

Italian Kitchen



TOP 10% OF RESTAURANTS
WORLDWIDE



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

ROOF

FIVE
SAILS

RILEY'S
FISH & STEAK

GLOWBALGROUP.COM



Italian Kitchen

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.



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



ITALIAN KITCHEN EXUDES A FEELING OF ELEGANT AND TIMELESS COMFORT

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



LOWER SEMI-PRIVATE ROOM



UPPER SEMI-PRIVATE ROOM

EVENTS & PRIVATE DINING

Our 140 seat venue is the perfect setting for your next lunch or dinner event. Italian Kitchen features a spacious main dining area with seating for 80 guests. Additionally, we offer 2 semi-private dining areas that can comfortably seat 30 to 35 guests each.

For those who enjoy dining outdoors, our year-round 30 seat heated outdoor patio graces you at the main entrance. In addition, our charming courtyard patio can seat up to 36 guests and is perfect for those who prefer an al fresco dining experience.

Let Italian Kitchen be your next best memorable dining experience.

MAXIMUM
SEATING
CAPACITY

RESTAURANT - 140

SEMI
PRIVATE
ROOMS

LOWER - 30
UPPER - 35

**BUYOUT
AVAILABLE**

Buyout cost contingent on
day of the week and time of
the year

VIRTUAL TOUR

BOOKING POLICY

Set menus for groups over 10 or more people. 50% deposit required.
Guarantee number of attendees due 72 hours before event. 18% gratuity applicable and 2% admin fee.

