

A black and white photograph of a restaurant interior. The scene is divided into two main areas. On the left, there are several round tables with white tablecloths and dark wooden chairs. The walls are light-colored and feature a series of circular decorative elements. On the right, there is a bar area with a dark countertop and a backshelf filled with numerous bottles. The lighting is modern, with recessed ceiling lights and pendant lights hanging from the ceiling. A large red rectangular overlay is positioned in the center of the image, containing the text 'trattoria' and 'KITSILANO' in white.

trattoria

KITSILANO



## 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](http://glowbalgroup.com)



# trattoria

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1850 WEST 4TH AVE, VANCOUVER, BC | 604 732 1441

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This is a home-cooking hang out for friends, for family, for fun. Pizzas, pastas and classic Italian fare all prepared and served with love, in an energetic room where you can truly indulge in the art of sharing. It's a come-as-you-are and bring-everyone-from-the-beach kind of place. Kick off your flip flops (or your dress shoes!) and relax. You're at home here.

## SPECIALTIES

Traditional Trattoria fare including hand tossed pizzas, platters of antipasto, pastas, meats and fish

## CONTACT US

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604 685 4569



**FUSS-FREE,  
HOME-STYLE  
ITALIAN.  
SIMPLE,  
FRESH,  
CLASSIC.**

Trattoria provides the Kitsilano area with a place to gather offering a relaxed atmosphere for food and wine lovers. The restaurant seats 90, including a social bar lounge area as well as an intimate patio for 20. "We envisioned a restaurant that would complement any neighbourhood, in a space that would showcase simple comfort food," says Emad Yacoub.

The menu amps up traditional Italian trattoria-style cuisine. A few favourites include: bruschetta with heirloom tomatoes, basil and olive oil, signature hand stretched thin-crust forno-baked pizzas, antipasto platters replete with eggplant parmigiana, forno roasted clams, Signature Meatballs and calamari with spicy tomato fonduta, signature pasta platter with spaghetti and meatballs, penne pomodoro, gnocchi pesto and lasagna, and for dessert, house-made tiramisu and chocolate filled fritters.

Fifty wine and champagne selections have been chosen to complement the food offerings. They represent major wine regions in Italy – Tuscany, Piedmont, Veneto and Sicily – as well as a few boutique California and BC wineries. Every neighbourhood needs a Trattoria.

IT'S A  
RESTAURANT THAT  
COMPLEMENTS ANY  
NEIGHBOURHOOD,  
IN A SPACE THAT  
SHOWCASES SIMPLE  
COMFORT FOOD

"At the Trattoria... it comes down to good food, great service and everyday prices for yummy, yummy food."

- Vancouver Sun

2010

Where to Dine Award  
WHERE Magazine

2013

Best Westside Italian  
Vancouver Courier Reader's Choice

Award of Excellence  
Trip Advisor

2014

Best Restaurant  
WestEnder - Best of the City

Best Mid Price Restaurant  
WestEnder - Best of the City

Best Happy Hour  
WestEnder - Best of the City

2015

Award of Excellence  
Trip Advisor

2016

Award of Excellence  
Trip Advisor

2017

Award of Excellence  
Trip Advisor

2018

Award of Excellence  
Trip Advisor

2019

Diners Choice  
Open Table

Award of Excellence  
Trip Advisor

2020

Best Restaurant Group  
Golden Plate Awards



# GROUP MENUS

2021

## SET MENU A | \$35

### ANTIPASTI

#### Mista Salad

shaved radish, carrots, fennel, tomatoes, cucumbers  
greens, citrus vinaigrette

### PRINCIPALI

#### Spaghetti & Signature Meatballs

with herbed ricotta

or

#### Eggplant Parmesan

breaded eggplant, fior di latte, tomato coulis  
baby arugula salad, shaved parmesan

### DOLCE

#### Tiramisu

mascarpone mousse, espresso soaked ladyfingers, biscotti



Mista Salad



Spaghetti & Signature Meatballs



Eggplant Parmesan



Tiramisu

## SET MENU B | \$41

### ANTIPASTI

#### Caesar Salad

signature dressing, parmigiano-reggiano, herb croutons

### PRINCIPALI

#### Spaghetti & Signature Meatballs

with herbed ricotta

or

#### Penne Arrabbiata

pancetta, chili, tomato basil sauce, crème fraîche

or

#### Chicken Parmigiana

herb breaded, topped with tomato sauce  
fior di latte, served with lemon dill forked potatoes  
& seasonal vegetables

