

# 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

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

**2025**  
Silver Award of Excellence  
DiRoNA

Best Italian  
Golden Plates Award Nominee

#1 Best Restaurant Group  
Golden Plates Award

**2026**  
Best Italian  
Golden Plates Finalist

Best Pasta  
Golden Plates Finalist

# 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.

| AREA             | SEATED | STANDING |
|------------------|--------|----------|
| Buyout           | 120    | 180      |
| Main Dining Room | 62     | 80       |
| La Serra Room    | 20     | 24       |
| 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

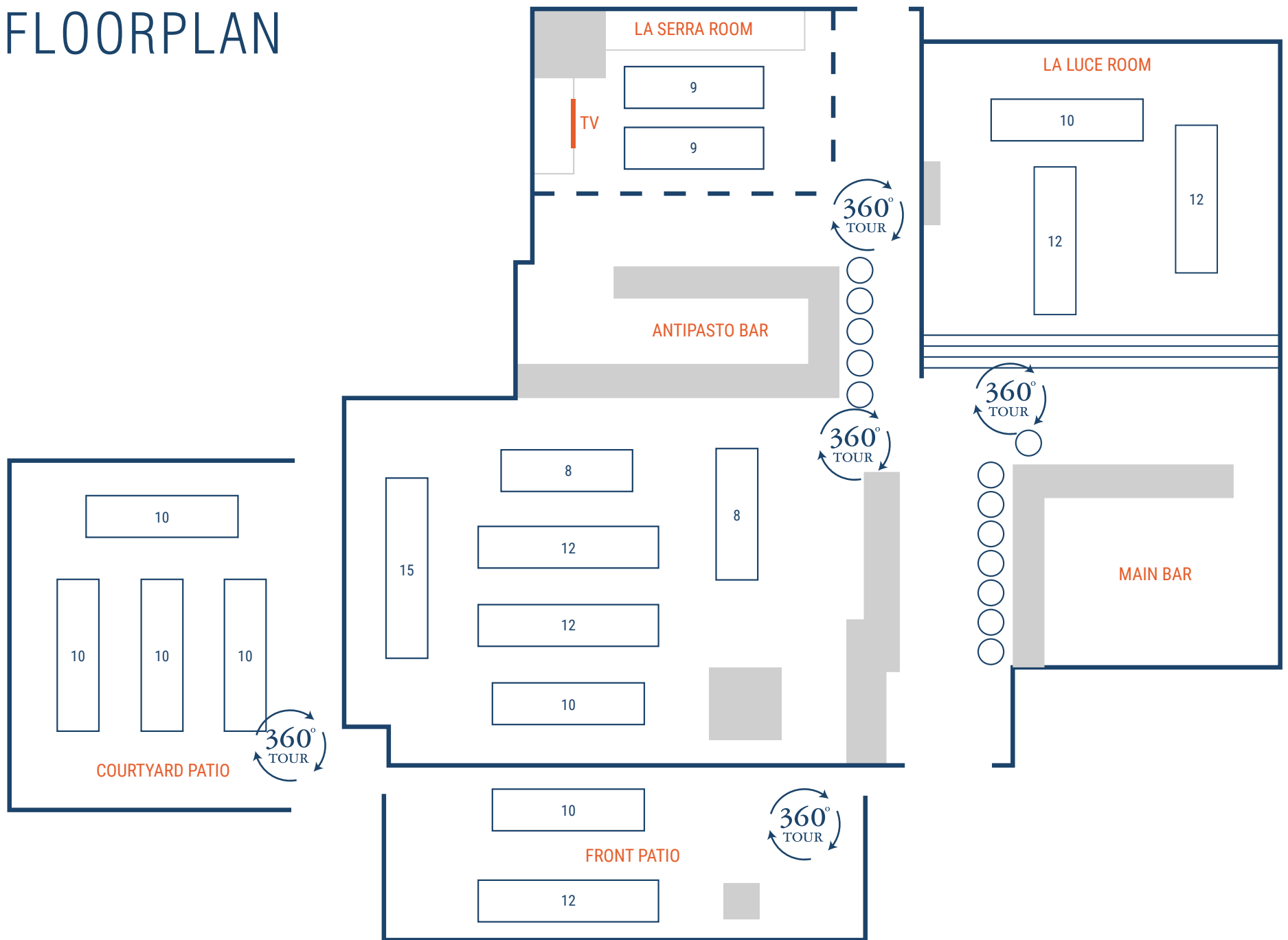


# DINE AL FRESCO

ALL SEASON HEATED PATIO



# 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.

## DETAILS

**Pasta Making**  
1.5h / 2h

**3 Types Of Pasta**  
potato gnocchi, ravioli du dauphine,  
and choice of fettuccine 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, roasted potatoes, asparagus, baby tomatoes, beurre blanc

- OR -

Truffle Spaghetti & Meatballs

black truffle cream sauce, tomato fondue, herbed ricotta

- OR -

Kale & Spinach Risotto

kale & spinach purée, sweet peas, asparagus, preserved lemon, parmigiano reggiano

