

# 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 elegant and contemporary space is ideal for group dining—whether it's a business lunch, team dinner, or evening celebration. Guests can enjoy a true taste of La Dolce Vita with shareable family-style platters, regional Italian specialties, and a curated selection of vintage wines and handcrafted cocktails, all designed to bring people together.

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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

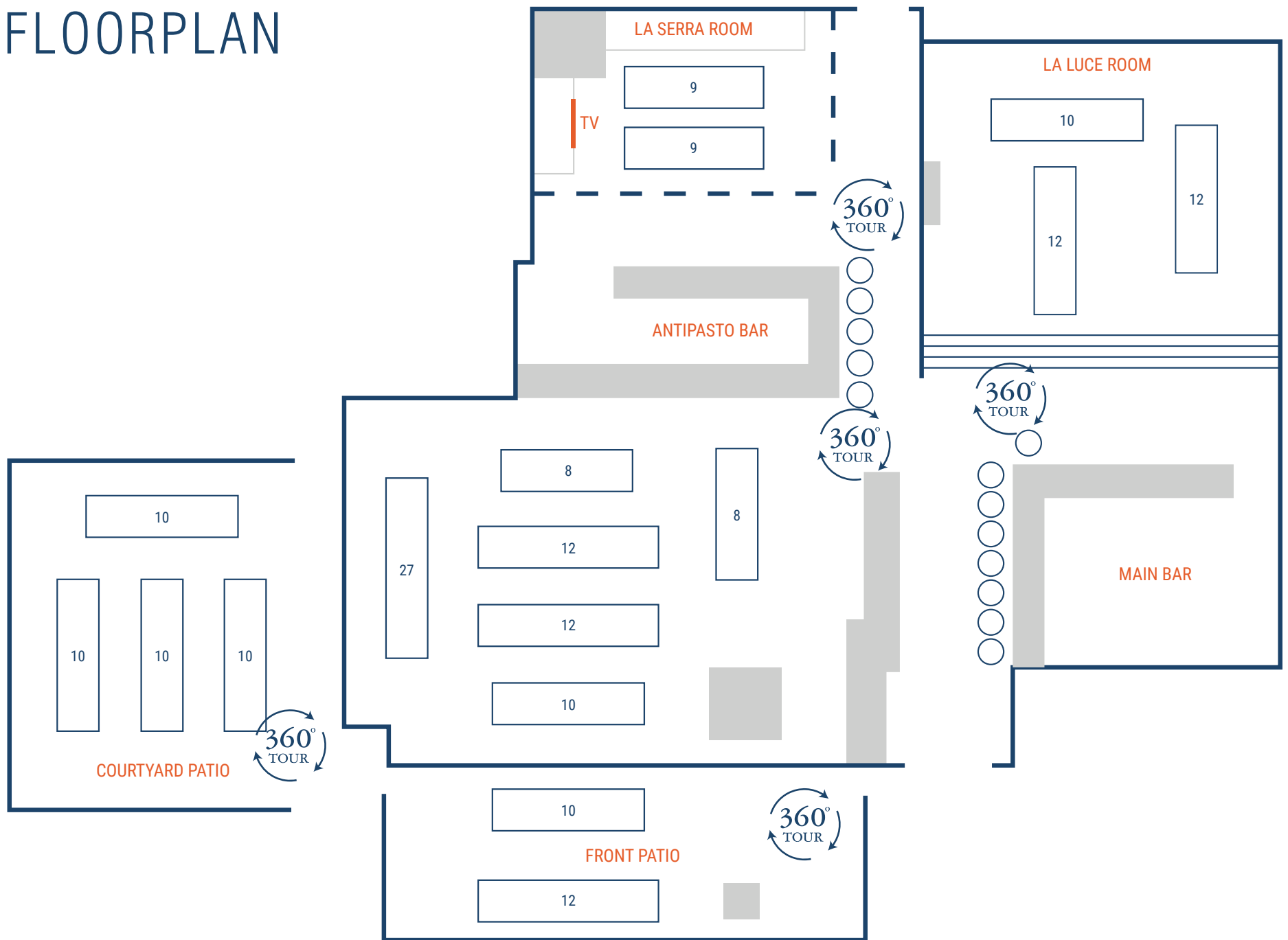


FRONT PATIO



FRONT PATIO

# FLOORPLAN





# CHEF-LEAD PASTA MAKING EXPERIENCE

UP TO 12 PEOPLE | \$199PP

Bring your team together with an interactive and unforgettable culinary experience. Guests will roll up their sleeves and take part in a hands-on pasta-making class, guided by our expert chefs in the art of authentic Italian cuisine.

Following the class, your group will enjoy an exclusive private dining experience featuring the freshly made pastas you've crafted together.

This unique package blends team building, culinary education, and fine dining into one seamless event perfect for corporate groups, client entertainment, or celebrating milestones in style.

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## DETAILS

**Pasta Making**  
1.5h / 2h

**3 Types Of Pasta**  
potato gnocchi, raviolo du dauphine,  
and choice of fettucine or spaghetti

**Dining Experience**  
1h/1.5h dining experience

## INCLUDED

Complimentary Welcome Prosecco  
or non-alcoholic cocktail

Choice of house red or white wine with  
your meal

Bring home an Italian Kitchen branded  
apron and a pasta cutter wheel

Pasta Tower with the pastas made in the  
class, served with 3 classic sauces (pesto,  
pomodoro, cacio e pepe)



