

• BY ITALIAN KITCHEN •



TRATTORIA



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



BY ITALIAN KITCHEN



TRATTORIA

102 - 4501 KINGSWAY, BURNABY | 604 424 8779

AUTHENTIC
MODERN ITALIAN

Step into a world where time-honoured Italian traditions meet the art of sharing! Inspired by our beloved sister location Italian Kitchen, we bring you an authentic Italian experience like no other. Indulge in our freshly made pastas, crafted with care and passion using tried-and-tested old-world recipes. Each bite is a journey through the rich culinary history of Italy.

Trattoria by Italian Kitchen offers an authentic Italian dining experience in the heart of Burnaby. Trattoria blends classic Italian flavors with modern flair, providing a warm and inviting atmosphere perfect for both intimate gatherings and large celebrations.

Under the direction of Chef Matteo Fontana, our menu highlights beloved Italian dishes with a contemporary twist. Signature offerings include the Truffle Spaghetti & Meatballs, 100-Layer Lasagna, and the renowned Tableside Tiramisu for Two. For guests seeking something more elevated, our entrees feature premium options such as Pan-Seared Sablefish, Forno-Roasted Rib-Eye, and Braised Lamb Shank, ensuring there's something for every palate.





For events, Trattoria offers three distinct spaces. The Cellar Room, with its elegant wine wall, is ideal for intimate dinners or small receptions. The Mezzanine, featuring the Vista Room with Italian vista wallpaper and a stunning glass wall, provides a versatile setting for various gatherings. Additionally, the heated and covered patio offers a beautiful outdoor option, perfect for year-round events. Each space is designed for customizable experiences, whether for corporate functions, weddings, or social celebrations.

At Trattoria by Italian Kitchen, we are committed to delivering exceptional service and unforgettable culinary experiences. As part of the Glowbal Restaurant Group, we bring years of expertise in crafting memorable moments for every occasion.





EVENTS & PRIVATE DINING

Our venue is the perfect setting for your next lunch or dinner event. Trattoria features a spacious main dining area, as well as two private dining spaces: The Cellar Room and The Vista Room. For those who prefer an al fresco dining experience, our year-round heated outdoor patio graces you at the main entrance.

SEATING CAPACITY

	SEATED	STANDING
Garden Patio	55	60
The Cellar Room	34	40
The Vista Room	16	
Mezzanine	60	80
Full Buyout	200	250

Buyout Available

Buyout capacity & cost contingent on day of the week and time of the year.

VIRTUAL TOUR

BOOKING POLICY

Set menus for groups over 12 guests. 50% deposit required. Guarantee number of guests due 72 hours before event. 18% gratuity applicable



