

# Italian Kitchen





GLOWBAL RESTAURANT GROUP

Glowbal Restaurant Group is all about a more satisfying restaurant experience - on every level. Here you are truly our guest, and taken care of at every moment. In every last one of our locations, in all their variety, that feeling is there.



GLOWBALGROUP.COM



# Italian Kitchen

860 BURRARD ST. VANCOUVER B.C. | 604 687 2858

This crisp and stylish room is perfect for after work, or a smart business lunch, and offers the ultimate in fresh Italian fare. Family platters and regional Italian specialties combine with vintage wines and handcrafted cocktails to bring you a true taste of La Dolce Vita.

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## SPECIALTIES

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Antipasti, cured meats, 45-day dry aged meats, seafood, hand-made pastas & sumptuous platters that encourage sharing.



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THERE'S NO  
BETTER WAY  
TO CEMENT A  
FRIENDSHIP  
OR CONCLUDE  
A DAY THAN  
BY SHARING  
GOOD FOOD  
AND WINE

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At Italian Kitchen, guests can expect to experience a more intimate and rustic milieu, surrounded by Tuscan-style décor with exposed brick walls, lush foliage, and crisp white linen. Italian Kitchen exudes a feeling of elegant and timeless comfort.

This 140 seat venue is the perfect setting for lunch or dinner or a great meeting place for that casual greeting while seated at either the antipasto bar or main bar area. Italian Kitchen offers a 60 seat main dining area, along with a 30 seat semi-private, and 35 seat private dining area for any group functions. A year round 35 seat heated outdoor patio graces you at the main entrance, perfect for those who prefer the al fresco dining experience. Let the new Italian Kitchen prove to be the next best memorable dining experience.

On the menu is a range of rich and fresh multi-regional Italian favourites, with highlights that include our famous Shared Pasta Platter, featuring; Truffle Spaghetti & Meatballs, Gnocchi Funghi, Lobster Pansotti, our Sablefish with asparagus & artichoke orzotto, pea purée and Italian Kitchen's signature Antipasto

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## ITALIAN KITCHEN EXUDES A FEELING OF ELEGANT AND TIMELESS COMFORT

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Platter containing charred seafood salad, eggplant caponata, roasted bone marrow with smoked onion marmellata. All complemented by a handpicked wine cellar, featuring exceptional Italian vintages plus a classically inspired cocktail list.

## AWARDS & ACCOLADES

**2007**  
Wine Spectator Award of Excellence

**2008**  
Best Italian in Vancouver  
WHERE Magazine  
Best New Restaurant  
The Georgia Straight  
Wine Spectator Award of Excellence

**2009**  
Best New Restaurant  
Vancouver Courier  
Wine Spectator Award of Excellence

**2010**  
Reader's Choice Best Italian  
WHERE Vancouver, Where to Dine  
Vancouver Awards

**2011**  
Reader's Choice Best Italian  
WHERE Vancouver, Where to Dine  
Vancouver Awards

**2012**  
Best Italian in Vancouver  
WestEnder Vancouver Restaurant Awards  
(reader's poll)

**2013**  
Best Italian in Vancouver  
WestEnder Vancouver Restaurant Awards  
Best Italian  
WHERE to Dine Awards  
Wine Spectator Award of Excellence  
Trip Advisor Award of Excellence

**2014**  
Golden Plate Awards  
Best Italian  
Best Italian  
WestEnder - Best of the City  
Award of Excellence  
Wine Spectator  
Award of Excellence  
Trip Advisor

**2015**  
Award of Excellence  
Wine Spectator  
Best Italian Restaurant  
Readers Choice | Vancouver Courier  
Best Italian  
Where To Dine Awards  
Award of Excellence  
Trip Advisor

**2016**  
#1 Italian Cuisine  
Tripadvisor  
Top 10 Best Italian Cuisine  
Zomato  
Gold | Best Italian  
Westender Best of the City  
Bronze | Best Casual Dining  
Westender Best of the City

**2017**  
Best Italian  
Van Courier | 2nd Place  
Certificate of Excellence  
Trip Advisor  
Award of Excellence  
Wine Spectator