# GROUP MENUS 2026



## LUNCH SET A \$44

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PLEASE PRE-SELECT:

APPETIZER + ENTRÉE or ENTRÉE +DESSERT

or select all 3 courses for \$50

### 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

Salmone alla Griglia

grilled salmon, charred artichokes, sundried tomatoes, olives, beurre blanc

- OR -

Truffle Spaghetti & Meatballs

black truffle cream sauce, tomato fondue, herbed ricotta

- OR -

Wild Mushroom Risotto

wild & cultivated mushrooms, porcini broth, mascarpone, thyme, parmigiano reggiano

### DOLCE

Tiramisu

mascarpone mousse, espresso-soaked lady fingers, kahlua, mocha anglaise

## LUNCH SET B \$61

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### FOR THE TABLE

#### House Made Focaccia

olive oil, balsamic vinegar

### ANTIPASTI

#### Tomato & Burrata Soup

burrata, house pesto, tomato velouté

- OR -

#### Insalata Mista

mixed greens, tomatoes, radicchio, fennel  
carrots, citrus vinaigrette

### SECONDI PIATTI

#### Grilled Artic Char

grilled zucchini, roasted fingerling potatoes, charred tomatoes, beurre blanc

- OR -

#### Chicken Parmigiana

tomato fondue, fior di latte, arugula & fennel salad, spaghetti pomodoro

- OR -

#### Gnocchi Asparagi e Funghi

handmade gnocchi, chanterelle mushrooms, asparagus, parmesan cream, ricotta salata

### DOLCE

#### Cheesecake

amarena cherry syrup & compote, whipped ganache

PRICES DO NOT INCLUDE TAX & GRATUITY

## LUNCH SET C \$75

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### FOR THE TABLE

#### House Made Focaccia

olive oil, balsamic vinegar

### ANTIPASTI PLATTER

#### Prosciutto di Parma

30 month aged, house pesto, peperonata, garlic toast

#### Fritto Misto

calamari, prawns, salmon, cod, sishito peppers, calabrian chilli aioli, fresh lemon