THE GARDEN PATIO



THE CELLAR ROOM

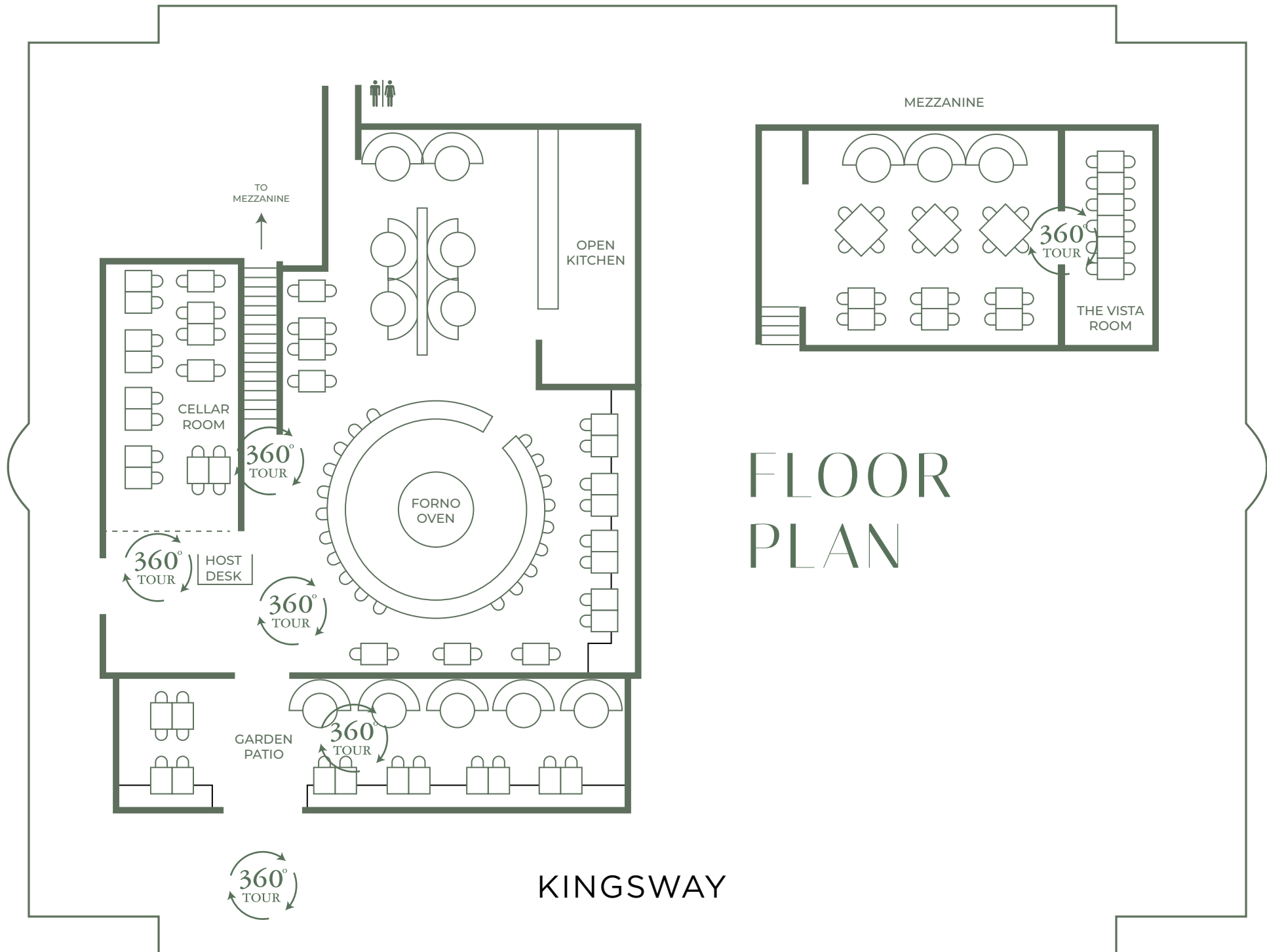


THE VISTA ROOM



DINING ROOM





FLOOR PLAN

KINGSWAY

GROUP MENUS

2024



CANAPÉS

MINIMUM ORDER OF 24 PIECES

Suppli' Di Carbonara \$4.00
crispy breaded macaroni carbonara

Tortelloni \$4.50
stuffed with spinach & ricotta
sun-dried tomato cream, pesto

Roasted Zucchini & Ricotta \$4.00
fresh herbs, semidried tomatoes

Spinach Arancini \$4.00
mustard aioli

Balsamic Fig & Fior de Latte Crostini \$5.00
rosemary honey

Mozzarella Fritta \$4.00
fresh herbs, semidried tomatoes

Pear & Gorgonzola \$4.00
candied hazelnuts, balsamic reduction

Bocconcini Caprese \$4.00
charred heirloom tomatoes, fresh basil

Whipped Fior di Latte \$4.00
red grapes, toasted hazelnut

Burrata & Creamed Leeks \$4.50
marinated mushroom, pickled mustard seeds

Beef Carpaccio \$5.00
mustard dressing, shaved tuscan pecorino, crostini

Spicy Capicola & Cream Cheese \$4.50
fresh herbs, semidried tomatoes

Seared Jumbo Scallop \$6.00
squash purée, crispy prosciutto

Seared Ahi Tuna \$5.00
cucumber, peperonata, lemon aioli

Tiger Prawn \$6.00
herb and citrus butter, white wine, herbs

Signature Meatballs \$4.50
tomato fondue, parmesan

Mortadella & Burrata \$5.00
pistachio crumble, grilled focaccia

Braised Lamb Shank \$5.50
crispy polenta cake, porcini jus, cucumber, caper
vinaigrette



BRUNCH SET MENU

\$29

PRINCIPALI

Classic Benny

prosciutto cotto, english muffin, poached eggs
hollandaise sauce, brunch potatoes, mixed greens

-or-

Trattoria Breakfast

2 eggs any style, chicken sausage, double-smoked bacon
brunch potato, house focaccia

-or-

Forno French Toast

milk bread, orange butter, maple syrup

DOLCE

Torta Di Orange

citrus cake, vanilla crema chantilly
candied orange, pistachio

-or-

Caramela Budino

creamy toffee pudding, espresso chantilly
chocolate cookie crumbs, amarena cherries



GROUP SET MENU A

\$48

ANTIPASTI

Caesar Salad

baby gem lettuce, parmigiano reggiano
garlic croutons

PRINCIPALI

Chicken Milanese

hand pounded & breaded, arugula
tomato, cucumber, caper vinaigrette

-or-

100 Layer Lasagna

bolognese rosé

-or-

Eggplant Cutlet

breaded, roasted tomato coulis, baby arugula, burrata

DOLCE

Tiramisu

mascarpone mousse
espresso-soaked ladyfingers



GROUP SET MENU B

\$59

ANTIPASTI FOR THE TABLE

Assorted Bruschetta

tomato, basil, olive oil, olive oil
roasted mushroom pesto, tuscan pecorino
fresh baked forno bread

