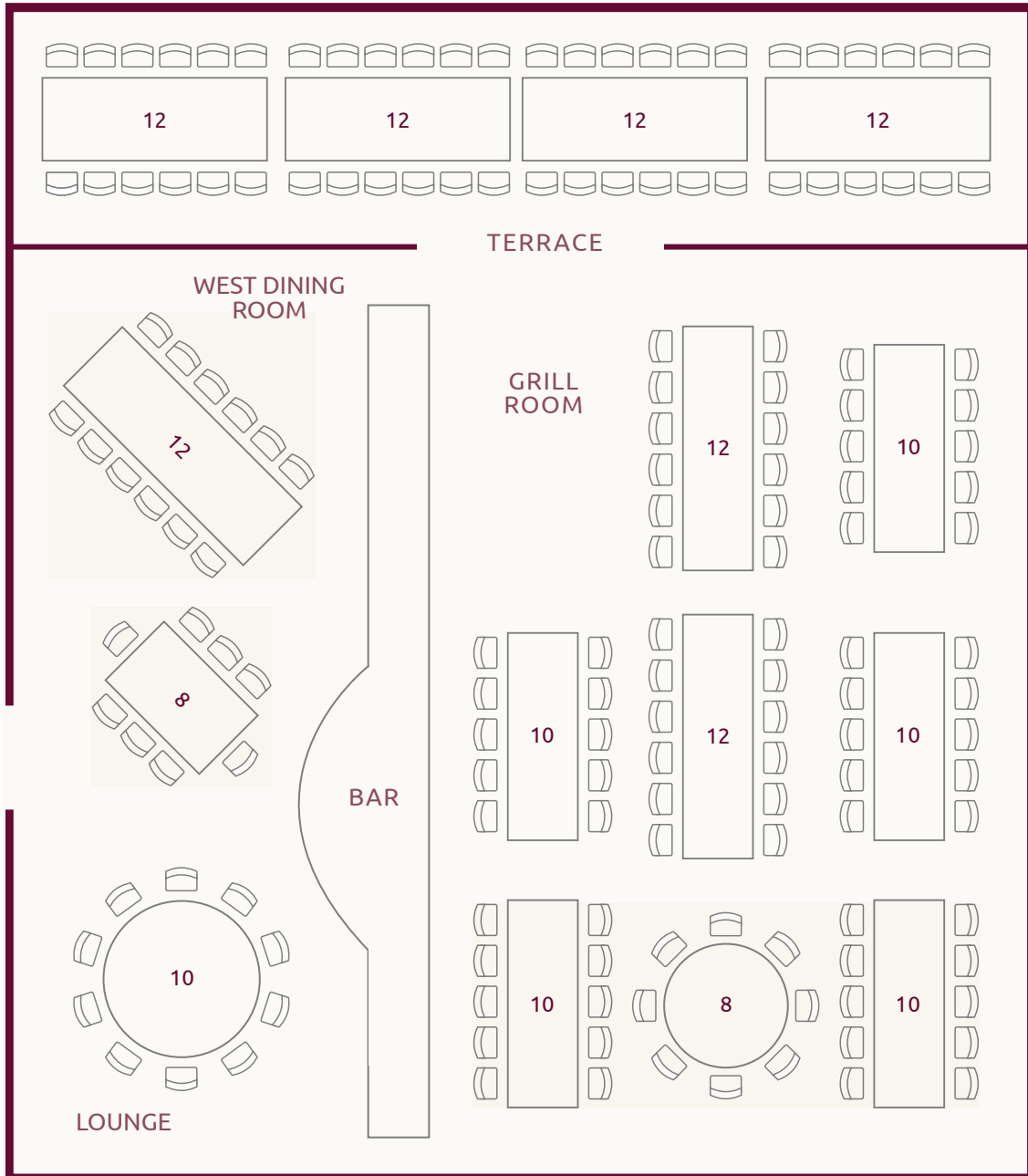
## DINING ROOM + LOUNGE + TERRACE

Size 2500 Sf

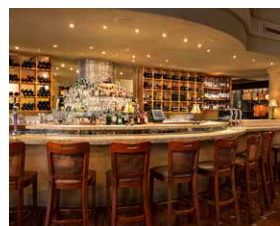
Capacity 160 guests seated

\*additional configurations available

### Private Dining Rooms



West Dining Room



Bar



Grill Room

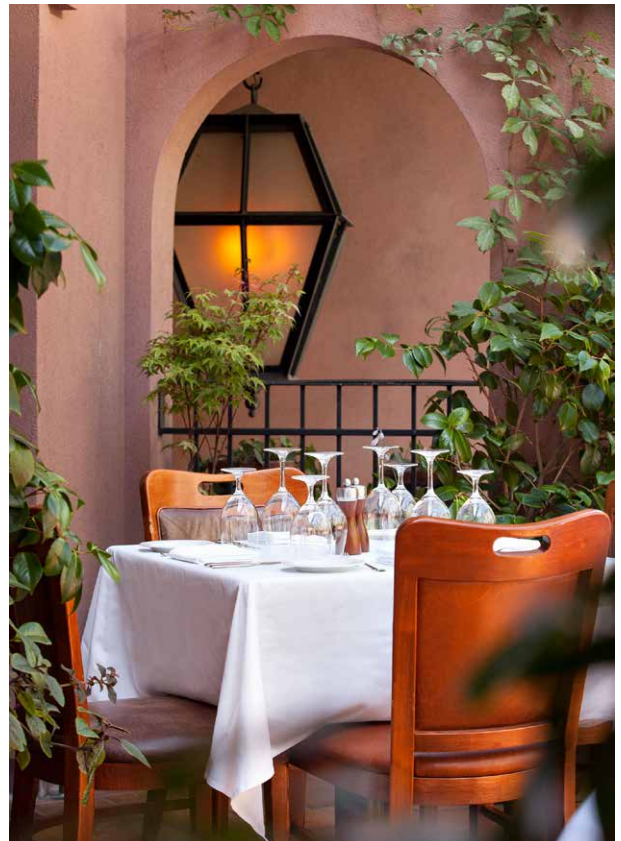


Terrace





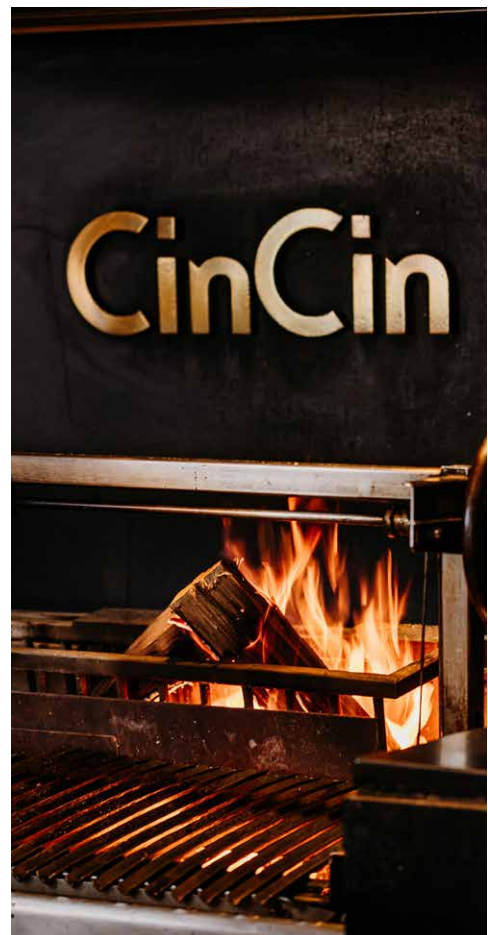




## MENUS

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

### asparagus soup

crème fraîche, sourdough croutons, olive oil

### baby gem caesar

anchovies, parmesan, creamy caesar dressing

## MAIN

### chinook 'king' salmon

rapini, helmer's sieglinde potatoes, white wine citrus butter sauce

### lemon and garlic marinated chicken

tagliolini pasta, white wine, lemon and fresh herb sauce

### hand made casarecce al ragù

6 hour bolognese, veal and pork, pancetta, parmesan

### organic carnaroli risotto

wild and cultivated mushrooms

## DESSERT

### tiramisu

espresso & rum soaked sponge  
marsala mascarpone zabaglione, chocolate

### lemon olive oil cake

vanilla mascarpone cream  
poached rhubarb from hazelmere organic farm

## GROUP MENU 1

85

ITEMS SUBJECT TO SEASONAL CHANGES

# CinCin

## FIRST

### asparagus soup

crème fraîche, sourdough croutons, 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

