



Summer 2026

515 - 8 AVENUE SW
EIGHT AVENUE PLACE
587.353.6565
WWW.EATCUCINA.COM



Our Story

It is our pleasure to welcome you to Cucina, our kitchen, our cuisine.

Our food is based on the philosophy of “less is more”, allowing amazing ingredients to shine through preparations rooted in elegance and simplicity. Dishes are designed to be shared and enjoyed, in the same way we would on a Sunday at home.

A tavola, buon appetito!

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Venue Capacity



standing cocktail reception

35 people

seated plated dinner

30 people



standing cocktail reception

80 people

seated plated dinner

48 people



Food & Beverage Minimum Spends

Facility	Monday-Friday AM booking (7am-11am)	Monday-Friday Lunch booking (11am-4pm)	Sunday- Thursday PM booking (5pm-close)	Friday- Saturday PM booking (5pm-close)
Full Bistro	\$2,000	\$3,000	\$2,000	\$4,000
Half Bistro	\$1,500	\$2,500	\$1,500	\$3,500



add grilled focaccia
from Alforno Bakery
for \$3 per person

Seated Dining Menu

First | select 2 _____

Roast Tomato Soup chive (VE) (NF)

Squash Soup pumpkin seed (VE) (NF)

Beet Salad chevre, horseradish, basil (V)

Broccoli Caesar rosemary pangratatto, parmesan (NF)

Second | select 3 _____

Grilled Sirloin Cap roast potato, grilled broccolini, bearnaise (NF) (GF)

Chicken Supreme polenta, peas, bacon, pan jus (GF) (NF)

Salmon Israeli couscous, tabouleh, confit tomato (GF) (NF)

Orecchiette marinara, fior di latte, basil (V) (NF)

Third | select 2 _____

Orange Cake almond, lemon curd (GF)

Tiramisu Berloni family recipe (NF)

Chocolate Torte pistachio, vanilla gelato (GF)



add grilled focaccia
from Alforno Bakery
for \$3 per person

Seated Dining Menu

First | select 2 _____

Roast Tomato Soup chive (VE) (NF)

Squash Soup pumpkin seed (VE) (NF)

Beet Salad chevre, horseradish, basil (V)

Broccoli Caesar rosemary pangratatto, parmesan (NF)

Second | select 1 _____

Risotto alla Milanese saffron, Parmigiano-Reggiano (GF) (NF)

Risotto alla Funghi mascarpone, Parmigiano-Reggiano (GF) (NF)

Third | select 3 _____

Striploin Steak roast potato, grilled broccolini, bearnaise (GF) (NF)

Chicken Supreme polenta, peas, bacon, pan jus (GF) (NF)

PickereI zucchini, asparagus, lemon caper sauce (GF) (NF)

Rotolo marinara, fior di latte, basil (V)

Fourth | select 2 _____

Orange Cake almond, lemon curd (GF)

Tiramisu Berloni family recipe (NF)

Chocolate Torte pistachio, vanilla gelato (GF)



Family Style
select 2 from
each
category
\$65

Family Style
select 3 from
each
category
\$85

add an assortment of
bread baked fresh from
Alforno Bakery for an
additional \$2 per
person
v | nf

Shared Dining Menu

At Cucina, we believe that the best moments are shared moments. Enjoy the warmth and interaction of family-style dining without the clean up. Socialize in an intimate setting without the formality of a coursed meal and allow your guests to focus on the important things...namely good times and good company.

First

Kale Salad tahini, walnut vinaigrette, pecorino (DF)

Bruschetta red onion jam, pine nut, feta (V)

Caesar Salad double smoked bacon, pangrattato, Parmigiano-Reggiano (NF)

Crispy Squid bomba mayo, onion, lemon (NF)

Second

Orecchiette Italian sausage, broccolini, pangrattato (NF)

Tuscan Chicken sundried tomato, spinach, oregano (GF) (NF)

Grilled Sirloin Cap chimichurri (GF) (DF) (NF)

Rigatoni marinara, fior di latte, basil (NF) (V)

Accompaniments

Grilled Broccolini chili, garlic, parsley (GF) (NF)

Asparagus lemon, garlic (GF) (DF) (NF)

Creamer Potatoes rosemary, garlic confit (GF) (DF) (NF)

Roast Carrots honey, oregano (DF) (NF) (GF)

Dessert

Dolce Bites an assortment of Chef inspired Cucina mini desserts

v vegetarian | gf gluten free | df dairy free | nf nut free



Reception Menu Items

For socializing prior to seated lunches and dinner or effortless enjoyment throughout cocktail style receptions, passed canapes add a dynamic culinary component to any Cucina event.

