

• 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.

GLOWBAL

COAST

Italian
Kitchen

BY ITALIAN KITCHEN
TRATTORIA

BLACK+BLUE

THE
ROOF

RILEY'S
FISH & STEAK

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.



AREA	SEATED	STANDING
Buyout	220	250
Mezzanine	70	60
The Cellar Room	36	35
The Vista Room	16	-
Garden Patio	55	60

Buyout Available

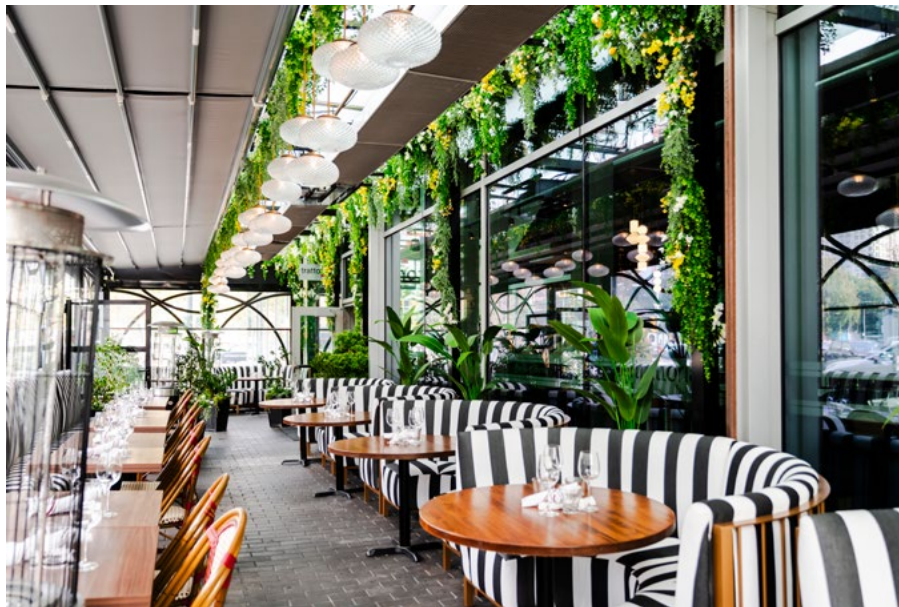
Buyout capacity & cost contingent on day of the week and time of the year.

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 and 2% admin fee applicable

