

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



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.

SPECIALTIES

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

BOOK WITH US

SALES@GLOWBALGROUP.COM | 604 685 4569



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

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

ITALIAN KITCHEN EXUDES A FEELING OF ELEGANT AND TIMELESS COMFORT

asparagus & artichoke orzotto, pea purée and Italian Kitchen's signature Antipasto 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



EVENTS & PRIVATE DINING

This 140 seat venue is the perfect setting for your next lunch or dinner event. 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.

MAXIMUM
SEATING
CAPACITY

RESTAURANT - 140

SEMI
PRIVATE
ROOMS

SEMI PRIVATE - 30
SEMI PRIVATE - 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 48 hours before event. 18% gratuity applicable



FESTIVE MENUS

2021

LUNCH SET A

\$49

ANTIPASTI

Squash Soup

ricotta tortellini, smoked duck breast, wild mushrooms

- or -

Insalata Mista

cucumber, tomatoes, radicchio, fennel
carrots, citrus vinaigrette

SECONDI PIATTI

Crab Stuffed Salmon

grilled asparagus, fingerling potatoes, baby heirloom tomatoes
pesto, white wine butter sauce

- 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

LUNCH SET B

\$59

ANTIPASTI

Antipasto Platter

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

SECONDI PIATTI

Chicken Parmigiana

stewed tomatoes, fior di latte, parmigiana
roasted potatoes, seasonal vegetables

- or -

Mediterranean Seabass

saffron risotto, blistered cherry tomatoes
beurre blanc

-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

DINNER SET A

\$69

ANTIPASTI

Squash Soup

ricotta tortellini, smoked duck breast, wild mushrooms

- or -

Insalata Mista

cucumber, tomatoes, radicchio, fennel
carrots, citrus vinaigrette

SECONDI PIATTI

Red Wine Braised Beef Cheeks

truffled potato mash, crispy onions, charred broccolini

- or -

Crab Stuffed Salmon

grilled asparagus, fingerling potatoes, baby heirloom tomatoes
pesto, white wine butter sauce

-or-

Penne Arrabbiata

pancetta, stewed tomatoes, burrata, chillies

DOLCE

Tiramisu

lemon mascarpone mousse, espresso soaked lady fingers
mocha anglaise

PRICES DO NOT INCLUDE TAX & GRATUITY

DINNER SET B

\$82

ANTIPASTI

Squash Soup

ricotta tortellini, smoked duck breast, wild mushrooms

- or -

Winter Salad

roasted winter squash, baby spinach, radicchio, toasted walnuts
parma prosciutto, maple vinaigrette

SECONDI PIATTI

Grilled Striploin

truffled potato mash, crispy onions
charred broccolini

- or -

Sablefish

saffron risotto, grilled asparagus
blistered cherry tomatoes, beurre blanc

DOLCE

Cheesecake

hazelnut chocolate fudge, berry compote

PRICES DO NOT INCLUDE TAX & GRATUITY

DINNER SET C

\$95

ANTIPASTI

Antipasto Platter

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

SECONDI PIATTI

Pasta Platter

Truffled Spaghetti & Meatballs
Seafood Linguine
Gnocchi Funghi

- & -

Entrée Platter

Sablefish
Canadian Prime Striploin
Jumbo Prawns & Scallops

DOLCE PLATTER

Tiramisu

lemon mascarpone mousse, espresso soaked lady fingers
mocha anglaise

- & -

Zeppole di San Giuseppe

nutella cream, mixed berry compote

PRICES DO NOT INCLUDE TAX & GRATUITY

DINNER SET D

\$110

ANTIPASTI

Pan Seared Jumbo Scallops

sweet pea puree, wild mushrooms, crispy prosciutto, sunchoke chips

- or -

Crab Cake

arugula pesto, mixed greens
charred tomato and olive salsa

- or -

Zuppa Al Pomodoro

ricotta tortellini, fresh thorn basil

SECONDI PIATTI

Red Wine Braised Beef Cheeks

truffled potato mash, crispy onions
charred broccolini

- or -

Lamb Rack

herbed crust, carrot puree, mushroom arancini
balsamic jus, salsa verde

- or -

Sablefish

saffron risotto, grilled asparagus
blistered cherry tomatoes, beurre blanc

DOLCE

Cheesecake

hazelnut chocolate fudge, berry compote

PRICES DO NOT INCLUDE TAX & GRATUITY

ADD ONs

Prawn & Scallop Stuffed Branzino

SUBSTITUTE FOR ANY ENTRÉE FOR NO ADDITIONAL COST

seasonal vegetables, roasted fingerling potatoes
acqua pazza sauce

Antipasto Platter

\$15 per person

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

Table Side Lobster

Linguine Cacio e Pepe

\$18 per person

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



GLOWBAL RESTAURANT GROUP

BOOK WITH US TODAY

CONTACT OUR CORPORATE RESTAURANT EVENT PLANNER, CLEA COSMANN

ccosmann@glowbalgroup.com | 604-754-3653

GLOWBAL

COAST

Italian
Kitchen

trattoria

BLACK+BLUE

ROOF

NOSH

FIVE
SAILS