Minimum of 2 dozen per selection must be ordered.

Unsure of where to start?

Allow our Events Manager to create a proposal for you based on your group size & budget.

Canapés

Crispy Shrimp bomba mayo (NF)	\$41 dozen
Nonna's Meatballs Parmigiano-Reggiano (NF)	\$40 dozen
Deviled Eggs pickle, curry mayo (DF) (NF)	\$36 dozen
Steak Crostini horseradish cream, triple crunch (DF) (NF)	\$46 dozen
Arancini mushroom, mozzarella, garlic aioli (NF)	\$36 dozen
Mushroom Caps cream cheese, leek fondue, chive (V) (NF)	\$28 dozen
Beef Tartar caper, lemongrass, crostini (DF) (NF)	\$42 dozen
Poached Salmon crème fraîche, dill, gf cracker (GF) (NF)	\$37 dozen
Bruschetta tomato, red onion, basil (VE) (NF)	\$34 dozen
Tuna Crudo olive, basil, lemon, pistachio (GF) (DF)	\$44 dozen
Falafel chickpea, cucumber relish, tahini (VE) (NF)	\$28 dozen
Fried Mortadella curry aioli, pickle (DF) (NF)	\$34 dozen
Beet Tartar horseradish, GF cracker (VE) (GF)	\$28 dozen



Reception Menu Items

For cocktail style events, food stations provide a satisfying compliment to Cucina's passed canapés.

Unsure of where to start?
Allow our Events Manager to create a proposal for you based on your group size & budget.

Food Stations

Caesar Salad double smoked bacon, Parmigiano-Reggiano (nf)	\$11 person
Roasted Beef Striploin served on artisan baguette, horseradish mayo, crispy onion, watercress. *carved to order (DF) (NF)	\$22 person
Grilled Humboldt Squid guanciale vinaigrette, lemon (GF) (DF) (NF)	\$16 / person
Mushroom Risotto served in a Grana Padano cheese wheel (V) (GF)	\$20 person
Pizza Station mortadella & garlic, margherita, chicken & pesto	\$12 person
Artisan Cheese Platter imported cheese, crostini, house preserves (V)	\$17 person
Charcuterie Italian salumi, crostini, house preserves (DF)	\$17 person
Mini Dolce selection of house-made mini desserts	\$14 person





Wine List

Sparkling

Celebrate! Sparkling wine evokes a carefree feeling the second it hits your lips! The most versatile wine, bubbles and food are easy friends, while setting the tone for all events - bar call to bar mitzvah.

NV BELLENDIA Prosecco, Treviso, Veneto, Italy | \$75

This is a fragrant, graceful Prosecco with a soft delicate mousse revealing notes of golden delicious apple and peach with a floral nose.

NV BENJAMIN BRIDGE Method Classique Rose, Nova Scotia | \$115

Fresh strawberries, and a hint of lemon zest. Crisp, elegant, with a light mousse. Perfect for celebrations or any time you need a sip of sparkling sunshine in your life.

NV DRAPPIER Brut, Champagne, France | \$170

Intense and delicious; this wine evokes flavours of lemon juice, fresh baked brioche and pear.

Rosé

The most stylish way to imbibe, rosé wines are no longer just sweet fuel for patio lounging. Crisp yet slightly more full-bodied than many whites; our two selections have the right balance of acid & tannin to pair well with many canapés or just a laugh with your guests.

2023 WHISPERING ANGEL Grenache Blend, Provence, France | \$90

Watermelon, cucumber water and grapefruit. Dry, refreshing and delicious.

2024 ATTILIO GHISOLFI 'Faule Rosato' Nebbiolo Blend, Piedmont, Italy | \$75

Delicate and floral with notes of cherry blossom and aromatic herbs.