&

Suppli' Di Carbonara

crispy breaded macaroni carbonara sticks

INSALATA

Caprese Salad

vine tomatoes, buffalo mozzarella, pesto

PRINCIPALI

Forno Roasted Chicken

herb marinated ½ chicken, grilled broccolini, roasted potatoes

-or-

Spaghetti & Meatballs

black truffle cream sauce, tomato fondue, herbed ricotta

-or-

Eggplant Cutlet

breaded, roasted tomato fondue
baby arugula, burrata

DOLCE

Chocolate Tart

chocolate cake, espresso cream, candied hazelnuts



GROUP SET MENU C

\$75

ANTIPASTI

Forno Bread

extra virgin olive oil, aged balsamic

PRIMI

Caprese Salad

vine tomatoes, buffalo mozzarella, pesto

-or-

Beef Carpaccio

mustard dressing, shaved tuscan pecorino
fried capers, baby arugula

SECONDI

Forno Roasted Chicken

herb marinated ½ chicken, grilled broccolini, roasted potatoes

-or-

Forno Roasted Rib-Eye | 16oz

black peppercorn butter, grilled broccolini, roasted potatoes

-or-

Nodi Marini Fra Diavolo

scallops, prawns, pepperoncino, garlic
tomatoes, olive, capers, aglio e olio

DOLCE

Torta all'Arancia

orange citrus cake, vanilla crema chantilly
candied orange, pistachio

-or-

Chocolate Tart

chocolate cake, espresso cream, candied hazelnuts



FAMILY STYLE MENU

\$95

ANTIPASTI (SELECT THREE)

Mozzarella in Carrozza
fried fior di latte, tomato fondue

Suppli' di Carbonara
crispy breaded macaroni carbonara sticks

Beef Carpaccio
mustard dressing, shaved Tuscan pecorino
fried capers, baby arugula

Shrimp & Calamari Fritto Misto
shishito pepper, Calabrian chili aioli

Sicilian Clams
fennel, garlic, nduja sausage, white wine, parsley

Radicchio Bocconcini
grilled radicchio stuffed with prosciutto
bocconcini, sour cherry reduction

Bruschetta
tomato, garlic, basil, olive oil

INSALATA (SERVED WITH ANTIPASTI | SELECT ONE)

Panzanella
fresh burrata, cucumber, tomato, red grapes
arugula, crispy focaccia, red wine vinaigrette

Caesar
baby gem lettuce, parmigiano reggiano
garlic croutons

Caprese
vine tomatoes, buffalo mozzarella, pesto

PASTA (SELECT TWO)

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

Linguine Vongole
saffron linguine, clams, garlic, white wine
tomatoes, oregano, brown butter, gremolata

Nodi Marini Fra Diavolo
scallops, prawns, peperoncino, garlic
tomatoes, olive, capers, aglio e olio

Mafaldine Carbonara
pancetta, cracked black pepper, cream
poached egg, pecorino romano

Rigatoni Vodka all'Amatriciana
pancetta, San Marzano tomatoes, vodka
cream, pecorino, topped with burrata

Penne al Manzo
beef tenderloin, mushroom, green peppercorn,
spinach, red wine, gorgonzola cream

Tortelloni
stuffed with spinach & ricotta
sun-dried tomato cream, pesto

Ravioles du Dauphiné
short rib & mascarpone stuffed
red wine cream sauce

SECONDI (SELECT TWO)

Pan Seared Sablefish
roasted Sicilian cherry tomato medley
olives, capers

Chicken Milanese
hand-pounded & breaded, arugula, tomato
cucumber, caper vinaigrette

Eggplant Cutlet
breaded, roasted tomato fondue
baby arugula, burrata

Forno Roasted Chicken
herb marinated ½ chicken
grilled broccolini, roasted potatoes

Forno Roasted Rib-Eye | 16oz
black peppercorn butter, grilled broccolini
roasted potatoes

Braised Lamb Shank
creamy soft polenta, broccolini
gremolata, lamb jus

VERDURE (SERVED WITH SECONDI | SELECT TWO)

Brussels Sprouts
lemon, capers, chillies, parmesan cheese

Forno Broccolini
garlic butter, gremolata

Rosemary Lemon Potatoes
Yukon gold potato, olive oil

DOLCE (SELECT TWO)

Tiramisu
mascarpone mousse
espresso-soaked ladyfingers

Caramel Budino
creamy toffee pudding, espresso chantilly
chocolate cookie crumbs, amarena cherries

Torta all'Arancia
orange citrus cake, vanilla crema chantilly
candied orange, pistachio

Torta di Cioccolato (GF)
chocolate cake, hazelnut cream
candied hazelnuts



ADD ONS

Cheese Bread \$5.00

BRUSCHETTAS

Tomato I \$8

basil, olive oil

Roasted Mushroom \$10

pesto, tuscan pecorino

Prosciutto \$12

gorgonzola, marinated figs

PIZZAS FOR THE TABLE

Margherita \$19

tomato, basil, fior di latte

Prosciutto \$22

arugula, prosciutto di parma, stracciatella tomato sauce

Hawaiian \$20

spicy capocollo, roasted pineapple pepperonata, fior di latte

Funghi \$20

smoked pancetta, mushrooms creamed leeks, sprouts, provolone

Formaggio \$20

asiago, fior di latte, gorgonzola rosemary, potatoes



BOOK WITH US TODAY

604 424 8779 | SALES@GLOWBALGROUP.COM

BOOKING REQUEST

GLOWBAL

COAST

Italian
Kitchen

BY ITALIAN KITCHEN
TRATTORIA

BLACK+BLUE

ROOF

FIVE
SAILS

RILEY'S
FISH & STEAK

