

# 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.

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## SPECIALTIES

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





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

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At Italian Kitchen, guests are immersed in a charming Tuscan-inspired atmosphere, where rustic elegance meets timeless comfort. Surrounded by exposed brick, rich greenery, and crisp white linens, the space sets the perfect stage for unforgettable group events. Our thoughtfully designed venue offers a range of intimate settings to suit various occasions. The private La Serra Room, or “The Greenhouse,” offers an exclusive space for 18 guests, while the semi-private La Luce Room accommodates up to 32. Outdoor gatherings are enhanced in our Courtyard, where a picturesque pergola provides a beautiful, open-air setting for seated dinners or cocktail receptions. In colder months, the space transforms into a heated oasis for year-round gathering.

Our menu celebrates the essence of Italian cuisine, highlighting the use of fresh, high-quality ingredients that bring new life to beloved classics. Experience our famous Truffle Spaghetti & Meatballs or handmade Gnocchi Funghi, each dish crafted to deliver an authentic taste of Italy. For a truly exceptional experience, indulge in our signature Table Side Linguine Cacio e Pepe—featuring succulent Atlantic lobster, cracked black pepper, salt-cured egg yolk, and shaved black truffles—sure to impress and delight guests.



## ITALIAN KITCHEN EXUDES A FEELING OF ELEGANT AND TIMELESS COMFORT

Enhance your meal with selections from our curated wine list, designed to complement the bold flavours of each dish.

Italian Kitchen offers the perfect venue for your next group event, where distinctive spaces and expertly crafted dishes come together to create lasting memories.

## 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  
Certificate of Excellence  
Trip Advisor

**2021**  
Certificate of Excellence  
Trip Advisor

**2022**  
Certificate of Excellence  
Trip Advisor

**2023**  
Top 10% Of Restaurants Worldwide  
Trip Advisor

Certificate of Excellence  
Trip Advisor

**2024**  
Top 10% Of Restaurants Worldwide  
Trip Advisor

Certificate of Excellence  
Trip Advisor



# EVENTS & PRIVATE DINING



At Italian Kitchen, our versatile venue adapts effortlessly to your event needs. Whether you're planning a full restaurant buyout, an intimate private dining experience indoors, or a delightful celebration in our beautiful outdoor courtyard, our space is designed to be as flexible as your vision. Enjoy a setting that combines rustic Italian charm with contemporary elegance, providing the perfect backdrop for an unforgettable occasion.

SEATING CAPACITY	SEATED	STANDING
Maximum Capacity indoors	120	180
Maximum Capacity including patio	172	250
Main Dining Room	62	80
La Serra Room	18	22
La Luce Room	34	45
Front Patio	22	35
Courtyard	30-40	40-60

## 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.



# DINING ROOM





# LA SERRA ROOM



# LA LUCE ROOM





# DINE AL FRESCO

ALL SEASON HEATED PATIO



COURTYARD



COURTYARD



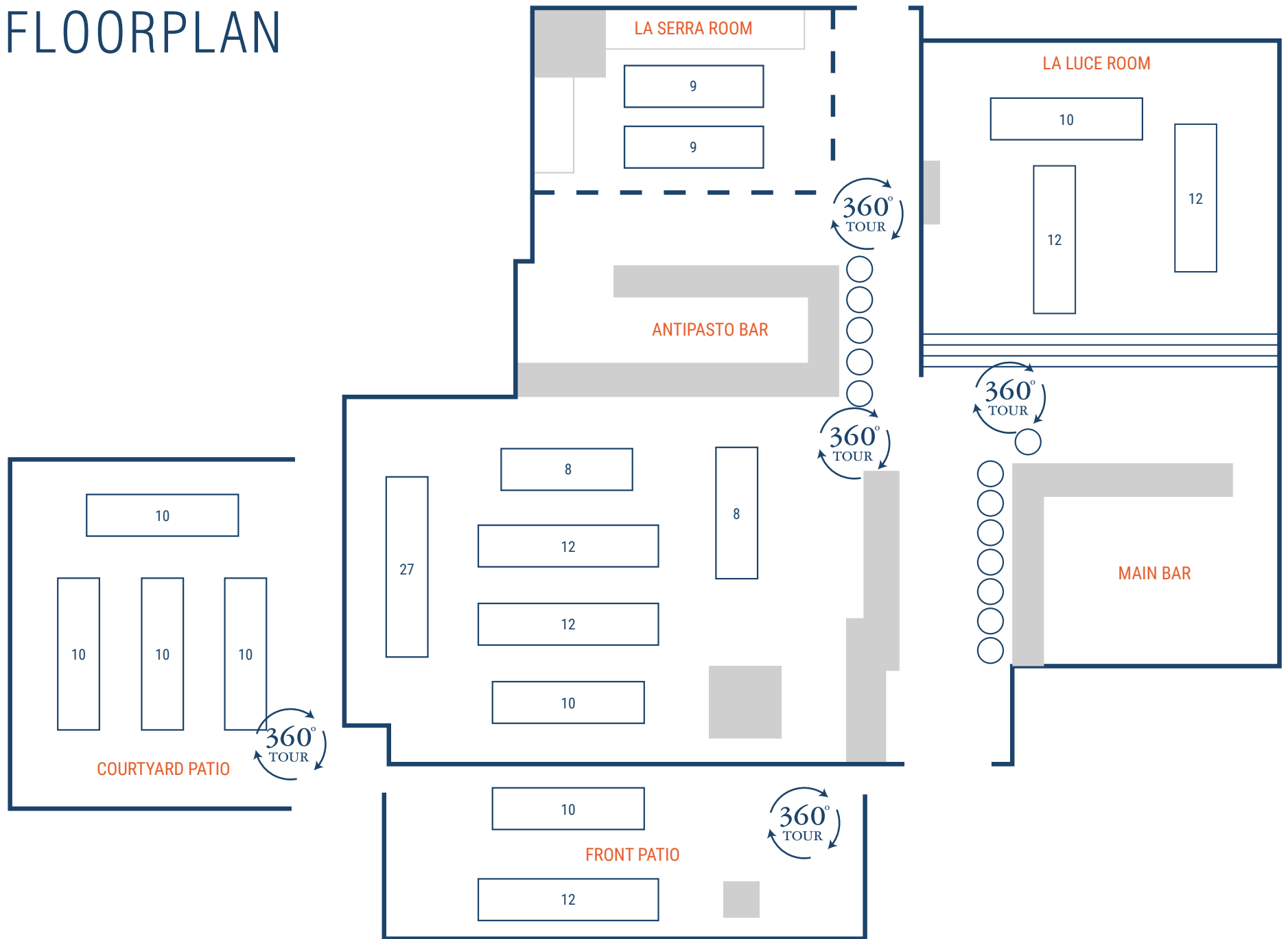
FRONT PATIO



FRONT PATIO



# FLOORPLAN







**GROUP MENUS**  
**2025**

## LUNCH SET A \$56

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### FOR THE TABLE

House Made Focaccia  
olive oil, balsamic vinegar

### ANTIPASTI

Winter Squash Soup  
toasted pumpkin seeds, herbed croutons, extra virgin olive 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

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### 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

Winter Squash Soup  
toasted pumpkin seeds, herbed croutons, extra virgin olive 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



### 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

**Grilled Vegetable Platter \$120**

eggplant, zucchini, peppers, king oyster mushrooms  
sicilian olives mix, garlic & parsley oil, lemon dressing

**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

RCOF

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.