White

Our white & red categories are weighted from light & refreshing to full bodied & rich. Lighter style wines often bring a crisp acidity and are the perfect choice for the cocktail hour before dinner. More full-bodied wines with well-integrated oak bring the structure and complexity needed for food pairing.

2024 WEINGUT LEITZ 'Dragonstone' Riesling, Rheingau, Germany | \$75

The salty touch on the end of this lightly sweet German Riesling delivers a welcome complexity to a juicy, piquant mouthful of pears, pineapples and limes.

2024 GREGORIS Pinot Grigio, Veneto, Italy | \$75

Crisp, light and refreshing with ripe peach and a zesty finish.

2024 LAS CUMBRES Sauvignon Blanc, Casablanca Valley, Chile | \$50

The nose reveals notes of grapefruit and lime followed by tart green apple, asparagus with delicious acidity.

2023 MOROKI Sauvignon Blanc, Marlborough, New Zealand | \$70

Bright and refreshing Sauvignon Blanc that burts with citrus, passionfruit, and crisp green apple, balanced by vibrant acidity.

2024 BRUNO LAFON 'Le P'tit Chardo' Chardonnay, Burgundy, France | \$65

This is an easy-drinking and plump Chardonnay. Fuzzy peach, pineapple and lemon curd.

2024 BÈGUE MATHIOT Chablis, Chardonnay, Burgundy, France | \$120

Chablis with crisp acidity, subtle citrus, and gentle orchard fruit, offering balance and freshness with a little weight.

2022 BRAMITO Chardonnay, Umbria, Italy | \$90

Beautifully balanced between oak and fruit; this structured chardonnay has notes of ocean spray, citrus zest and toffee.



Wine List

Red

2024 TRACY ET CIE Pinot Noir, Loire, France | \$80

A charming light and fresh Pinot Noir with bright red cherries, a hint of earth and soft tannins.

2023 FLAT ROCK CELLARS Pinot Noir, Niagara Peninsula, Canada | \$85

Delicate notes of cherries, soft earth and a hint of wild flowers. A light expression of Pinot Noir that has a refreshing finish.

2023 ALBERT BICHOT Pinot Noir, Burgundy, France | \$110

Shows ripe raspberries and cherry fruit, lifted by cedar notes. It's bright yet refined, with a smooth balance.

2024 BRIGALDARA Corvina Blend, Valpolicella, Veneto, Italy | \$65

Ruby red in colour, this Valpolicella superiore offers fleshy aromas of wild berries, black currants, with hints of chocolate. On the palate, the wine is dry and robust with velvety texture.

2020 BRIGALDARA 'Cavolo' Amarone della Valpolicella Corvina Blend, Veneto, Italy | \$190

Rich, full-bodied Amarone with dark cherry, dried fig, chocolate, spice, and earthy notes; velvety tannins and a long, warming finish.

2020 LORNANO Chianti Classico, Tuscany, Italy | \$80

A cheeky swirl of cherry and spice, this Chianti is perfect for roasted dishes, pasta, and mushrooms.

2021 LAKE BREEZE Meritage, Merlot Blend, Okanagan Valley, Canada | \$80

Juicy dark plum, subtle notes of cinnamon and clove finishing with smooth tannins.

2023 AIA VECCHIA 'Lagone' Merlot Blend, Bolgheri, Tuscany, Italy | \$75

Structured and elegant with flavours of plum, wild berries and a hint of clove followed by a plush finish.

2024 LAS CUMBRES Cabernet Sauvignon, Casablanca Valley, Chile | \$50

A smooth Cabernet, flavours of cassis, tobacco and sage with well-structured tannins.

2022 MITOLO 'JESTER' Cabernet Sauvignon, McLaren Vale, Australia | \$80

Ripe dark fruit, subtle spice, and supple tannins, balanced by freshness and a graphite finish.

2021 CHÂTEAU BEAUMONT Cabernet Blend, Haut-Médoc, Bordeaux, France | \$110

Full bodied with blackberries, notes of oak, earth, and an elegant long finish.

2016 CHÂTEAU BELLEGRAVE Merlot Blend, Pomerol, Bordeaux, France | \$200

An opulent wine with cherry, blueberry and baking spices. The refined tannins create an elegant finish.

2023 ANTIGAL 'Uno' Malbec, Mendoza, Argentina | \$75

A rich blend of ripe blackberries and plums, layered with a hint of vanilla creating a gentle warmth.