#### Mushroom Arancini

wild & cultivated mushroom, parmesan, arugula, truffle aioli

#### Caprese Salad

macerated heirloom tomatoes, buffalo mozzarella, basil & arugula pesto

### SECONDI PIATTI

#### Grilled Branzino

roasted fingerling potatoes, charred broccolini, peperonata, charred lemon

- OR -

#### Roasted Chicken Supreme

wild mushroom risotto, pan jus

- OR -

#### Rigatoni ai Gamberetti

house made pasta, lemon saffron sauce, fresh herbs

- OR -

#### Sicilian Eggplant Parmigiana

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

### ADD SHELLFISH TO YOUR ENTRÉE

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

### DOLCE

#### Tiramisu

mascarpone mousse, espresso-soaked lady fingers, kahlua, mocha anglaise

- OR -

#### Limoncello Tart

lemon curd, limoncello infused vanilla pastry cream, fresh berries

PRICES DO NOT INCLUDE TAX & GRATUITY

## DINNER SET A \$79

### FOR THE TABLE

House Made Focaccia  
olive oil, balsamic vinegar

### ANTIPASTI

Asparagus Velouté  
herbed croutons, extra virgin olive oil, charred asparagus

- OR -

### Insalata Mista

cucumber, tomatoes, radicchio, fennel  
carrots, citrus vinaigrette

### SECONDI PIATTI

Red Wine & Porcini Mushroom Braised Boneless Short Rib  
creamy polenta, seasonal roasted vegetables, jus

- OR -

### Grilled Artic Char

grilled zucchini, roasted fingerling potatoes, charred tomatoes, beurre blanc

- OR -

### Gnocchi Asparagi e Funghi

hand made gnocchi, wild mushrooms, sweet peas  
asparagus cream, pea shoots, ricotta salata

### ADD SHELLFISH TO YOUR ENTRÉE

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

### DOLCE

#### Tiramisu

mascarpone mousse, espresso-soaked lady fingers, kahlua, mocha anglaise

PRICES DO NOT INCLUDE TAX & GRATUITY

## DINNER SET B \$97

### FOR THE TABLE

House Made Focaccia  
olive oil, balsamic vinegar

### ANTIPASTI

Wild Mushroom Soup  
whipped mascarpone, fried sage, truffle oil

- OR -

### Caesar Salad

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

### SECONDI PIATTI

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

- OR -

### Pan Seared BC Organic Sablefish

leafy greens risotto, citrus butter, chilli oil, crispy guanciale

- OR -

### Sicilian Eggplant Parmigiana

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

### ADD SHELLFISH TO YOUR ENTRÉE

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

### DOLCE

#### Zeppole

rich brioche dough, chocolate ganache, vanilla anglaise

- OR -

#### Limoncello Tart

lemon curd, limoncello infused vanilla pastry cream, fresh berries

PRICES DO NOT INCLUDE TAX & GRATUITY

## DINNER SET C \$105

### FOR THE TABLE

House Made Focaccia  
olive oil, balsamic vinegar

### ANTIPASTI PLATTER

Prosciutto di Parma  
30 month aged, house pesto, peperonata, garlic toast

Fritto Misto  
calamari, prawns, salmon, cod, sishito peppers, calabrian chilli aioli, fresh lemon

Caprese Salad  
macerated heirloom tomatoes, buffalo mozzarella, basil & arugula pesto

Mushroom Arancini  
wild & cultivated mushroom, parmesan, arugula, truffle aioli

### PASTA TOWER

Truffled Spaghetti & Meatballs

Seafood Linguine

Gnocchi Asparagi e Funghi

### ENTRÉE PLATTER

Grilled Canadian Prime Striploin  
signature brussels sprouts

Grilled Artic Char  
seasonal vegetables, roasted fingerling potatoes, beurre blanc

Jumbo Scallops & Tiger Prawns  
saffron risotto, sweet peas, charred tomatoes

### DOLCE PLATTER

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

- & -

Zeppole  
italian style doughnuts, 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  
squash purée, fregola, vegetable ragu

- OR -

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

- OR -

Tomato & Burrata Soup  
burrata, house pesto, tomato velouté

### PRIMI PIATTI

Rigatoni ai Gamberetti  
house made pasta, lemon saffron sauce, fresh herbs

- OR -

Kale & Spinach Risotto  
preserved lemon, parmigiano reggiano

### SECONDI PIATTI

Grilled Lamb Chops  
grilled peppers & zucchini, roasted fingerling potatoes, red wine jus

