CARDINALE

EVENTS PACKAGE

401 12 AVE SE, CALGARY AB.
403 264 6046 | EVENTS@BLOCKHOSPITALITY.CA

CARDINALE.CA

AN ITALIAN JOINT in VIC PARK

Cardinale is a modern Italian joint in the heart of Victoria Park, Calgary. Opened in September 2017, the restaurant inhabits the historical Defoe building located next to Calgary's BMO Centre and Stampede Casino. Showcasing the building's 100 years of history with exposed brick, green velvet booths, and white oak chairs, the interior has been impeccably designed as a modern and comfortable atmosphere for any occasion.

A sister restaurant to Kensington's Hayden Block, Cardinale has 85 seats inside and 60 on the patio. Their kitchen team creates their pasta in-house every day, and works seamlessly with a curated drink list focused on hand-crafted cocktails and fine Italian wine.

MAIN DINING ROOM

Seats 50: 42 Table Seats | 8 Bar Seats

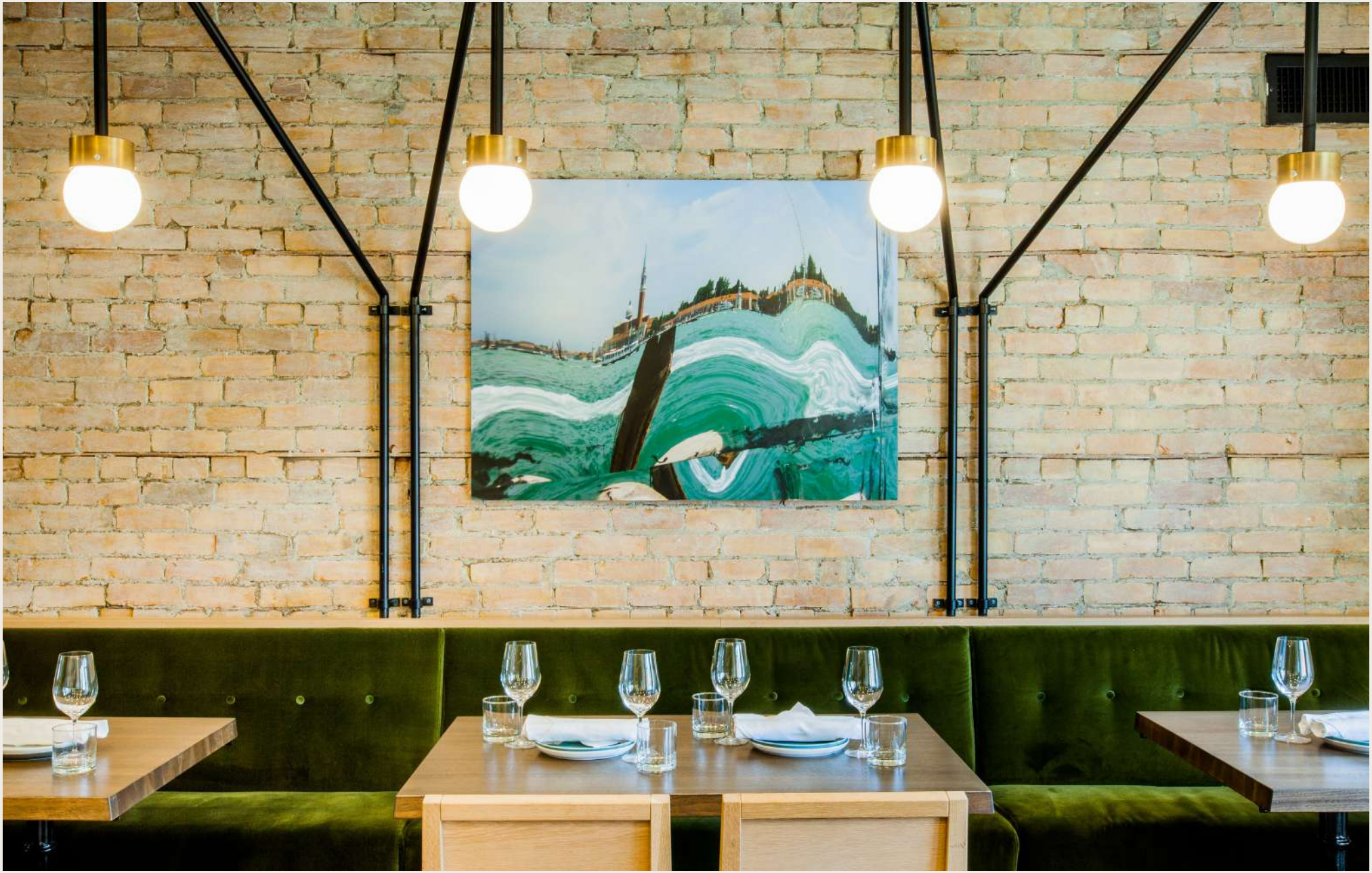
MINIMUM BUDGET $6000

FULL RESTAURANT BUYOUT Seats 102 **$11,000**

PRIVATE DINING ROOM

Seats 26

MINIMUM BUDGET $2500



SEMI-PRIVATE ROOM

Seats 26

MINIMUM BUDGET $2500

OUR MENU

Cardinale's kitchen staff are in early every morning to prepare fresh product in limited quantities for each meal service, while fine care and attention to detail is put into making their pasta noodles fresh, in-house, each day.

The menu is inspired with traditional Italian cooking methods in mind, using a combination of local produce and wonderful imported Italian ingredients, that are not readily available in Calgary.

THREE COURSE OPTION A
$60 PER PERSON

FIRST COURSE
CHOOSE 1

ROMANA INSALATA
hydra greens romaine, bagna cauda vinaigrette, cured egg yolk

POLPETTE
veal, pork, and beef meatballs, sunday gravy, pine nuts

SECOND COURSE
CHOOSE 1

SPAGHETTI
