



EAT

EIGHTH AVENUE TRATTORIA
CATERING

210 - 525 8 Ave SW | Eighth Avenue Place
403.263.9909 | eatrattoria.ca | [@eatrattoria](https://www.instagram.com/eatrattoria)

FRESH FROM THE BAKERY

available 6:30am - 3:00pm

Butter Croissant \$5.50

Assorted Croissants \$6.50

almond | raspberry | chocolate

Assorted Muffins \$4.95

*banana chocolate | bran | blueberry | lemon poppyseed
chocolate cranberry*

Assorted Cookies \$3.75

*chocolate chip | ginger | raspberry | coconut
espresso cookie \$4.25*

Scones \$5.25

white chocolate cranberry, white cheddar jalapeño

Tiramisu \$7.50

Cheesecake \$7.50

Oat Bar (gf) \$4.50

Almond Brownie (gf) \$4.95

Cronut \$6.00

Mini Apple Fritter \$3.00

Double Chocolate Cookie (gf) \$3.75



All of our bread and pastries are made fresh daily
from our sister restaurant, Alforno.

DELICIOUS ADDITIONS

available 10:30am - 3:00pm

Charcuterie & Cheese Plate \$21.00 (48hrs notice req)
assorted cured meats & cheeses, dried fruit, crostini

Crudité & Dip \$7.75 (v) (gf) (df) (48hrs notice req)
seasonal fresh vegetables served with hummus

Chips \$2.25
Sunchips, Lays, Miss Vickies, Doritos, Hardbite

Chocolate Bars \$3.25
Aero, Coffee Crisp, Kit Kat

Excel Gum \$2.10
peppermint, spearmint

Gelato
*mini (5oz) black cherry, lemon, salted caramel, pistachio \$5.00
regular (500ml) Nutella, pistachio, lemon, salted caramel \$9.00*

Hard Boiled Eggs \$4.00

Yogurt & Granola \$5.25
Greek yogurt with housemade granola

Fruit Cup \$6.00
fresh seasonal fruit

BREAKFAST

available 7:00am - 10:30am

Did you know that all
our eggs are farm
fresh from a local
producer?

English Muffin Breakfast Sandwich \$7.75
egg, *crispy* bacon, Monterey jack cheese,
English muffin
** can be prepared vegetarian*

Vegetarian Breakfast Wrap \$10.50
scrambled egg, roasted pepper, onion,
mushroom, mozzarella, flour tortilla

Chorizo Breakfast Wrap \$10.50
scrambled egg, chorizo sausage, cheddar,
roasted peppers, onion, flour tortilla

Breakfast Croissant \$11.25
chicken apple sausage, scrambled egg,
mozzarella, Sriracha

Huevos Rancheros Ciabatta \$10.25
scrambled egg, cheddar, guacamole,
tomato salsa



SOUP & SALAD

Greek Salad \$10.25 (gf)

cucumber, tomato, bell pepper, red onion, Kalamata olive, feta, Greek dressing

Chicken Caesar Salad \$13.75

roasted chicken, romaine lettuce, parmesan, crouton, caesar dressing

Cobb Salad \$15.50 (gf)

roasted chicken, bacon, blue cheese, romaine, avocado, tomato, egg, balsamic dijon dressing

EAT Salad \$12.00 (gf)

roasted turkey, iceberg lettuce, cheddar, cucumber, egg, tomato, ranch dressing

Chicken Pasta Salad \$8.00

roasted chicken, orecchiette, mayo, grape tomato, Sriracha, lemon, basil, salt & pepper

Caprese Salad \$7.50

heirloom tomato, bocconcini, balsamic olive oil, basil, arugula

Arugula Salad \$10.50

egg, avocado, arugula, parmesan, lemon olive oil

Sirloin Baguette \$15.00

sliced beef, arugula, Monterey jack, horseradish, fresh multigrain baguette

Smoked Ham Baguette \$15.00

smoked ham, brie, spinach, grainy mustard, aioli, fresh baguette

Smoked Turkey Sandwich \$14.25

smoked turkey, Swiss, arugula, Roma tomato, cranberry aioli, multigrain bread

Chicken Salad Croissant \$12.00

chicken, Swiss cheese, lettuce, dijon aioli, butter croissant

Daily Soup

\$7.75 sm | \$8.75 lg
please inquire for daily offerings

Daily Soup & Half Sandwich Combo

\$12 sm | \$13 lg
chicken, ham, or beef sandwiches

BOWLS & WRAPS

Tuna Poke Bowl \$18.00

tuna, sushi rice, cucumber, avocado, edamame, marinated ginger, green onion, soy sauce

