

cucina

private events



# cucina

— market • bistro —

Located at Eighth Avenue Place in the heart of downtown Calgary, Cucina is one half Italian bistro & one half grab & go market café. Cucina's warm and rustic ambience is idyllic for accommodating a wide variety of group sizes.



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## the bistro seating & standing room

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### seating capacity

The bistro is available for bookings from 11am - 3pm and dinner from 5pm onward.



standing cocktail reception **55 people**  
seated plated dinner **32 people**



standing cocktail reception **75 people**  
seated plated dinner **55 people**



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## seated dining menus

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*add an assortment  
of bread baked fresh  
from Alforno Bakery  
for an additional  
\$2 per person* V|NF

### first | select 2

**butternut squash bisque** pumpkin crème fraîche V|GF|NF

**beet salad** roasted beets, whipped feta, pistachio pesto, pomegranate molasses V|GF

**caesar salad** romaine, crispy bacon, parmigiano reggiano, anchovy dressing NF

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### second | select 3

**flat iron steak** roasted garlic mashed potato, broccolini, shallot jus GF|NF

**roasted chicken** miso sweet potato, brussels sprouts, honey soy ginger jus NF

**pan seared arctic char** creamy polenta, roasted cauliflower, orange & pickled cranberry salad, eggplant caponata GF|NF

**mushroom gnocchi** wild mushrooms, gorgonzola, peas, walnuts

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### third | select 2

**vanilla panna cotta** raspberry coulis, whipped cream GF|NF

**tiramisu** Berloni family recipe NF

**chocolate tart** salted caramel, chocolate ganache, espresso gelato V|NF

**seasonal fruit & berries** house-made gelato V|NF

V vegetarian GF gluten free DF dairy free NF nut free



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## seated dining menus

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### first | select 2

**butternut squash bisque** pumpkin crème fraîche V|GF|NF

**beet salad** roasted beets, whipped feta, pistachio pesto, pomegranate molasses V|GF

**caesar salad** romaine, crispy bacon, parmigiano reggiano, anchovy dressing NF

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### second | select 1

**wild BC mushroom risotto** parmesan, micro greens GF|NF

**conchiglie** braised beef, sage, crispy prosciutto NF

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### third | select 3

**New York striploin** parsnip purée, rainbow carrots, bone marrow croquettes, oyster mushroom jus NF

**roasted cornish game hen** creamy polenta, broccolini, chermoula GF|NF

**pan seared arctic char** carrot purée, zucchini fritter, roasted cauliflower, lemon za'atar yogurt GF|NF

**mushroom gnocchi** wild mushrooms, gorgonzola, peas, walnuts

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### fourth | select 2

**vanilla panna cotta** raspberry coulis, whipped cream GF|NF

**tiramisu** Berloni family recipe NF

**chocolate tart** salted caramel, chocolate ganache, espresso gelato V|NF

**seasonal fruit & berries** house-made gelato V|NF

V vegetarian GF gluten free DF dairy free NF nut free



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## shared dining menus

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At Cucina, we believe 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 great company.



### first

**butternut squash bisque** pumpkin crème fraîche V | GF | NF

**beet salad** roasted beets, whipped feta, pistachio pesto, pomegranate molasses V | GF

**kale salad** apple, candied pecans, grapes, shaved fennel, apple cider vinaigrette V | GF | DF

**cauliflower** deep fried cauliflower, horseradish aioli, toasted walnuts, raisins V | DF



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### second

**albacore tuna** seared rare, tomato relish, lemon yogurt GF | NF

**spatchcock chicken** chermoula GF | NF | DF

**brussels sprouts** pancetta, pecorino, pomegranate molasses NF

**rigatoni carbonara** double smoked bacon, guanciale NF

**orecchiette bolognese** house-made ricotta NF

**conchiglie** braised beef, sage, crispy prosciutto NF

*upgrade for an additional \$2 per person*

**sous vide tenderloin**

*upgrade for an additional \$16 per person*

*add an assortment of bread baked fresh from Alforno Bakery for an additional \$2 per person V | NF*