THE GARDEN PATIO



THE CELLAR ROOM

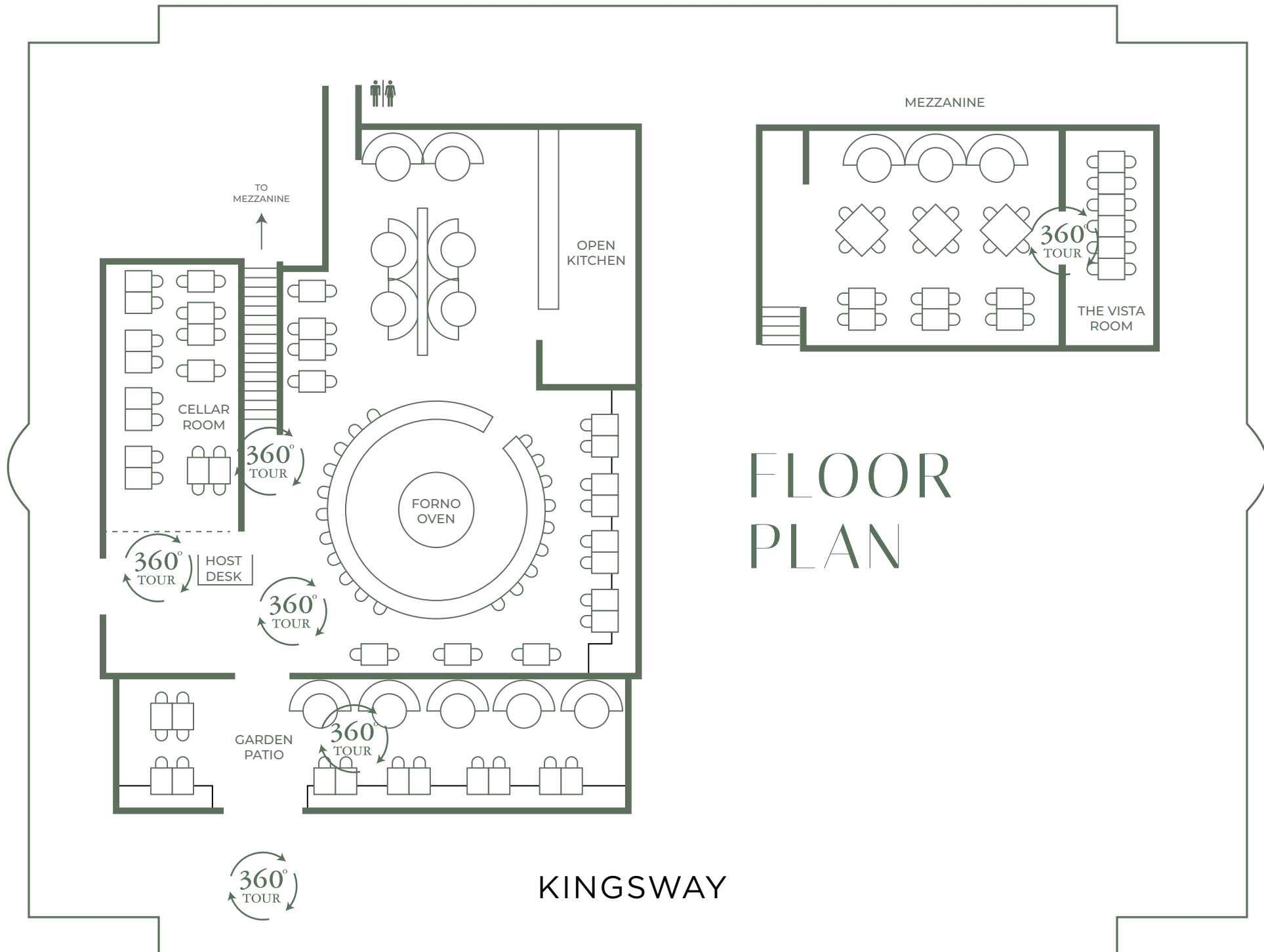


THE VISTA ROOM



DINING ROOM





FLOOR PLAN



FESTIVE MENUS

2026



MINIMUM ORDER OF 2 DOZEN | PRICED PER PIECE

VEGETARIAN

Zucchini & Ricotta Flatbread \$4 NF
fresh herbs, semidried tomatoes

Mushroom Arancini \$4⁵⁰ NF
wild mushrooms, truffle aioli

Mozzarella Fritta \$4 NF
fresh herbs, tomato fondue

Vegetarian Spring Rolls \$4⁵⁰ NF DF
sweet chili sauce

Spinach & Ricotta Tortelloni \$4⁵⁰
sundried tomato cream, pesto

Bocconcini Caprese \$4 GF NF
forum macerated baby tomatoes
fior di latte, fresh basil

MEAT

Signature Meatballs \$4⁵⁰ NF
tomato fondue, parmesan

Prosciutto & Burrata Flatbread \$5 P
focaccia crostino, toasted pistachios

Lemon Rosemary Chicken Skewer \$4⁵⁰ NF GF
tzatziki dip

Beef Carpaccio \$5 NF GF
focaccia crostino, mustard aioli, shaved tuscan
pecorino

Braised Short Rib \$6⁵⁰ NF GF DF
crispy polenta cake, red wine jus, fried sage

Prosciutto & Melone Spiedino \$4⁵⁰ NF GF DF P
cantaloupe, balsamic glaze

SEAFOOD

Seared Jumbo Scallop \$6 NF GF P
squash purée, crispy prosciutto

Seafood Ravioloni \$5⁵⁰ NF
prawn & scallop stuffed, lobster bisque

Seared Ahi Tuna \$5 NF GF DF
cucumber, peperonata, basil aioli

Smoked Salmon Blinis \$4⁵⁰ NF
dill cream cheese, crispy capers

Tiger Prawn \$6 NF GF
garlic butter, white wine, herbs

Crispy Halibut Bites \$4⁵⁰ DF
calabrian chilies aioli

VEGAN

Tomato Bruschetta \$4 NF
basil, olive oil

Chickpea Flatbread \$4⁵⁰ NF
chickpea spread, semidried tomatoes, olive oil, lemon zest

NF

NUT FREE

GF

GLUTEN FRIENDLY

DF

DAIRY FREE

ALL FOOD IS PREPARED IN AN ENVIRONMENT THAT CONTAINS NUTS, GLUTEN, DAIRY, AND SEAFOOD. CROSS-CONTAMINATION MAY OCCUR.

