

• BY ITALIAN KITCHEN •



# TRATTORIA

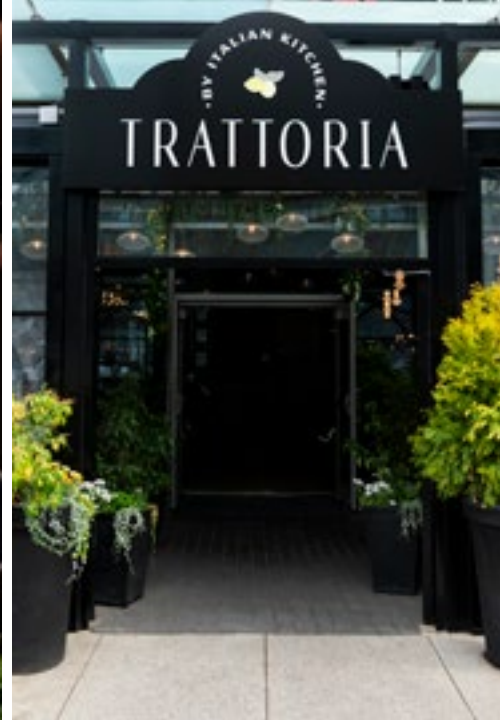


GLOWBAL RESTAURANT GROUP

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

Garden Patio

The Cellar Room

The Vista Room

Mezzanine

Full Buyout

## SEATED

55

34

16

60

200

## STANDING

60

40

80

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





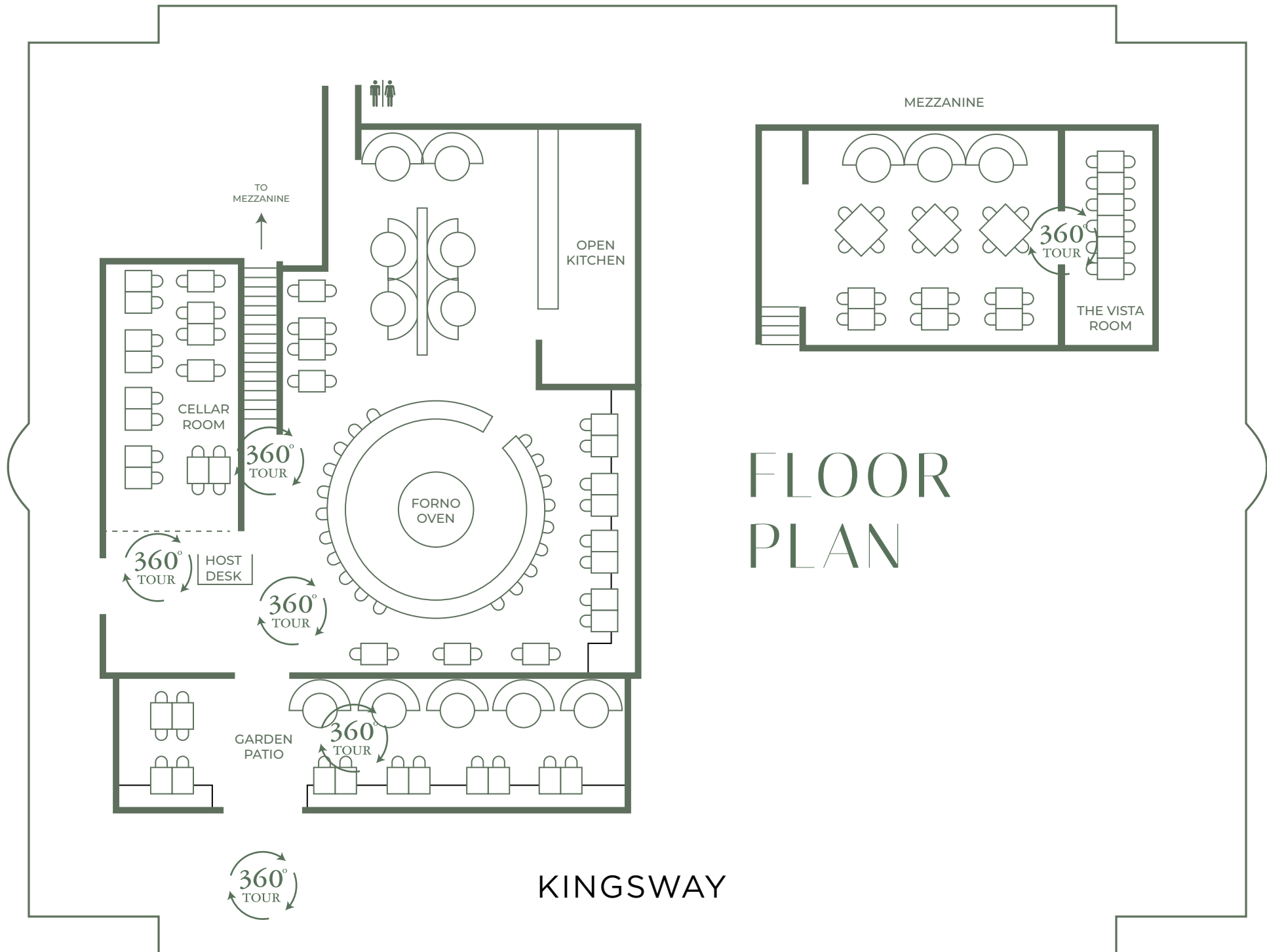
THE VISTA ROOM



DINING ROOM

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# FLOOR PLAN

KINGSWAY

# GROUP MENUS

2025



# 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

PRICES DO NOT INCLUDE TAX & GRATUITY



## 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

PRICES DO NOT INCLUDE TAX & GRATUITY



# 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  
TIME

FIVE  
SAILS

RILEY'S  
FISH & STEAK