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### third

**dolce bites** whipped cheesecake, tiramisu, chocolate ganache, salted caramel tart NF

V vegetarian GF gluten free DF dairy free NF nut free



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## menu options

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### canapés

<b>seared diver scallops</b> sweet corn purée, tomato relish GF NF	36.00 / per dozen
<b>prosciutto wrapped prawns</b> sun-dried tomato aioli GF NF DF	30.00 / per dozen
<b>beef meatballs</b> pomodoro, grana padano NF	30.00 / per dozen
<b>crispy pork belly</b> salsa verde GF NF DF	28.00 / per dozen
<b>rosemary marinated lamb lollipops</b> chimichurri GF DF	48.00 / per dozen
<b>seared albacore tuna</b> pickled strawberry, basil GF NF DF	30.00 / per dozen
<b>roasted tomato arancini</b> bocconcini, lemon aioli V NF	28.00 / per dozen
<b>wild mushroom tartelette</b> parmesan crisp V NF	28.00 / per dozen
<b>hand shucked oysters</b> mignonette GF NF DF	36.00 / per dozen
<b>AAA Alberta beef tartare</b> potato chip, pickled shallot GF NF DF	34.00 / per dozen
<b>seared herbed gnocchi</b> brown butter sage V	28.00 / per dozen
<b>prosciutto crostini</b> house-made ricotta, pesto NF	28.00 / per dozen
<b>cauliflower</b> deep fried cauliflower, horseradish aioli, toasted walnuts, raisins V DF	28.00 / per dozen
<b>bruschetta trio</b> artichoke pesto, olive tapenade, tomato basil V NF	26.00 / per dozen

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### food stations

<b>port hardy salmon</b> lemon beurre blanc GF NF	12.00 / per person
<b>dry aged prime Alberta beef</b> served on artisan baguette, spicy horseradish mustard, herb butter, garlic aioli, carved to order	14.00 / per person
<b>slow roasted pork belly steam buns</b> pickled carrot, cucumber, sesame aioli NF DF	13.00 / per person
<b>wild BC mushroom risotto</b> caramelized leek, mascarpone, served in grana padano cheese wheel V NF	12.00 / per person
<b>pizza station</b> prosciutto & arugula, chorizo & roasted onion, margherita NF	8.00 / per person
<b>cheese platter</b> selection of imported cheeses, crostini, jelly V NF	12.00 / per person
<b>charcuterie</b> crostini, pickles, mustard NF	12.00 / per person
<b>assorted fruit</b> seasonal fresh fruit V GF NF DF	10.00 / per person
<b>mini dolce</b> selection of house-made Teatro Group mini desserts	12.00 / per person

V vegetarian GF gluten free DF dairy free NF nut free



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## wine & liquor

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### sparkling wine

**Celebrate! Sparkling wine evokes a carefree feeling the second it hits your lips! The most versatile wine, bubbles and food are an easy friend, while setting the tone for all events – Bar Call to Bar Mitzvah.**

Vaporetto, PROSECCO, Veneto, Italy fresh, light and dry sparkling with mild citrus notes, and a little Granny Smith apple.	\$55
Chandon 'ROSÉ', California, USA structured rosé with fresh strawberry and raspberry flavours, supported by some toasty autolytic notes.	\$80
Veuve Clicquot, Brut, CHAMPAGNE, France intense and delicious this wine evokes flavours of lemon juice, fresh baked brioche and pear.	\$125

### rosé

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

2018 Feudi di San Gregorio, Ros'Aura, AGLIANICO, Campagna, Italy an intense, fruit driven rosé from Southern Italy; red berries, and a hint of licorice.	\$55
2018 Chateau d'Esclans, 'Whispering Angel', GRENACHE BLEND, Provence, France light, refreshing and utterly delicious; grapefruit, cinnamon and vanilla.	\$75

### white

**Our white & red wine categories are weighted from light & refreshing to full bodied and rich. Lighter style wines often bring 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.**

2017 Dog Point, SAUVIGNON BLANC, Marlborough, New Zealand classic Marlborough Sauvignon Blanc; tons of acid, grapefruit, snow pea and fresh cut grass.	\$75
2017 La Peyrière, SAUVIGNON BLANC BLEND, Bordeaux, France a slightly richer Sauvignon Blanc, this wine has a little minerality to go along with lime zest and fire roasted pineapple.	\$60
2018 Kris, PINOT GRIGIO, Venezia Giulia, Italy crisp and light, this refreshing wine has characteristics of honeysuckle, Bartlett pear and melon.	\$55
2016 Weinbach, PINOT BLANC, Alsace, France intensely floral wine with great tropical fruit flavours like mango and lychee.	\$110
2017 Planeta, CHARDONNAY, Menfi, Sicily, Italy elegant, mineral driven Chardonnay. Conjures expressions of toasted coconut, sea spray and brûléed pear.	\$120
2016 Catena, CHARDONNAY, Mendoza, Argentina this powerful Chardonnay carries flavours of vanilla, candied pineapple, and lemon curd.	\$65
2017 Leitz, 'Dragonstone', RIESLING, Rheingau, Germany this slightly sweet Riesling tastes of apricot, lime skin, and peach.	\$70