PRICES DO NOT INCLUDE TAX & GRATUITY | BEVERAGES ARE NOT INCLUDED



SWEETS

MINIMUM ORDER OF 2 DOZEN | PRICED PER DOZEN

French Macarons \$42 GF
assorted flavours

Lemon Tart \$42 NF
whipped meringue

Mini Cheesecake \$42
assorted selection

Squares & Bars \$42
assorted selection of cakes

Tiramisu Cups \$42
mascarpone mousse
espresso-soaked ladyfingers
MAY CONTAIN NUTS

Torta di Ricotta e Pistacchio \$42 GF
orange anglaise, pistachio & ricotta
mousse

Torta all'Arancia \$42
vanilla crema chantilly
candied orange, pistachio

PLATTERS

SERVE 10 GUESTS

Chef's Selection of Charcuterie \$150 P
cured meats, mustard, gherkins, sicilian olives
mostarda, crackers
GLUTEN FRIENDLY AND DAIRY FREE OPTIONS AVAILABLE

Chef's Selection of Cheeses \$150
selection of local and imported cheeses, mostarda
salted mixed nuts, crackers
GLUTEN FRIENDLY AND NUT FREE OPTIONS AVAILABLE

Fresh Seasonal Fruit Platter \$90 GF NF DF
selection of fresh sliced fruit

Vegetariano Platter \$90 DF GF NF VE
grilled zucchini, eggplant & peppers
charred broccolini & asparagus
fresh herbs, chilies, olive oil & garlic marinade

Chef's Dessert Platter \$160
chef's selection of squares, bars, cakes, and mini treats

NF NUT FREE

GF GLUTEN FRIENDLY

DF DAIRY FREE

VE VEGAN

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FESTIVE GROUP BRUNCH

\$36

available for groups of max 20 guests

FOR THE TABLE

Forno Bread

served with whipped butter

PRINCIPALI

Smoked Salmon Benny

sautéed spinach, english muffin, poached eggs
hollandaise sauce, brunch potatoes, mixed greens

- or -

Portobello & Avocado Benny

roasted portobello mushrooms, english muffin, poached eggs
hollandaise sauce, brunch potatoes, mixed greens

- or -

Trattoria Breakfast

scrambled eggs, chicken sausage, double smoked bacon
brunch potatoes, house focaccia