### DOLCE

#### Tiramisu

mascarpone mousse, espresso soaked ladyfingers, biscotti



Caesar Salad



Spaghetti & Signature Meatballs



Penne



Chicken Parmigiana



Tiramisu



# SET MENU C | \$51

## ANTIPASTI

### Beef Carpaccio

pepper crusted beef, truffle vinaigrette, arugula  
crispy capers, parmesan, forno bread

or

### Mista Salad

shaved radish, carrots, fennel, tomatoes, cucumbers  
greens, citrus vinaigrette

## PRINCIPALI

### Truffled Spaghetti & Signature Meatballs

truffle cream sauce, herbed ricotta

or

### Braised Lamb Shank

risotto milanese, seasonal vegetables, gremolata

or

### Chicken Piccata

sautéed with white wine & capers

served with lemon dill forked potatoes & seasonal vegetables

or

### Eggplant Parmesan

breaded eggplant, fior di latte, tomato coulis, baby arugula salad  
shaved parmesan

## DOLCE

### Limoncello Trifle & Zeppole

vanilla cake, mascarpone cream, blueberry compote, lemon curd  
& italian style doughnuts with chocolate gianduja



Beef Carpaccio



Mista



Truffled Spaghetti & Signature Meatballs



Braised Lamb Shank



Chicken Piccata



Eggplant Parmesan



Limoncello Trifle & Zeppole

# SET MENU D | \$68

## TO SHARE

### Antipasto Platter

prosciutto, coppa, sopressata, caprese salad, burrata  
signature meatballs, sicilian calamari forno bread, grissini



Antipasto Platter



Mista Salad

## INSALATA

### Mista Salad

shaved radish, carrots, fennel, tomatoes, cucumbers  
greens, citrus vinaigrette

or

### Caesar Salad

signature dressing, parmesan cheese, herb croutons



Caesar Salad



Beef Tenderloin

## PRINCIPALI

### Beef Striploin

lemon & dill forked potatoes, seasonal vegetables  
red wine jus

or

### Chicken Parmigiana

herb breaded, topped with tomato sauce  
fior di latte, served with lemon dill forked potatoes & seasonal vegetables

or

### Spaghetti & Signature Meatballs

with herbed ricotta

or

### Eggplant Parmesan

breaded eggplant, fior di latte, tomato coulis, baby arugula salad  
shaved parmesan



Chicken Parmigiana



Spaghetti & Signature Meatballs

## DOLCE

### Limoncello Trifle & Zeppole

vanilla cake, mascarpone cream, blueberry compote, lemon curd  
& italian style doughnuts with chocolate gianduja



Eggplant Parmesan



Limoncello Trifle & Zeppole

## SET MENU E | \$85

### TO SHARE

#### Burrata & Prosciutto

prosciutto di parma, pesto, marinated tomatoes  
forno bread

#### Sicilian Calamari

sicilian olives, capers, spicy tomato sauce

#### Beef Carpaccio

pepper crusted beef, truffle vinaigrette, arugula  
crispy capers, parmesan, forno bread

#### Caprese Salad

vine-ripened tomatoes, fior di latte  
basil, balsamic reduction



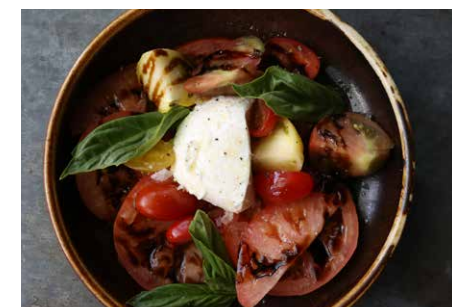
Burrata & Prosciutto



Sicilian Calamari



Beef Carpaccio



Caprese Salad

**MENU CONTINUED ON NEXT PAGE...**

# SET MENU E | \$85

## SECONDI

### Penne Arrabbiata

pancetta, chili, tomato basil sauce, crème fraîche

or

### Truffled Spaghetti & Signature Meatballs

truffle cream sauce, herbed ricotta



Penne Arrabbiata



Truffled Spaghetti & Signature Meatballs

## PRINCIPALI

### Beef Striploin (10oz)

lemon & dill forked potatoes, seasonal vegetables

red wine jus

or

### Braised Lamb

risotto milanese, seasonal vegetables

gremolata

or

### Chicken Piccata

sautéed with white wine & capers

served with lemon dill forked potatoes

& seasonal vegetables



Beef Tenderloin



Braised Lamb



Chicken Piccata



Tiramisu

## DOLCE

### Tiramisu

mascarpone mousse

espresso soaked ladyfingers, biscotti



**BOOK WITH US TODAY**

Contact our Director of Sales

**BRENT O'CONNOR**

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