rapini, helmer's sieglinde potatoes, white wine citrus butter sauce

### wood grilled flat iron of beef

prosciutto, parmesan and potato torta  
collard greens, salmoriglio

### hand made casarecce 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

### lemon olive oil cake

vanilla mascarpone cream  
poached rhubarb from hazelmere organic farm

*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, king river australia**

summer 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 ricotta and lemon**

spring peas, arugula, ricotta salata, lemon vinaigrette

### **hand made casarecce 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

### **lemon olive oil cake**

vanilla mascarpone cream  
poached rhubarb from hazelmere organic farm

### **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**

basil pistou 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**

preserved lemon, aioli 65

### **slow cooked chicken**

tarragon aioli on crostini 50

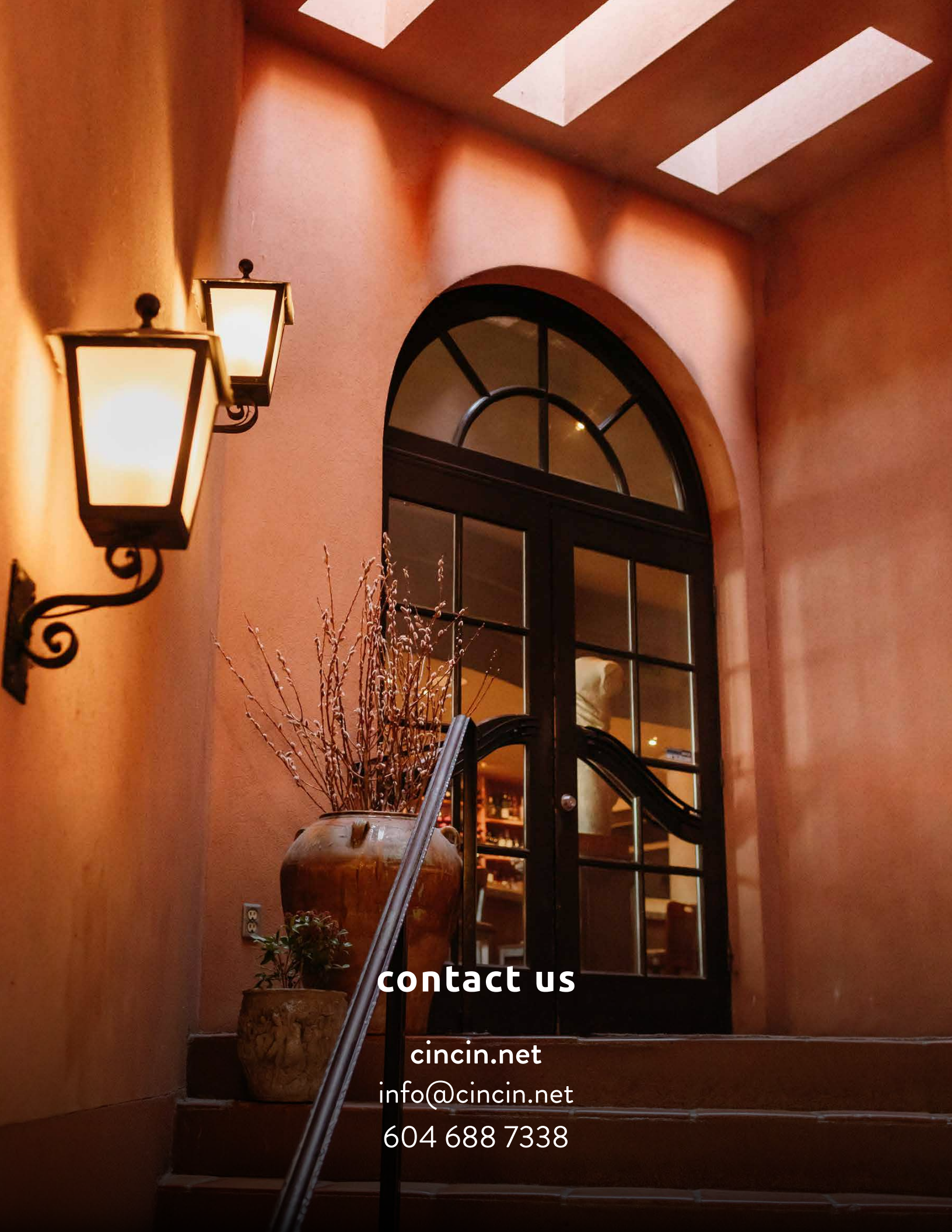
### **beef carpaccio**

parmesan, arugula on crostini 60

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## WINE MENU

<b>SPARKLING</b>	Nino Franco Rustico, Prosecco, Brut n/v, Italy	85
	Blue Mountain R.D. Reserve, Brut, Okanagan Valley	121
	Gaston Revolte, 1er Cru, Brut NV Champagne, France	160
<b>WHITE</b>	Anselmi San Vincenzo, Veneto	72