Salmon Poke Bowl \$18.00

salmon, sushi rice, cucumber, avocado, edamame, marinated ginger, green onion, soy sauce

Turkey Bacon Wrap \$14.25

roasted turkey breast, avocado, tomato, green leaf lettuce, sriracha aioli, flour tortilla

Chicken Caesar Wrap \$13.50

chicken breast, bacon, parmesan, flour tortilla, caesar dressing

Italiano Wrap \$14.75

Genoa salami, soppressata, capocollo, parmesan, arugula, basil & oregano, flour tortilla

Tuna Salad Wrap \$14.00

tuna, cucumber, tomato, lettuce, tomato wrap, cilantro & jalapeño aioli

Vegetarian Wrap \$12.00

parmesan, roasted red pepper, arugula, tomato basil wrap, hummus

Vietnamese Salad Rolls \$12.00

chicken, pickled carrots, cucumber, lettuce, mint, rice paper, hoisin sauce



HOT SANDWICHES & WRAPS

available 10:30am - 3:00pm

Chicken Panini \$16.00

roasted chicken breast, provolone, ciabatta, dried cranberry aioli, grainy mustard

Chicken Ranch Panini \$16.00

chicken breast, bacon, cheddar, fire roasted pepper, ciabatta, ranch, chipotle aioli

Chicken Caprese Panini \$16.00

roasted chicken, homemade mozzarella, tomato, roasted red peppers, ciabatta, lemon aioli

Turkey Panini \$18.00

sliced turkey breast, crispy bacon, spicy havarti, ciabatta, guacamole, cilantro aioli

Vegetarian Panini \$14.00

roasted vegetables, house made ricotta, ciabatta, pesto, aioli

Porchetta Panini \$15.00

porchetta, coleslaw, ciabatta, arugula pesto

Pulled Beef Panini \$18.00

pulled beef, spicy havarti, avocado, ciabatta, dijon mustard, aioli

Weekly Panini \$15.00

rotates each week – visit our website for updates

Pineapple Pork Moji \$14.50

slow cooked pork shoulder, Swiss cheese, pineapple, ciabatta, yellow mustard, cumin & lime aioli

EAT Cubano \$15.50

braised pork shoulder, smoked ham, Swiss cheese, pickles, ciabatta, cilantro aioli

Spicy Tuna Melt \$14.50

tuna, Monterey jack, celery, red onion, green onion, pickles, ciabatta, spicy lemon aioli

Muffuletta \$15.50

Genoa salami, mortadella, porchetta, provolone, mozzarella, arugula, spicy green olive salsa

Chicken Club Wrap \$14.00

chicken breast, bacon, Monterey jack cheese, tomato, spinach, tomato flour tortilla, chipotle aioli

Korean Beef Burrito \$14.00

gochujang marinated beef, pickled carrots, pickled cucumber, kimchi, red cabbage, flour tortilla, sambal oelek aioli



FRESH PASTA



Spaghetti \$19.00

seared shrimp, lemon zest, herbs, chili, tomato sauce

Gnocchi \$19.00

crispy pancetta, sweet pea, white wine & parmesan cream sauce

Linguini \$19.00

beef & pork bolognese, Grana Padano, parsley

Farfalle \$19.00

mushroom, caramelized onion, spinach, tomato, parmesan cream

Pasta Della Settimana \$19.00

changes weekly - visit our website for updates

Cheesy Garlic Bread \$3.00

made fresh



COLD BEVERAGES

Eska Water \$3.05 | Eska Sparkling \$3.05

Alforno Water \$3.50

Perrier Water \$4.25

San Pellegrino \$4.30 | Flavoured San Pellegrino \$4.05
(assorted flavours)