DOLCE

Tiramisu

mascarpone mousse, espresso-soaked ladyfingers
kahlua, mocha anglaise



FESTIVE GROUP LUNCH

\$42

ANTIPASTI

Caesar Salad

baby gem lettuce, parmigiano reggiano, garlic croutons

PRINCIPALI

Rigatoni Vodka all'Amatriciana

pancetta, san marzano tomatoes, vodka, cream, pecorino
topped with burrata

- or -

Chicken Parmigiana

tomato sauce, mozzarella
roasted potatoes, seasonal vegetables

- or -

Casarecce ai Funghi

roasted mushrooms, pesto, parmigiano reggiano

- or -

Eggplant Cutlet Milanese

breaded, roasted tomato fondue
baby arugula, burrata

ADD ON DESSERT \$8

Tiramisu

mascarpone mousse, espresso-soaked ladyfingers
kahlua, mocha anglaise

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FESTIVE GROUP MENU A

\$54

ANTIPASTI

Mushroom Soup

herbed croutons, truffle oil, crispy sage

- or -

Caesar Salad

baby gem lettuce, parmigiano reggiano, garlic croutons

PRINCIPALI

Rigatoni Vodka all'Amatriciana

pancetta, san marzano tomatoes, vodka, cream, pecorino

topped with burrata

- or -

Chicken Parmigiana

tomato sauce, mozzarella

roasted potatoes, seasonal vegetables

- or -

Eggplant Cutlet Milanese

breaded, roasted tomato fondue

baby arugula, burrata

DOLCE

Tiramisu

mascarpone mousse, espresso-soaked ladyfingers

kahlua, mocha anglaise



FESTIVE GROUP MENU B

\$64

FOR THE TABLE

Assorted Bruschetta on Fresh Forno Bread

tomato & basil | roasted mushroom & pesto

- & -

Spinach & Kale Arancini

saffron aioli, arugula salad

ANTIPASTI

Mushroom Soup

herbed croutons, truffle oil, crispy sage

- or -

Caesar Salad

baby gem lettuce, parmigiano reggiano, garlic croutons

PRINCIPALI

Grilled Salmon

roasted sicilian cherry tomato medley, olives, capers

fregola, tomato & saffron broth

- or -

Truffle Spaghetti & Meatballs

black truffle cream sauce, tomato fondue, herbed ricotta

- or -

Butternut Squash & Radicchio Risotto

charred radicchio, squash purée, toasted walnuts

DOLCE

Torta all'Arancia

orange citrus cake, vanilla crema chantilly

candied orange, pistachio

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FESTIVE GROUP MENU C

\$79

FOR THE TABLE

Forno Bread

extra virgin olive oil, aged balsamic

PRIMI

Insalata Mista

mixed greens, tomatoes, radicchio, fennel, carrots, lemon vinaigrette

- or -

Beef Carpaccio

mustard dressing, shaved tuscan pecorino, fried capers, baby arugula

- or -

Mushroom Soup

herbed croutons, truffle oil, crispy sage

SECONDI

Forno Roasted Chicken

herb marinated half chicken, roasted vegetables, lemon & rosemary potatoes

- or -

10 oz Grilled Striploin

black peppercorn butter, roasted potatoes & vegetables, jus

- or -

Nodi Marini Fra Diavolo

scallops, prawns, peperoncino, garlic, tomatoes, olives, capers, aglio e olio

- or -

Casarecce ai Funghi

roasted mushrooms, pesto, parmigiano reggiano

DOLCE PLATTER

Tiramisu

mascarpone mousse, espresso-soaked ladyfingers, kahlua, mocha anglaise

- or -

Torta all'Arancia

orange citrus cake, vanilla crema chantilly, candied orange, pistachio

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FESTIVE FAMILY STYLE MENU

3 Courses | \$79 per person

Choose 2 Antipasti, 1 Insalata, 2 Pasta or Secondi, 1 Dolce

ANTIPASTI

Mushroom Arancini

truffle aioli, arugula salad

Beef Carpaccio

mustard dressing, shaved tuscan pecorino
fried capers, baby arugula

Shrimp & Calamari Fritto Misto

shishito pepper, calabrian chili aioli

Bruschetta DF VE

tomato & basil, olive oil

INSALATA

Caesar

baby gem lettuce, parmigiano reggiano
garlic croutons

Caprese GF

vine tomatoes, buffalo mozzarella, pesto

PASTA

Truffle Spaghetti & Meatballs

black truffle cream sauce
tomato fondue, herbed ricotta

Nodi Marini Fra Diavolo

scallops, prawns, peperoncino, garlic, tomatoes
olives, capers, aglio e olio

Rigatoni Vodka all'Amatriciana P

pancetta, san marzano tomatoes
vodka cream, pecorino, topped with burrata

Mafaldine Carbonara P

pancetta, cracked black pepper, cream
pecorino romano

Casarecce ai Funghi

roasted mushrooms, pesto, parmigiano reggiano

Butternut Squash Ravioli di Dauphine'

squash filling, butter & sage sauce
toasted hazelnuts

DOLCE

Tiramisu

mascarpone mousse, espresso-soaked lady fingers
kahlua, mocha anglaise

Torta all'Arancia

orange citrus cake, vanilla crema chantilly
candied orange, pistachio

SECONDI

Grilled Salmon

roasted sicilian cherry tomato medley
fregola, tomato & saffron broth

Eggplant Cutlet Milanese

breaded, roasted tomato fondue
baby arugula, burrata

Forno Roasted Chicken GF

herb marinated half chicken, roasted vegetables
lemon & rosemary potatoes

Grilled Striploin GF

black peppercorn butter
roasted potatoes & vegetables, jus

VERDURE

Brussels Sprouts

lemon, capers, chilies, parmesan cheese

Forno Roasted Potatoes GF

garlic butter, lemon, rosemary

Charred Broccolini DF

aglio olio, peperoncino, herbed crumbs

Zeppole al Cioccolato

rich brioche dough, chocolate ganache
vanilla creme anglaise



CONTAINS PORK

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ADD ONS

PRICED PER PERSON

Cheese Bread \$5

Garlic Bread \$4

Antipasti Platter \$15

calamari fritto, mushroom arancini with truffle aioli
polenta & bolognese, signature meatballs, grilled ahi tuna, garlic prawns

Prosciutto Platter \$15

marinated vegetables, roasted tomatoes, pepperonata, forno bread

BRUSCHETTAS

Tomato & Basil \$10 DF VE

olive oil

Roasted Mushroom \$11

pesto, tuscan pecorino

PIZZAS FOR THE TABLE

Margherita \$18

tomato, basil, fior di latte

Prosciutto \$25

arugula, prosciutto di parma
stracciatella, tomato sauce

Funghi \$23

smoked pancetta, mushrooms
creamed leeks, sprouts, provolone

Carne Calabrese \$22

capocollo, fennel sausage
spicy soppressata, pepperonata

Quattro Formaggi \$22

asiago, fior di latte, gorgonzola
pecorino toscano, rosemary

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FESTIVE ADD-ONS

SUBSTITUTE ANY ENTREE FOR NO ADDITIONAL COST

Turkey Roulade

truffled mashed potatoes, brussels sprouts, jus

Seafood Ravioloni

scallop & prawn stuffed pinwheel raviolone
lobster bisque, sundried tomatoes, green onion oil

Braised Short Ribs

red wine braised, squash purée
roasted vegetables, lemon & rosemary potatoes, jus

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