DINE AL FRESCO

ALL SEASON HEATED PATIO



COURTYARD



COURTYARD



FRONT PATIO

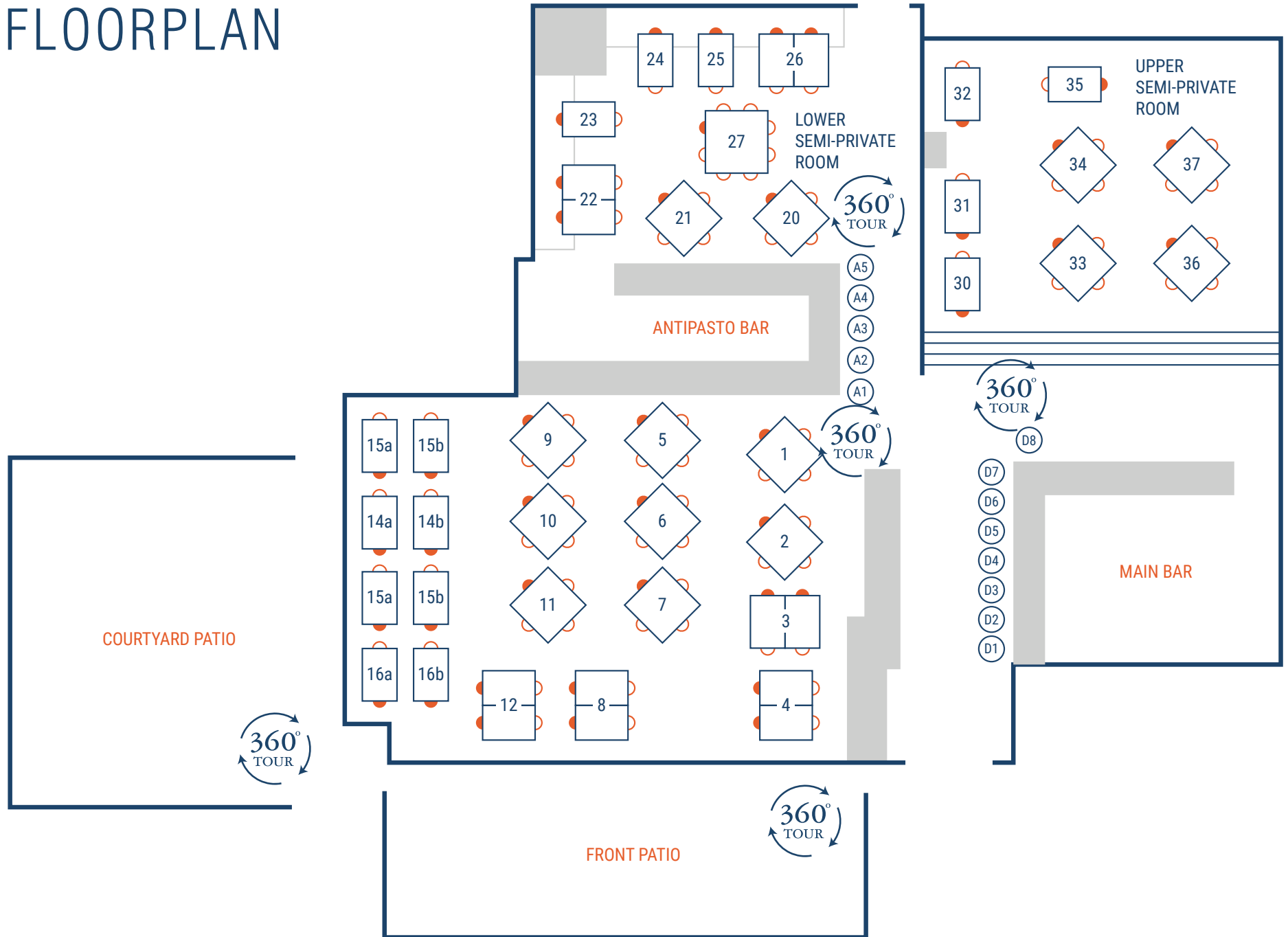


FRONT PATIO

DINING ROOM



FLOORPLAN





GROUP MENUS
2025

BRUNCH SET A \$38

FOR THE TABLE

Tiramisu Bread
whipped cinnamon butter

ANTIPASTI

Antipasto Platter
meatballs, parma prosciutto, fritto misto
ahi tuna, parmesan arancini, eggplant, zucchini & provolone involtini
grilled artichoke hearts

SECONDI PIATTI

Braised Beef Cheeks | Ricotta & Spinach Agnolotti
parmesan fondue, semidried tomatoes
crispy sage, poached egg, shaved black truffle

- OR -

Wild Mushroom & Caramelized Onion Benedict
insalata mista, crispy parmesan potatoes
charred vine tomato, truffled hollandaise

- OR -

Bucatini alla Carbonara
guanciale, egg yolk, pecorino romano
cracked black pepper

DOLCE

Nutella French Toast
house made brioche, hazelnut praline, whipped mascarpone
cinnamon crunch, maple syrup, fresh berries

PRICES DO NOT INCLUDE TAX & GRATUITY

LUNCH SET A \$56

FOR THE TABLE

House Made Focaccia
olive oil, balsamic vinegar

ANTIPASTI

Wild Mushroom Soup
whipped mascarpone, fried sage, truffle oil

- OR -

Insalata Mista
cucumber, tomatoes, radicchio, fennel
carrots, citrus vinaigrette

SECONDI PIATTI

Grilled BC Spring Salmon
saffron risotto, sweet peas, asparagus
cherry tomatoes, citrus butter

- OR -

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

ADD SHELLFISH TO YOUR ENTRÉE

jumbo tiger prawn \$12 | jumbo scallop \$9 | atlantic lobster tail \$25

DOLCE

Tiramisu
lemon mascarpone mousse, espresso soaked lady fingers
mocha anglaise

PRICES DO NOT INCLUDE TAX & GRATUITY

LUNCH SET B \$75

FOR THE TABLE

House Made Focaccia

olive oil, balsamic vinegar

ANTIPASTI

Antipasto Platter

meatballs, parma prosciutto, fritto misto
ahi tuna, parmesan arancini, eggplant, zucchini & provolone involtini
grilled artichoke hearts