- OR -

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

- OR -

Beef Tenderloin  
truffled mashed potatoes, seasonal roasted vegetables, jus

- OR -

Risotto Bianco al Tartufo  
parmesan risotto, shaved black truffle

### DOLCE

Honey Panna Cotta  
honey combs, macerated fruit, feulletine

- OR -

Limoncello Tart  
lemon curd, limoncello infused vanilla pastry cream, fresh berries

PRICES DO NOT INCLUDE TAX & GRATUITY

# VEGETARIAN SUBSTITUTIONS

Can be prepared vegan upon request | Vegetarian options may be substituted for any course at no additional charge

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## ANTIPASTI

### Butternut Squash Soup

toasted pumpkin seeds, focaccia crostini, extra virgin olive oil

- OR -

### Insalata Mista

mixed greens, tomatoes, radicchio, fennel, carrots, citrus vinaigrette

## SECONDI PIATTI

### Sicilian Eggplant Parmigiana

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

- OR -

### Wild Mushroom Risotto

wild & cultivated mushrooms, porcini broth, mascarpone, thyme, parmigiano reggiano

- OR -

### Mezze Maniche al Pesto

basil pesto, toasted pine nuts, roasted baby tomatoes

## ADD ON TO YOUR ENTREE

shaved black truffle \$14 | burrata \$9

## DOLCE

### Tiramisu

mascarpone mousse, espresso-soaked lady fingers, kahlua, mocha anglaise

- OR -

### Trio of House Made Gelato & Sorbet

daily selection served with seasonal fruit & sweet orange

- OR -

### Limoncello Tart

lemon curd, limoncello infused vanilla pastry cream, fresh berries



## ADD ONs

### Antipasto Platter

\$18 per person

meatballs, parma prosciutto, fritto misto, ahi tuna  
arancini, 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

PICTURED  
ABOVE

### Upgrade to Tableside Tiramisu

\$6 per person

### Affogato

\$8 per person

# RECEPTION MENU

## SALADS

<b>Insalata Mista</b>	\$12
mixed greens, tomatoes, radicchio, fennel, carrots, citrus vinaigrette	
<b>Caesar Salad</b>	\$15
romaine, herbed garlic croutons, shaved parmesan, crispy capers, fried shallots	
<b>Bresaola, Rucola &amp; Parmigiano</b>	\$18
arugula, shaved parmigiano, lemon oil	

## ANTIPASTI CALDI

### HOT

<b>Fritto Misto</b>	\$18
calamari, prawns, salmon, cod, shishito peppers calabrian chili aioli, fresh lemon	
<b>Mushroom Arancini</b>	\$15
fontina cheese, truffle aioli	
<b>Grilled Yellowfin Tuna</b>	\$12
chickpeas, cucumber, orange segments, cherry tomato, endive parsley roasted leeks, honey mustard dressing	
<b>Mozzarella Fritta</b>	\$9
tomato fondue, basil aioli	
<b>Baked Meatballs</b>	\$15
mozzarella, provolone, parmesan, tomato sauce, fresh basil	
<b>Ravioli Fritti</b>	\$12
roasted mushrooms & mascarpone, herbed breading, parmesan fondue	

## VEGETABLES

<b>Rosemary &amp; Parmesan Potatoes</b>	\$12
crispy roasted fingerling potatoes	
<b>Brussels Sprouts</b>	\$12
parmigiano, capers, lemon, chillies	
<b>Honey Chili Glazed Heirloom Carrots</b>	\$12