**2018**  
Best Italian  
Van Courier  
Award of Excellence  
Wine Spectator

**2019**  
Best Italian  
Where to Dine Awards  
#1 Italian  
Tripadvisor  
Diners Choice  
Open Table  
Certificate of Excellence  
Trip Advisor  
Award of Excellence  
Wine Spectator

**2020**  
Best Restaurant Group  
Golden Plate Awards





LOWER SEMI-PRIVATE ROOM



UPPER SEMI-PRIVATE ROOM

# EVENTS & PRIVATE DINING

Our 140 seat venue is the perfect setting for your next lunch or dinner event. Italian Kitchen features a spacious main dining area with seating for 80 guests. Additionally, we offer 2 semi-private dining areas that can comfortably seat 30 to 35 guests each.

For those who enjoy dining outdoors, our year-round 30 seat heated outdoor patio graces you at the main entrance. In addition, our charming courtyard patio can seat up to 36 guests and is perfect for those who prefer an al fresco dining experience.

Let Italian Kitchen be your next best memorable dining experience.

MAXIMUM  
SEATING  
CAPACITY

RESTAURANT - 140

SEMI  
PRIVATE  
ROOMS

LOWER - 30  
UPPER - 35

**BUYOUT  
AVAILABLE**

Buyout cost contingent on  
day of the week and time of  
the year

## BOOKING POLICY

Set menus for groups over 10 or more people. 50% deposit required.  
Guarantee number of attendees due 72 hours before event. 18% gratuity applicable and 2% admin fee.