SECONDI PIATTI

Grilled BC Spring Salmon

saffron risotto, sweet peas, asparagus, cherry tomatoes, citrus butter

- OR -

Wild Mushroom Gnocchi

handmade gnocchi, wild mushrooms, porcini broth, sage, shaved ricotta salata

- OR -

Chicken Parmigiana

heirloom tomatoes, fior di latte, arugula & fennel salad, spaghetti pomodoro

ADD SHELLFISH TO YOUR ENTRÉE

jumbo tiger prawn \$12 | jumbo scallop \$9 | atlantic lobster tail \$25

DOLCE

Tiramisu

lemon mascarpone mousse, espresso soaked lady fingers
mocha anglaise

PRICES DO NOT INCLUDE TAX & GRATUITY

DINNER SET A \$79

FOR THE TABLE

House Made Focaccia

olive oil, balsamic vinegar

ANTIPASTI

Wild Mushroom Soup

whipped mascarpone, fried sage, truffle oil

- OR -

Insalata Mista

cucumber, tomatoes, radicchio, fennel
carrots, citrus vinaigrette

SECONDI PIATTI

Red Wine & Porcini Mushroom Braised Beef Cheeks

truffled mashed potatoes, seasonal vegetables

- OR -

Grilled BC Spring Salmon

saffron risotto, sweet peas, asparagus, cherry tomatoes, citrus butter

- OR -

Wild Mushroom Gnocchi

handmade gnocchi, wild mushrooms
porcini broth, sage, shaved ricotta salata

ADD SHELLFISH TO YOUR ENTRÉE

jumbo tiger prawn \$12 | jumbo scallop \$9 | atlantic lobster tail \$25

DOLCE

Tiramisu

lemon mascarpone mousse, espresso soaked lady fingers
mocha anglaise

PRICES DO NOT INCLUDE TAX & GRATUITY

DINNER SET B \$90

FOR THE TABLE

House Made Focaccia
olive oil, balsamic vinegar

ANTIPASTI

Wild Mushroom Soup
whipped mascarpone, fried sage, truffle oil

- OR -

Caesar Salad
romaine, radicchio, herbed garlic croutons, shaved parmesan

SECONDI PIATTI

Grilled Prime Striploin
roasted fingerling potatoes, seasonal vegetables, red wine jus

- OR -

Pan Roasted BC Organic Sablefish
leafy greens risotto, chilli oil, citrus butter, crispy guanciale

- OR -

Wild Mushroom Gnocchi
handmade gnocchi, wild mushrooms
porcini broth, sage, shaved ricotta salata

ADD SHELLFISH TO YOUR ENTRÉE

jumbo tiger prawn \$12 | jumbo scallop \$9 | atlantic lobster tail \$25

DOLCE

Dark Chocolate & Poached Pear Tart
vanilla pastry cream, pear compote
sablé, whipped mascarpone

PRICES DO NOT INCLUDE TAX & GRATUITY

DINNER SET C \$99

FOR THE TABLE

House Made Focaccia
olive oil, balsamic vinegar

SERVED
FAMILY
STYLE

ANTIPASTI

Antipasto Platter
meatballs, parma prosciutto, fritto misto
ahi tuna, parmesan arancini, eggplant, zucchini & provolone involtini
grilled artichoke hearts

SECONDI PIATTI

Pasta Platter
truffle spaghetti & meatballs
black squid ink linguine alle vongole, penne arrabbiata

- & -

Entrée Platter
canadian prime striploin
pan roasted BC organic sablefish, jumbo prawn & scallops

ADD SHELLFISH TO YOUR ENTRÉE

jumbo tiger prawn \$12 | jumbo scallop \$9 | atlantic lobster tail \$25

DOLCE

Tiramisu
lemon mascarpone mousse, espresso-soaked lady fingers
mocha anglaise

- & -

Zeppole
rich brioche dough, chocolate ganache
vanilla anglaise

PRICES DO NOT INCLUDE TAX & GRATUITY

DINNER SET D \$125

FOR THE TABLE

House Made Focaccia
olive oil, balsamic vinegar

ANTIPASTI

Pan Seared Jumbo Scallops
heirloom carrot purée, vegetable ragu, preserved lemon aioli, crispy guanciale

