

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 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



LA SERRA ROOM



LA LUCE ROOM

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

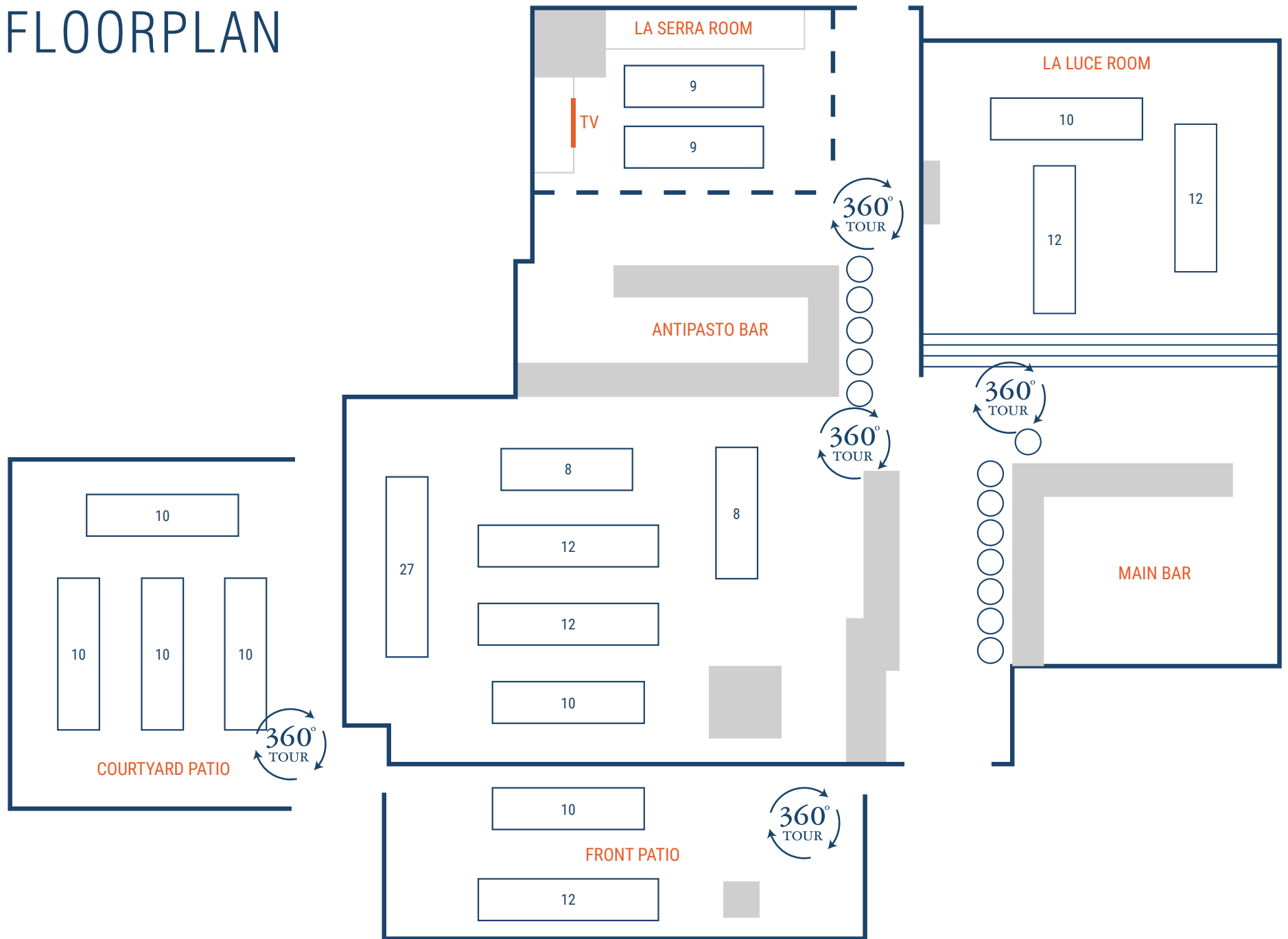


FRONT PATIO



FRONT PATIO

FLOORPLAN





GROUP MENUS
2025



LUNCH SET A \$39

PLEASE PRE-SELECT:

APPETIZER + ENTRÉE or ENTRÉE + DESSERT
or select all 3 courses for \$45

FOR THE TABLE

House Made Focaccia
olive oil, balsamic vinegar

ANTIPASTI

Caesar Salad
romaine, herbed garlic croutons, shaved parmesan, crispy capers, fried shallots

SECONDI PIATTI

Grilled Branzino
roasted fingerling potatoes, charred broccolini, peperonata, charred lemon

- OR -

Wild Mushroom Risotto
wild & cultivated roasted mushrooms, porcini broth mascarpone cream, thyme, parmesan

- 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 \$56

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 C \$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

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

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