# DINE AL FRESCO

ALL SEASON HEATED PATIO



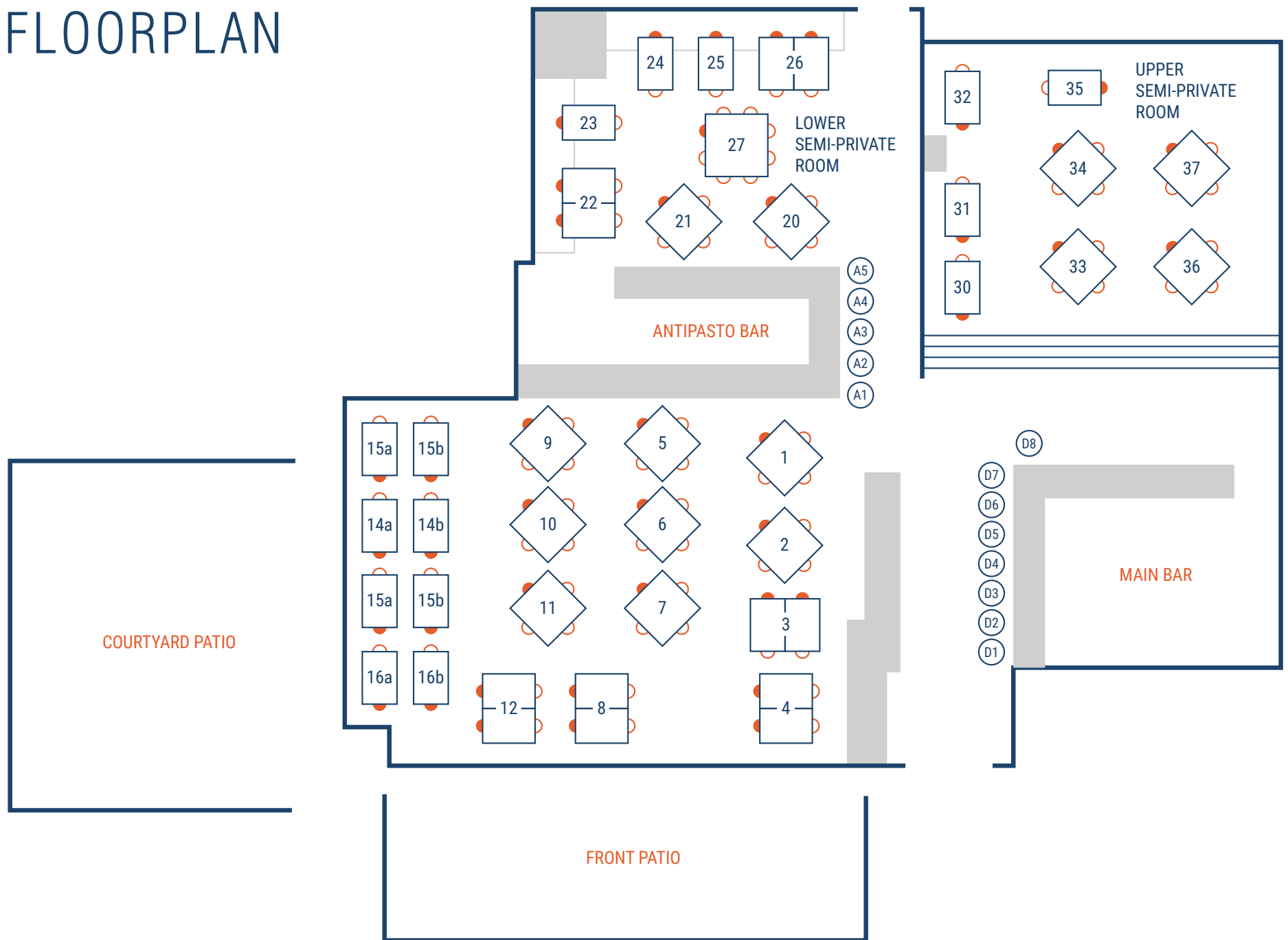


# DINING ROOM





# FLOORPLAN





**FESTIVE MENUS**  
**2023**

## FESTIVE BRUNCH SET A | \$42

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### FOR THE TABLE

Tiramisu Bread  
whipped cinnamon butter

### ANTIPASTI

Antipasto Platter  
meatballs, parma prosciutto, fritto misto  
ahi tuna, mushroom & fontina arancini  
white asparagus, parmesan crusted endive  
peperonata, house pesto

### SECONDI PIATTI

Braised Beef Cheeks, Ricotta & Spinach Agnolotti  
parmesan fondue, semidried tomatoes  
crispy sage, poached egg, shaved black truffle

- OR -

Wild Mushroom & Caramelized Onion Benedict  
insalata mista, crispy parmesan potatoes  
charred vine tomato, truffled hollandaise

- OR -

Bucatini alla Carbonara  
guanciale, egg yolk, pecorino romano  
cracked black pepper

### DOLCE

Pistachio Bombolone  
soft brioche, pistachio custard, baileys sauce  
pistachio nougat, fresh berries

PRICES DO NOT INCLUDE TAX & GRATUITY

## FESTIVE LUNCH SET A | \$56

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### FOR THE TABLE

House Made Focaccia  
olive oil, balsamic vinegar

### ANTIPASTI

Winter Squash Soup  
mushroom crisp, toasted pumpkin seeds

- OR -

Insalata Mista  
cucumber, tomatoes, radicchio, fennel  
carrots, citrus vinaigrette

### SECONDI PIATTI

Grilled BC Spring Salmon  
saffron risotto, sweet peas, asparagus  
cherry tomatoes, citrus butter

- OR -

Truffle Spaghetti & Meatballs  
black truffle cream sauce, tomato fondue  
herbed ricotta

### DOLCE

Tiramisu  
lemon mascarpone mousse, espresso soaked lady fingers  
mocha anglaise

PRICES DO NOT INCLUDE TAX & GRATUITY



## FESTIVE LUNCH SET B | \$75

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### FOR THE TABLE

House Made Focaccia  
olive oil, balsamic vinegar

### ANTIPASTI

Antipasto Platter  
meatballs, parma prosciutto, fritto misto  
ahi tuna, mushroom & fontina arancini  
white asparagus, parmesan crusted endive  
peperonata, house pesto

### SECONDI PIATTI

Grilled BC Spring Salmon  
saffron risotto, sweet peas, asparagus  
cherry tomatoes, citrus butter

- OR -

Torchio ai Funghi  
wild mushroom mix, house pesto, burrata  
charred baby heirloom tomatoes

- OR -

Chicken Parmigiana  
heirloom tomatoes, fior di latte  
arugula & fennel salad, spaghetti pomodoro

### DOLCE

Tiramisu  
lemon mascarpone mousse, espresso-soaked lady fingers  
mocha anglaise

