# Fall 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

**Half Bistro**

*standing cocktail reception*

35 people

*seated plated dinner*

30 people

**Full Bistro**

*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 | $2,200 | $2,000 | $4,000 |
| Half Bistro | $1,500 | $1,700 | $1,500* | $3,500 |

*half bistro bookings are not permitted on Sunday evenings.

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

# Seated Dining Menu

## First | select 2

Roast Mushroom Soup *chive (VE) (NF)*

Squash Soup *pumpkin seed (VE) (NF)*

Beet Salad *baba ganoush, orange, dill (V)*

Broccoli Caesar *rosemary pangratatto, parmesan (NF)*

## Second | select 3

Striploin Steak *whipped potato, glazed maple carrot, peppercorn sauce (NF) (GF)*

Chicken Supreme *lentil, roasted brussel sprout, pan jus (GF) (NF)*

Salmon *potato salad, broccolini, sauce vierge (GF) (NF)*

Orecchiette *black kale pesto, hazelnut, pecorino (V)*

## Third | select 2

Orange Cake *almond, lemon curd (GF)*

Tiramisu *Berloni family recipe (NF)*

Chocolate Torte *pistachio, vanilla gelato (GF)*

**v** *vegetarian* | **gf** *gluten free* | **df** *dairy free* | **nf** *nut free* | **ve** *vegan*

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

# Seated Dining Menu

## First | select 2

**Roast Mushroom Soup** *chive (VE) (NF)*

**Squash Soup** *pumpkin seed (VE) (NF)*

**Beet Salad** *baba ganouche, orange, dill (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** *whipped potato, glazed maple carrot, peppercorn sauce (NF) (GF)*

**Chicken Supreme** *lentil, roasted brussel sprout, pan jus (GF) (NF)*

**Salmon** *potato salad, broccolini, sauce vierge (GF) (NF)*

**Orecchiette** *black kale pesto, hazelnut, pecorino (V)*

## Fourth | select 2

**Orange Cake** *almond, lemon curd (GF)*

**Tiramisu** *Berloni family recipe* (NF)

**Chocolate Torte** *pistachio, vanilla gelato (GF)*

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

Family Style
select 2 from
each
category
$69

Family Style
select 3 from
each
category
$79

*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)*

Whipped Ricotta *orange, chilli syrup, sourdough (NF)*

## Second

Roast Salmon *sauce vierge (GF) (DF) (NF)*

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

Grilled Sirloin Cap *gremolata (GF) (DF) (NF)*

Rigatoni *marinara, ricotta, basil (NF) (V)*

## Accompaniments

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

Fried Brussel Sprouts *balsamic (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 recepetions, 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)* | $34 \| dozen |
| Steak Crostini *horseradish cream, triple crunch (DF) (NF)* | $46 \| dozen |
| Arancini *mushroom, mozzarella, garlic aioli (NF)* | $36 \| dozen |
| Mushroom Toast *duxelle, truffle, chive (VE) (NF)* | $38 \| dozen |
| Beef Tartar *shallot, mustard, crostini (NF) (DF)* | $42 \| dozen |
| Poached Salmon *crème fraîche, dill, gf cracker (GF) (NF)* | $37 \| dozen |
| Bruschetta *tomato, red onion, basil (VE) (NF)* | $34 \| dozen |
| Tuna Tartar *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 |

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

# 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 BELLENDA 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 | $80
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 | $80
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 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.

2025 CLARK ESTATE Sauvignon Blanc, Marlborough, New Zealand | $70
Bright and refreshing, Sauvignon Blanc that bursts with citrus, passionfruit, and crisp.

2025 GREGORIS Pinot Grigio, Veneto, Italy | $75
Crisp, light and refreshing with ripe peach and a zesty finish.

2025 1775 BENCH Pinot Gris, Okanagan Valley, British Columbia | $90
Bright, crisp, and wonderfully easygoing, juicy orchard fruit, lively citrus, and a clean, refreshing finish

2025 BRUNO LAFON 'Le P'tit Chardo' Chardonnay, Languedoc, 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.

2024 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 | $120
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.

2022 LORNANO Chianti Classico, Tuscany, Italy | $80
A cheeky swirl of cherry and spice, this Chianti is perfect for roasted dishes, pasta, and mushrooms.

2024 MADEMOISELLE DU MONT Côtes du Rhône, France | $70
Effortlessly charming this Rhône balances elegance and warmth with bright raspberry and wild thyme.

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.

2025 LAS CUMBRES Cabernet Sauvignon, Casablanca Valley, Chile | $50
A smooth Cabernet, flavours of cassis, tobacco and sage with well-structured tannins.

2021 CHATEAU TROIS CROIX Merlot Blend, Fronsac, Bordeaux, France | $110
A smooth Cabernet, flavours of cassis, tobacco and sage with well-structured tannins.

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.

2022 MITOLO 'JESTER' Cabernet Sauvignon, McLaren Vale, Australia | $80
Ripe dark fruit, subtle spice, and supple tannins, balanced by freshness and a graphite finish.

2016 CHASSE SPLEEN, Moulis-en-Médoc, Cabernet Blend Bordeaux, France | $160
Dark ruby. Aromas of blackcurrant, cedar, graphite and tobacco. Medium-bodied with firm tannins, fresh acidity and restrained oak. Classic Left Bank structure, savoury complexity and a long, refined finish.

2024 ANTIGAL'Uno' Malbec, Mendoza, Argentina | $75
A rich blend of ripe blackberries and plums, layered with a hint of vanilla creating a gentle warmth.

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.

# Function Beverage List

## COCKTAILS

Classic cocktails are also available upon request

RING, RING, RING, BANANA PHONE! 2.5OZ | $16
Howler Head Banana Bourbon, Old Grand Dad Bourbon, Giffard Banane du Bresil

ONE IN A MELON 2OZ | $14
El Tequileño Blanco, Giffard Watermelon, Lime

PETAL & PITH 2OZ | $14
Hendricks Gin, Rose, Cucumber, Lime

BARREL-Y LEGAL 3OZ | $16
Barrel Aged Tanqueray 10 Gin, Esquimalt Rosso Vermouth, Carpano Bitter

## BEER

PERONI 'NASTRO AZZURO' LAGER 330ML | $9
*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*

## SPIRITS

### WHISKEY

- Basil Hayden | $12
- Old Grand Dad | $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
- 400 Conejos Mezcal | $10

### VODKA

- Tito's | $8
- Ketel One | $9
- Belvedere | $12
- Grey Goose | $12

### GIN

- Bombay Sapphire | $8
- Hendricks | $12
- Botanist | $10
- Tanqueray 10 | $12

### RUM

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

## MOCKTAILS & NON ALCOHOLICS

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

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

ZAMALEK SODAS 355ML | $8
Hibiscus, Iced Tea, Cola, Montreal, Quebec

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 | $85 per person*
*4-Course Dinner | $100 per person*

## CONTACT

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

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