*\* Please note that availability and vintages are subject to change.*



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## wine & liquor

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### red

2016 Phillipe Bouzeroux, PINOT NOIR, Burgundy, France approachable red burgundy; subtle earthy mushroom notes, with a piercing under-ripe strawberry and little meatiness.	\$85
2017 Au Bon Climat, PINOT NOIR, Santa Barbara, California aromas and flavours of strawberries and raspberries joined by anise and clove in mouth filling intensity.	\$120
2017 Adalia, CORVINA BLEND, Valpolicella, Veneto, Italy ruby red in color, this Valpolicella Superiore offers fleshy aromas of wild berries, black currants, black cherries and spices, with hints of chocolate. On the palate, the wine is dry and robust with velvety texture.	\$60
2016 Barbi, SANGIOVESE, Chianti, Tuscany, Italy tangy acidity and soft round tannins, flavours of zesty wild strawberry and cedar.	\$70
2018 Pyrène 'Pays De Cocagne', Merlot Blend, Languedoc, France fruit forward Merlot blend from the South of France, with a little Tannat blended in adding a nicely spiced finish.	\$50
2015 Château Cap De Faugères, CABERNET SAUVIGNON BLEND, Haut-Médoc, Bordeaux, France château Cap De Faugères errs more on the fruit driven side of Bordeaux; plum, raspberry and hints of baker's chocolate.	\$90
2010 Lopez de Haro 'Gran Reserva', TEMPRANILLO, Rioja, Spain this well aged Rioja tastes of hickory, white pepper and cassis.	\$85
2016 Trentham 'River Retreat' CABERNET SAUVIGNON, Murray River, Australia a bruiser of a wine; ripe blackberry, cedar, and a little capsicum.	\$55
2015 Osoyoos Larose 'Pétales d'Osoyoos', MERLOT BLEND, Okanagan Valley, B.C. Canada blackberry, olive tapenade and cigar are the essence of this powerful Canadian Bordeaux blend.	\$90
2017 Broadside 'Margarita Vineyard', CABERNET SAUVIGNON, Paso Robles, California flavours of olallieberry, creamy dark and milk chocolate on the palate, held together by soft tannins and energetic acidity.	\$100
2016 Le Volte dell'Ornellaia, MERLOT BLEND, Bolgheri, Tuscany, Italy dense and full bodied; red currant and smoked meat.	\$80
2015 Speri 'Pigaro' Amarone, CORVINA BLEND, Veneto, Italy bold aromas of cherry liqueur, black fig, carob, cinnamon and plum sauce along with subtle notes of chocolate.	\$150
2006 Calon Segur CABERNET SAUVIGNON BLEND, Saint Estéphe, Bordeaux, France a Bordeaux walking a tight rope between the vibrant black fruit aromas of its youth, and the graphite autumnal leaf flavours of maturity.	\$225
2016 Catena, MALBEC, Mendoza, Argentina blueberry, hoisin and vanilla dominate this powerful red wine.	\$65

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## additional information

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### rental charges

- Groups of 30 or more may be subject to rental charges (glassware, flatware, tables, linens) or according to individual event needs, which will be added to the final bill.

### cakes

- Cucina's in-house pastry chef can create a wide range of custom specialty cakes and desserts. Please inquire with our events coordinator for pricing.
- Guests may also bring their own cake, in which case a cutting and plating charge of \$3.00 per person applies.

### floral arrangements

- Available upon request

### ice sculptures

- Available upon request

### photographers

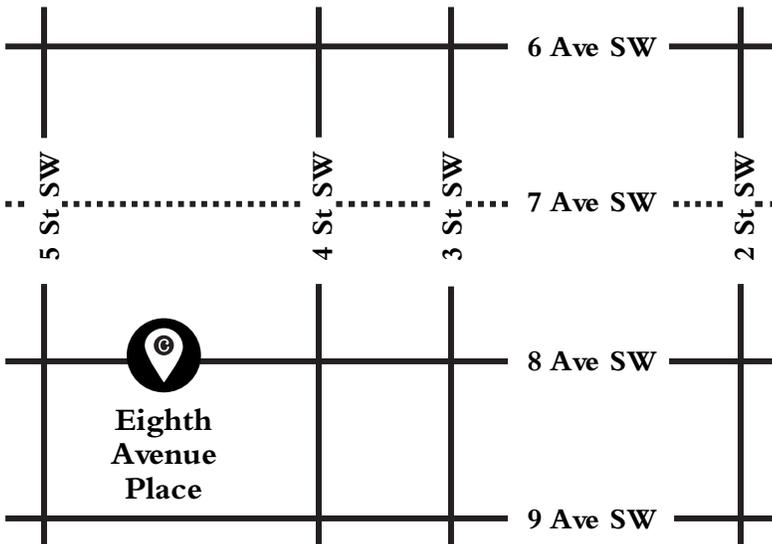
- Available upon request



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## contact

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Cucina is located in the Eighth Avenue Place building between 8th and 9th Avenues and 4th and 5th Streets SW.

Please contact **Diana** at **587.353.6565** or by email at **diana@eatcucina.com** to discuss your private event needs. All information in this brochure may change without notice, according to season and regular updates.