## ANTIPASTI FREDDI

### COLD

<b>Cheese &amp; Charcuterie</b>	\$18
assorted premium cured meats & cheeses, condiments house bread & crostini	
<b>Crudità in Pinzimonio</b>	\$12
chef's choice of raw vegetables, lemon mustard olive oil & garlic dip	
<b>Wagyu Beef Carpaccio</b>	\$18
horseradish aioli, pickled honey mushrooms, arugula parmigiano reggiano, tuscan olive oil	
<b>Prosciutto di Parma</b>	\$19
30-month aged, house pesto, peperonata, garlic toast	
<b>Bocconcini Caprese</b>	\$15
fiordilatte mozzarella, forum marinated baby heirloom tomatoes fresh basil, extra virgin olive oil	
<b>Verdure Marinate</b>	\$12
grilled zucchini, eggplant & peppers, charred broccolini & asparagus fresh herbs, chillies, olive oil & garlic marinade	

# RECEPTION MENU

## ACTION & CARVING STATIONS

MINIMUM 12 GUESTS

Sauteed Garlic Prawns lemon, white wine, garlic, butter sauce	\$15
Salt Baked Branzino roasted tomatoes, fennel, olive, capers	\$25
Chicken Rotolo spinach & fontina stuffed, jus	\$21
Whole Roasted Prime Rib mustard & herb crusted, jus	\$27
Whole Roasted Tomahawk torched gorgonzola butter, jus	\$35

## DESSERT

Chef's Dessert Platter assorted macarons, walnut financiers, lemon meringue tarts, tiramisu cup	\$16
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## PASTA & RISOTTO STATIONS

Maccheroncini alla Bolognese slow cooked beef ragù, oregano, parmigiano, herbed breadcrumbs	\$19
Wild Mushroom Risotto wild & cultivated mushrooms, porcini broth, mascarpone, thyme, parmigiano reggiano	\$18
Penne alla Vodka Rosé san marzano tomatoes, vodka, cream, pecorino cheese	\$19
Rigatoni Cacio e Pepe cracked black pepper, butter sauce, parmigiano reggiano	\$18

**ADD-ONS:** Atlantic Lobster \$18 | Black Truffle \$16

## ACTION STATIONS

Cannoli house-made mini cannoli filled to order with sweet ricotta cream chocolate chips, candied orange, crushed pistachios	\$12
Tiramisu mascarpone mousse, espresso soaked lady fingers mocha anglaise, fresh grated chocolate	\$14
Affogato vanilla gelato topped with fresh-pulled espresso	\$14

# CANAPÉS

## VEGETARIAN

Roasted Zucchini & Ricotta fresh herbs, semidried tomatoes	\$5.00	Pear & Gorgonzola poached pears, gorgonzola mousse, toasted walnuts	\$5.00
Mushroom Arancini fontina cheese, truffle aioli	\$5.00	Bocconcini Caprese forum macerated heirloom tomatoes, fresh basil	\$4.00
Balsamic Fig & Taleggio Crostini rosemary infused honey	\$5.00	Burrata & Roasted Leeks pickled honey mushrooms, bloomed mustard seeds	\$5.50
Mozzarella Fritta tomato fondue, basil aioli	\$4.00		

## MEAT

Signature Meatballs fresh herbs, semidried tomatoes	\$4.50	Braised Short Rib crispy polenta cake, porcini mushroom jus	\$6.50
Grilled Mortadella & Burrata focaccia crostino, toasted pistachios	\$5.00	Truffled Salami & Cream Cheese fresh herbs, semidried tomatoes	\$4.50
Beef Carpaccio focaccia crostino, horseradish aioli pickled honey mushrooms	\$5.00	Pancetta Wrapped Brussels Sprouts parmesan cheese fondue	\$4.50
Duck Breast & Roasted Winter Squash balsamic jus, truffle infused honey	\$7.50		

## SEAFOOD

Seared Jumbo Scallop squash purée, crispy pancetta	\$9.00	Baked Honey Mussel prosciutto herbed crumbs	\$4.50
Grilled Ahi Tuna cucumber, peperonata, preserved lemon aioli	\$5.00	Atlantic Lobster Arancino house pesto, preserved lemon aioli	\$7.00
Tiger Prawn garlic butter, white wine, herbs	\$6.00	Dungeness Crab Crostino fennel, celery, basil aioli	\$7.00



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

THE  
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.