2016 CHÂTEAU ORMES DE PEZ Merlot Blend, Saint-Estèphe, Bordeaux, France | \$145

Rich, elegant and fruity with notes of Morello cherry, cassis and a hint of licorice.



Function Beverage List

COCKTAILS

Classic cocktails are also available upon request

NEGRONI ROYALE 3OZ | \$16

Tanqueray 10 gin, Campari, Carpano Antica

GIN BASIL 2OZ | \$14

Bombay gin, lemon, basil

TEQUILA TROPIC 2OZ | \$16

El Tequileno blanco, cilantro, pineapple, lime

MARTINI PASSIONE 2OZ | \$16

Ketel One vodka, passionfruit, vanilla

SPIRITS

WHISKEY

- Basil Hayden | \$12
- Four Roses | \$8
- Johnnie Walker Black | \$14
- Lagavulin | \$22
- Talisker | \$14
- Dewars | \$8
- Forty Creek | \$8
- Jameson | \$9

BRANDY

- Hennessy VSOP | \$14
- Remy Martin VSOP | \$14

TEQUILA

- El Tequileño Blanco | \$8
- Casamigos Reposado | \$16
- Casamigos Añejo | \$18
- El Occidental Mezcal | \$10

VODKA

- Iceberg | \$8
- Ketel One | \$9
- Belvedere | \$12
- Grey Goose | \$12

GIN

- Bombay Sapphire | \$8
- Hendricks | \$12
- Bulldog | \$10
- Tanqueray 10 | \$12

RUM

- Appleton | \$8
- Bacardi White | \$8
- Bacardi Spiced | \$9
- Dictador | \$14

BEER

PERONI 'NASTRO AZZURO' LAGER 330ML | \$8
Rome, Italy

TEATRO X TROLLEY 5 ALLORA ITALIAN PILSNER 355ML | \$8
Calgary, Alberta

OL' BEAUTIFUL 'ETERNAL TWILIGHT' DARK LAGER 355ML | \$8
Calgary, Alberta

OL' BEAUTIFUL 'PEGASUS' PALE ALE 355ML | \$8
Calgary, Alberta

FAHR 'HEFEWEIZEN' 355ML | \$8
Turner Valley, Alberta

LAST BEST 'TOKYO DRIFT' INDIA PALE ALE 473ML | \$12
Calgary, Alberta

LONETREE 'AUTHENTIC' DRY APPLE CIDER 341ML | \$8
Vancouver, BC

MOCKTAILS & NON ALCOHOLICS

WILDFOLK 'BEE KNEES' 0% | 250ML | \$12
Calgary, Alberta

WILDFOLK APEROL SPRITZ 0% | 250ML | \$12
Calgary, Alberta

CASAMARA CLUB 'ALTA' AMARO SODA 355ML | \$8
Detroit, Michigan

ANNEX GINGER BEER 355ML | \$8
Calgary, Alberta

ONE FOR THE ROAD FREE SPIRIT IPA 355 ML | \$12
Calgary, Alberta

NOUGHTY SPARKLING WINE 6oz | \$17
La Mancha, Spain



From Demo to Dinner: A Culinary Experience at Eat Trattoria & Cucina

Join us for an unforgettable evening that blends flavour, flair, and fun! Begin at Eat Trattoria with a live pasta-making demonstration, paired with thoughtfully curated wine and canapés. Then, head downstairs to Cucina for a three-course Italian dinner that brings the night full circle—served with heart, heritage, and a touch of indulgence. A delicious way to connect, celebrate, and experience the art of Italian cooking from kitchen to table.

minimum of 12 attendees required

Event Details

\$500 | Includes exclusive venue, an engaging pasta-making demonstration, and a guided wine tasting experience.

\$25 per guest | Add on a welcome reception and enjoy a selection of canapés and your choice of a welcome wine or signature cocktail.

Following the experience, guests are invited to dine at Cucina with a choice of:

3-Course Dinner | \$75 per person

4-Course Dinner | \$95 per person



CONTACT

FOR ALL FUNCTION AND CATERING INQUIRIES, PLEASE CONTACT US AT 587.353.6565 OR EVENTS@TEATROGROUP.CA

eatcucina.com

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