	Phantom Creek Pinot Gris, BC	78
	La Frenz Ensemble (Sauv Blanc/Sem), BC	77
	Marchesi di Gresy Sauvignon, Langhe	114
	Adriano Basarico Sauvignon, Piemonte	75
	Bucci Verdicchio dei Castelli di Jesi Classico, Marche	81
	Cordero di Montezemolo Arneis, Langhe	83
	Abazia Pinot Grigio, Trentino-Alto Adige	78
	La Spinetta Timorasso, Piemonte	112
	Jermann Chardonnay, Friuli Venezia Giulia	116
<b>RED</b>	Orofino Pinot Noir, Okanagan Valley	92
	Castello di Perno Barolo, Piemonte	159
	Aia Vecchia Lagone (Merlot, Cab Sauv), Toscana	76
	Le Vieux Pin "Cuvée Violette" Syrah, Okanagan Valley	89
	La Frenz Cabernets, BC	92
	LaStella Fortissimo, (Merlot, Cab Sauv) BC	81
	Poplar Grove CSM, BC	84
	Nittardi Vigna Doghessa Chianti, Toscana	127
	Ruffino Marte di Rosso Cab Sauv/Merlot, Toscana	128
	Altesino Brunello di Montalcino, Toscana	149
	Villa Poggio Salvi Brunello di Montalcino Riserva, Tosana	249
	Nittardi AD Astra (Sangiovese, Cab Sauv, Merlot), Maremma	95
	Arceno Il Fauno (Merlot, Cab Franc), Toscana	129
	Mark Ryan 'The Vincent' (Cab Sauv, Syrah), Washington	99
	Culmina Cabernet Sauvignon, BC	99
	Tolaini Valdisanti (Cab Sauv, Cab Franc), Toscana	123
	Zenato Amarone Della Valpolicella, Veneto	141



**contact us**

[cincin.net](http://cincin.net)

[info@cincin.net](mailto:info@cincin.net)

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