Stoke Juice \$13.00 | Stoke Shots \$4.80
assorted flavours

Bottled Pop \$3.80 | Canned Pop \$3.60
Pepsi | Diet Pepsi

Oasis Juice \$3.55
orange | apple

Cranberry Cocktail \$3.30

Pure Leaf Iced Tea \$6.55
strawberry | green tea & honey | lemon | raspberry

Sapsucker \$4.55
grapefruit | lemon | peach | lime | orange

Gatorade \$4.70
grape | fruit punch | cool blue | orange

Bubly \$3.80 | Grand Bubly \$4.00
assorted flavours

Milk2Go \$5.40
chocolate | white

HOT BEVERAGES

Coffee Carafe \$50.00
Fratello medium roast

Tea Carafe \$45.00
ask our staff for selection



WINE

EAT's private event wine list has been curated and sourced from our award winning wine cellar at Teatro Restaurant. Our full wine list can also be made available with the assistance of our Sommelier to hand pick your selections.

With an extensive selection of spirits and craft beers, consider our bar team for creating custom cocktails or tastings for your upcoming event.

Please note that availability and vintages are subject to change. For premium and large format wines or other special requests, please contact our Director of Beverage: Taylor Simpson at taylor@teatrogroup.ca



SPARKLING

NV BELLENDIA 'LEVIS' Prosecco, Treviso, Veneto, Italy | \$65

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

NV BLUE MOUNTAIN BRUT, Okanagan Falls, British Columbia | \$80

Blue Mountain Brut always delivers a lovely wine. A fine mousse with a developing toasty character and a crisp lemon finish.

ROSÉ

NV LA KIUVA ROSÉ DE VALLÉ - VALLE D'AOSTA, ITALY | \$60

Pretty pale pink. Aromas of bumble berry pie, wild berries and tart rhubarb. Animated with delicate bittersweet taste at the end.

WHITE

2020 BENCH 1775 PINOT GRIS - PENTICTON, BC | \$60

Characters of ruby red grapefruit, apple, pear, stone fruit and light smokiness.

2022 LAS CUMBRES SAUVIGNON BLANC - CASABLANCA VALLEY, CHILE | \$45

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

RED

2021 DOMAINE GIRARD PINOT NOIR - LANGUEDOC, FRANCE | \$70

An agile and pretty pinot loaded with cranberry, sour cherry and bundled herbs.

2019 CATENA MALBEC - MENDOZA, ARGENTINA | \$65

Blueberry, hoisin, and vanilla dominates this powerful wine.

2021 LAS CUMBRES CABERNET SAUVIGNON - CASABLANCA VALLEY, CHILE | \$45

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

BEER & NON-ALCOHOLIC

BEER

Teatro x Trolley 5 'Allora' Italian Style Pilsner | \$8
355ml Calgary, Alberta

Peroni 'Nastro Azzuro' Lager | \$8
330ml Rome, Italy

Last Best 'Tokyo Drift' India Pale Ale | \$12
473ml Calgary, Alberta

Ol' Beautiful 'Pegasus' Pale Ale | \$8
355ml Calgary, Alberta

Fahr 'Hefeweizen' | \$8
355 ml Turner Valley, Alberta

Ol' Beautiful 'Eternal Twilight' Dark Lager | \$8
355ml Calgary, Alberta

Lonetree 'Authentic' Dry Apple Cider | \$8
341ml Vancouver, BC

NON-ALCOHOLIC

One for the Road Kolsch | \$12
473ml Calgary, Alberta

Annex Ginger Beer | \$8
355ml Calgary, Alberta

Casamara 'Alta' Amaro Soda | \$8
355ml Detroit, Michigan

Wildfolk Sparkling Negroni | \$12
250ml non-alcoholic cocktail, reminiscent of a classic Negroni

Wildfolk Bee's Knees | \$12
250ml non-alcoholic cocktail with flavours of honey and lemon

Weingut Leitz Sparkling Riesling | \$15
6oz non-alcoholic, Rheingau, Germany



CONTACT

For all catering inquiries, please contact us at
403.263.9909 or info@eatrattoria.ca

eatrattoria.ca

Daniel Wagler
General Manager



Romuald Coladon
Chef de Cuisine