capers, olives, anchovy, calabrian chili, pangrattata

CASARECCE
cowboy style ragu, pork sausage, prosciutto, pancetta

PACCHERI
house made pancetta, smoked egg yolk, pecorino romano

DOLCE
CHOOSE 1

SORBETTI
raspberry amaro or mandarino

GELATI
branca menta or parmigiano reggiano

THREE COURSE OPTION B
$65 PER PERSON

FIRST COURSE
CHOOSE 1

ROMANA INSALATA
hydra greens romaine, bagna cauda vinaigrette, cured egg yolk

POLPETTE
veal, pork, and beef meatballs, sunday gravy, pine nuts

FRITTO MISTO DI MARE
humboldt squid, shrimp, scallop, buttermilk aioli, vecchia baia

SECOND COURSE
CHOOSE 1

PACCHERI
house made pancetta, smoked egg yolk, pecorino romano

TAGLIOLINI NERO
prawns, sun-dried tomato, nduja

CASARECCE
cowboy style ragu, pork sausage, prosciutto, pancetta

DOLCE
CHOOSE 1

TIRAMISU
amaro zabaione, ricotta, mascarpone

GELATI
branca menta or parmigiano reggiano

SORBETTI
raspberry amaro or mandarino

FAMILY STYLE OPTION C
$80 PER PERSON

FIRST COURSE

BURRATA
italian burrata, bagna verde, heirloom tomatoes

ROMANA INSALATA
hydra greens romaine, bagna cauda vinaigrette, cured egg yolk

POLPETTE
veal, pork, and beef meatballs, sunday gravy, pine nuts

SECOND COURSE

SOPRESSINI
pomodoro, calabrian chili, basil, stracciatella, grana padano

PACCHERI
house made pancetta, smoked egg yolk, pecorino romano

TAGLIOLINI NERO
prawns, sun-dried tomato, nduja

VITELLO SALTIMBOCCA
veal rib eye, prosciutto, capers, tomato conserva

DOLCE

TIRAMISU
amaro zabaione, ricotta, mascarpone

Liquor is not included with food menu and will be billed separately on a per-order basis.
Please contact us with any dietary restrictions or requests.
Taxes and gratuities not included.

CONTACT

For all bookings and inquiries, please get in touch with:

KRISTY WALTON
EVENTS MANAGER

events@blockhospitality.ca
403 710 6144