PRICES DO NOT INCLUDE TAX & GRATUITY

## FESTIVE DINNER SET A | \$79

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### FOR THE TABLE

House Made Focaccia  
olive oil, balsamic vinegar

### ANTIPASTI

Winter Squash Soup  
mushroom crisp, toasted pumpkin seeds

- OR -

Insalata Mista  
cucumber, tomatoes, radicchio, fennel  
carrots, citrus vinaigrette

### SECONDI PIATTI

Red Wine & Porcini Mushroom Braised Beef Cheeks  
creamy gorgonzola polenta, root vegetables, kale chips

- OR -

Grilled BC Spring Salmon  
saffron risotto, sweet peas, asparagus  
cherry tomatoes, citrus butter

- OR -

Torchio ai Funghi  
wild mushroom mix, house pesto, burrata  
charred baby heirloom tomatoes

--- ADD SHELLFISH TO YOUR ENTRÉE---

¼ lb king crab +\$45/pp | jumbo tiger prawn +\$12/pp  
jumbo scallop +\$8/pp | atlantic lobster tail +\$23/pp

### DOLCE

Tiramisu  
lemon mascarpone mousse, espresso-soaked lady fingers  
mocha anglaise

PRICES DO NOT INCLUDE TAX & GRATUITY

# FESTIVE DINNER SET B | \$90

## FOR THE TABLE

House Made Focaccia  
olive oil, balsamic vinegar

## ANTIPASTI

Wild Mushroom Soup  
whipped mascarpone, fried sage, truffle oil

- OR -

Caesar Salad  
romaine, radicchio, herbed garlic croutons, shaved parmesan

## SECONDI PIATTI

Grilled Prime Striploin  
roasted fingerling potatoes, seasonal vegetables  
red wine jus

- OR -

Pan Roasted BC Organic Sablefish  
winter squash & charred radicchio risotto  
citrus butter, crispy guanciale

- OR -

Torchio ai Funghi  
wild mushroom mix, house pesto, burrata  
charred baby heirloom tomatoes

--- ADD SHELLFISH TO YOUR ENTRÉE ---

¼ lb king crab +\$45/pp | jumbo tiger prawn +\$12/pp  
jumbo scallop +\$8/pp | atlantic lobster tail +\$23/pp

## DOLCE

Passion Fruit Chocolate Tart  
passion fruit crèmeux, inaya chocolate ganache, vanilla sable

PRICES DO NOT INCLUDE TAX & GRATUITY

# FESTIVE DINNER SET C | \$99

## FOR THE TABLE

House Made Focaccia  
olive oil, balsamic vinegar

## ANTIPASTI

Antipasto Platter  
meatballs, parma prosciutto, fritto misto  
ahi tuna, mushroom & fontina arancini  
white asparagus, parmesan crusted endive  
peperonata, house pesto

--- ADD RICOTTA STUFFED ZUCCHINI BLOSSOMS + \$8 ---

## SECONDI PIATTI

Pasta Platter  
truffle spaghetti & meatballs  
black squid ink linguine alle vongole  
penne arrabbiata

--- UPGRADE TO TABLESIDE LOBSTER CACIO & PEPE + \$8/pp ---

## ENTRÉE

Carne e Pesce Platter  
canadian prime striploin  
pan roasted BC organic sablefish  
jumbo prawn & scallops

--- UPGRADE TO TABLESIDE BISTECCA FIORENTINA +\$30/pp ---

## DOLCE PLATTER

Tiramisu  
lemon mascarpone mousse, espresso soaked lady fingers  
mocha anglaise  
-&-  
Zeppole  
rich brioche dough, chocolate ganache  
vanilla anglaise

SERVED  
FAMILY  
STYLE

PRICES DO NOT INCLUDE TAX & GRATUITY

# FESTIVE DINNER SET D | \$125

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## FOR THE TABLE

House Made Focaccia  
olive oil, balsamic vinegar

## ANTIPASTI

Pan Seared Jumbo Scallops  
heirloom carrot purée, vegetable ragu  
preserved lemon aioli, crispy guanciale