- OR -

30 Month Aged Parma Prosciutto
house made pesto, peperonata, garlic toast

- OR -

Wild Mushroom Soup
whipped mascarpone, fried sage, truffle oil

PRIMI PIATTI

Penne ai Gamberetti
lemon saffron sauce, fresh herbs

- OR -

Squash & Radicchio Risotto
toasted pumpkin seeds, crispy basil

SECONDI PIATTI

Australian Lamb Chops
grilled peppers & zucchini, roasted fingerling potatoes, jus

- OR -

Grilled Branzino
tuscan salad, brown butter puttanesca

- OR -

Sicilian Eggplant Parmigiana
pomodoro sauce, sicilian olives, chillies, pesto, parmigiano reggiano, mozzarella di bufala

DOLCE

Dark Chocolate & Raspberry Tart
raspberry jam, vanilla pastry cream, raspberry whipped ganache

PRICES DO NOT INCLUDE TAX & GRATUITY

Italian
Kitchen

RECEPTION MENU

EACH ITEM SERVES 10 GUESTS

Happy Hour Platter \$160

fritto misto, signature brussels sprouts
sautéed garlic prawns, mozzarella frita

Salad Platter \$120

insalata mista or caesar salad

Baked Meatballs & Grilled Focaccia \$100

signature meatballs, tomato fondue
smoked caciocavallo, shaved parmesan

Charcuterie & Cheese Platter \$180

assorted premium cured meats and cheeses, condiments
house bread & crackers

Dessert Platter \$160

assorted macarons, walnut financiers
lemon meringue tarts



ADD ONs

Antipasto Platter

\$18 per person

meatballs, parma proscuitto, fritto misto, ahi tuna, parmesan arancini
eggplant, zucchini & provolone involtini, grilled artichoke hearts

Table Side Lobster Linguine Cacio e Pepe

\$28 per person

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



CANAPÉS

VEGETARIAN

Roasted Zucchini & Ricotta fresh herbs, semidried tomatoes	\$5.00	Poached Pears & Gorgonzola toasted walnuts, balsamic reduction	\$5.00
Arancini alla Parmigiana tomato fondue, basil aioli	\$4.50	Bocconcini Caprese charred heirloom tomatoes, fresh basil	\$4.00
Balsamic Fig & Taleggio Crostini rosemary honey	\$5.00	Stuffed Goat Cheese red grapes, toasted walnuts	\$4.00
Mozzarella Fritta fresh herbs, semidried tomatoes	\$4.00	Burrata & Roasted Leeks honey mushroom, bloomed mustard	\$5.50

MEAT

Signature Meatballs tomato fondue, parmesan	\$4.50	Duck Breast & Summer Squash balsamic jus	\$7.50
Grilled Mortadella & Burrata pistachio crumble	\$5.00	Braised Beef Cheek crispy polenta cake, porcini jus	\$6.50
Beef Carpaccio focaccia crostino, mustard aioli, crispy capers	\$5.00	Truffled Salami & Cream Cheese fresh herbs, semidried tomatoes	\$4.50
Tortelli di Bresaola spicy tomato fondue	\$4.50	Pancetta Wrapped Brussels Sprout parmesan cheese fondue	\$5.00

SEAFOOD

Seared Jumbo Scallop squash purée, crispy prosciutto	\$9.00	BC Salmon Tartare endive, capers, basil aioli	\$5.50
Seared Ahi Tuna cucumber, peperonata, lemon aioli	\$5.00	Dungeness Crab Crostino fennel, celery, basil aioli	\$7.00
Tiger Prawn garlic butter, white wine, herbs	\$6.00	Atlantic Lobster Arancini house pesto, preserved lemon aioli	\$7.00
Baked Honey Mussel prosciutto herbed crumbs	\$4.50	Charred Mediterranean Octopus crispy fingerling potato, saffron aioli	\$6.00

Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish and shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness. The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.



GLOWBAL RESTAURANT GROUP

BOOK WITH US TODAY

604 687 2858 | SALES@GLOWBALGROUP.COM

BOOKING REQUEST

GLOWBAL

COAST

Italian
Kitchen

BY ITALIAN KITCHEN
TRATTORIA

BLACK+BLUE

ROOF

FIVE
SAILS

RILEY'S
FISH & STEAK

Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish and shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness. The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.