- OR -

30 Month Aged Parma Prosciutto  
house made pesto, peperonata, garlic toast

- OR -

Wild Mushroom Soup  
whipped mascarpone, fried sage, truffle oil

## PRIMI PIATTI

Penne ai Gamberetti  
vodka rosé sauce, fresh herbs

- OR -

Leafy Green Risotto  
fried basil, crispy shallots

## SECONDI PIATTI

Red Wine & Porcini Mushroom Braised Beef Cheeks  
creamy gorgonzola polenta, root vegetables, kale chips

- OR -

Grilled NZ Lamb Chops  
rosemary potatoes, charred broccolini  
blistered heirloom tomatoes, jus

- OR -

Pan Seared California Striped Bass  
parsnip purée, asparagus  
roasted cauliflower, lobster bisque

## DOLCE

Passion Fruit Chocolate Tart  
passion fruit crémeux, inaya chocolate ganache, vanilla sablé

PRICES DO NOT INCLUDE TAX & GRATUITY





## ADD ONs

### FESTIVE ENTRÉE SUBSTITUTE

During the holiday season, substitute for any entrée - no additional cost

#### Seafood Cioppino

jumbo prawn, jumbo scallops, mussels, BC salmon & sablefish, tomato broth, grilled focaccia

#### Antipasto Platter

\$18 per person

meatballs, prosciutto, burrata, wild mushroom arancini  
calamari, ahi tuna, charred radicchio, caprese salad

#### Table Side Lobster Linguine Cacio e Pepe

\$28 per person

atlantic lobster, cracked black pepper  
salt cured egg yolk, shaved seasonal black truffle

PICTURED  
ABOVE

# CANAPÉS

## VEGETARIAN

|   |      |  |      |
|---|------|--|------|
| Roasted Zucchini & Ricotta<br>fresh herbs, semidried tomatoes | 5.00 | Pear & Gorgonzola<br>toasted walnuts, balsamic reduction     | 5.00 |
| Mushroom & Fontina Arancini<br>truffle aioli                  | 4.50 | Bocconcini Caprese<br>charred heirloom tomatoes, fresh basil | 4.00 |
| Balsamic Fig & Taleggio Crostini<br>rosemary honey            | 5.00 | Mascarpone Stuffed Dates<br>lemon zest, micro herbs          | 4.00 |
| Mozzarella Fritta<br>fresh herbs, semidried tomatoes          | 4.00 | Burrata & Roasted Leeks<br>honey mushroom, bloomed mustard   | 5.50 |

## MEAT

|   |      |   |      |
|---|------|---|------|
| Signature Meatballs<br>tomato fondue, parmesan      | 4.50 | Duck Breast & Summer Squash<br>balsamic jus                       | 8.00 |
| Grilled Mortadella & Burrata<br>pistachio crumble   | 5.00 | Braised Beef Cheek<br>crispy polenta cake, porcini jus            | 6.50 |
| Beef Carpaccio<br>black garlic aioli, crispy capers | 5.00 | Truffled Salami & Cream Cheese<br>fresh herbs, semidried tomatoes | 4.50 |
| Mozzarella Fritta<br>spicy tomato fondue            | 4.00 | Pancetta Wrapped Brussels Sprout<br>parmesan cheese fondue        | 5.00 |

## SEAFOOD

|   |      |  |      |
|---|------|--|------|
| Seared Jumbo Scallop<br>squash purée, crispy prosciutto | 9.00 | BC Salmon Tartare<br>endive, capers, basil aioli                         | 5.50 |
| Seared Ahi Tuna<br>cucumber, peperonata, lemon aioli    | 5.00 | Dungeness Crab Stuffed Snow Peas<br>fennel, celery, mascarpone mousse    | 7.00 |
| Tiger Prawn<br>garlic butter, white wine, herbs         | 6.00 | Atlantic Lobster Arancini<br>house pesto, preserved lemon aioli          | 7.00 |
| Baked Honey Mussel<br>prosciutto herbed crumbs          | 4.50 | Charred Mediterranean Octopus<br>crispy fingerling potato, saffron aioli | 7.50 |



GLOWBAL RESTAURANT GROUP

BOOK WITH US TODAY

BOOKING REQUEST

GLOWBAL

COAST

Italian  
Kitchen

trattoria

BLACK+BLUE

ROOF

FIVE  
SAILS

RILEY'S  
FISH & STEAK