### DOLCE

Tiramisu

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

## LUNCH SET B \$61

### 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

#### Salmone alla Griglia

grilled salmon, roasted potatoes, asparagus, baby tomatoes, beurre blanc

- OR -

#### Chicken Parmigiana

tomato fondue, fior di latte, arugula & fennel salad

- OR -

#### Gnocchi Primavera

sautéed vegetables, tomato coulis, ricotta salata

### DOLCE

#### Cheesecake

amarena cherry syrup & compote, whipped ganache

PRICES DO NOT INCLUDE TAX & GRATUITY

## LUNCH SET C \$75

### FOR THE TABLE

#### House Made Focaccia

olive oil, balsamic vinegar

### ANTIPASTI

#### Prosciutto di Parma

30 month aged, house pesto, peperonata, garlic toast

#### Fritto Misto

calamari, prawns, salmon, halibut, shishito peppers, calabrian chilli aioli, fresh lemon

#### Arancini

spinach & kale arancini, lemon saffron aioli

#### Caprese Salad

macerated heirloom tomatoes, buffalo mozzarella, basil & arugula pesto

### SECONDI PIATTI

#### Grilled Branzino

roasted potatoes, broccolini, peperonata, charred lemon

- OR -

#### Roasted Chicken Supreme

wild mushroom risotto, pan jus

- OR -

#### Mezze Maniche ai Gamberetti

house made pasta, tiger prawns, lemon saffron sauce, fresh herbs

- OR -

#### Sicilian Eggplant Parmigiana

pomodoro sauce, sicilian olives, chillies, pesto, parmigiano reggiano, fior di latte

### 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

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

### SECONDI PIATTI

#### Red Wine & Porcini Mushroom Braised Boneless Short Rib

creamy polenta, seasonal roasted vegetables, jus

- OR -

#### Salmone alla Griglia

grilled salmon, roasted potatoes, asparagus, baby tomatoes, beurre blanc

- OR -

#### Gnocchi Primavera

sautéed vegetables, tomato coulis, 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 Halibut

kale & spinach risotto, lemon saffron sauce, garlic chilli oil

- OR -

#### Sicilian Eggplant Parmigiana

pomodoro sauce, sicilian olives, chillies, pesto, parmigiano reggiano, fior di latte

### 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

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

Fritto Misto  
calamari, prawns, salmon, halibut, shishito peppers, calabrian chilli aioli, fresh lemon

Arancini  
spinach & kale arancini, lemon saffron aioli

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

### PASTA TOWER

Truffled Spaghetti & Meatballs

Seafood Linguine

Gnocchi Primavera

### ENTRÉE PLATTER

Grilled Canadian Prime Striploin  
roasted potatoes, seasonal vegetables

Grilled Salmon  
signature brussels sprouts, beurre blanc

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

### ADD SHELLFISH TO YOUR ENTRÉE

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

### 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

SERVED  
FAMILY  
STYLE

## DINNER SET D \$125

### FOR THE TABLE

House Made Focaccia  
olive oil, balsamic vinegar

### ANTIPASTI

Pan Seared Jumbo Scallops  
squash purée, vegetable ragu

- OR -

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

- OR -

Tomato & Burrata Soup  
burrata, house pesto, tomato velouté

### PRIMI PIATTI

Mezze Maniche ai Gamberetti  
house made pasta, tiger prawns, lemon saffron sauce, fresh herbs

- OR -

Kale & Spinach Risotto  
preserved lemon, sweet peas, asparagus, parmigiano reggiano

### SECONDI PIATTI

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

- OR -

Grilled Branzino  
roasted 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

Mousse Cioccolato e Pistacchio  
dark chocolate mousse, pistachio cream, whipped mascarpone, pistachio crumble

- 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

## 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, fior di latte

- OR -

### Kale & Spinach Risotto

kale & spinach purée, sweet peas, asparagus, preserved lemon, parmigiano reggiano

- OR -

### Mezze Maniche al Pesto

basil pesto, toasted pine nuts, roasted baby tomatoes

## ADD ON TO YOUR ENTRÉE

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

PRICES DO NOT INCLUDE TAX & GRATUITY



## ADD ONs

### Antipasto Platter

\$18 per person

parma prosciutto & burrata, bluefin tuna,  
arancini, tiger prawns, beet & goat cheese salad, garlic toast

### Table Side Lobster Linguine Cacio e Pepe

\$28 per person

atlantic lobster, cracked black pepper  
lobster bisque, shaved black truffle

PICTURED  
ABOVE

### Upgrade to Tableside Tiramisu

\$6 per person

### Affogato

\$8 per person

# RECEPTION MENU

PRICES LISTED PER PERSON

## SALADS

|                                                                                 |      |
|---------------------------------------------------------------------------------|------|
| Insalata Mista                                                                  | \$12 |
| mixed greens, tomatoes, radicchio, fennel, carrots, citrus vinaigrette          |      |
| Caesar Salad                                                                    | \$15 |
| romaine, herbed garlic croutons, shaved parmesan, crispy capers, fried shallots |      |
| Caprese Salad                                                                   | \$18 |
| macerated heirloom tomatoes, buffalo mozzarella, basil & arugula pesto          |      |

## ANTIPASTI CALDI HOT

|                                                                                                                            |      |
|----------------------------------------------------------------------------------------------------------------------------|------|
| Fritto Misto                                                                                                               | \$18 |
| calamari, prawns, salmon, halibut, shishito peppers<br>calabrian chilli aioli, fresh lemon                                 |      |
| Arancini                                                                                                                   | \$12 |
| spinach & kale arancini, lemon saffron aioli                                                                               |      |
| Eggplant Parmigiana Bites                                                                                                  | \$12 |
| crispy breaded eggplant parmigiana, tomato fondue, basil aioli, arugula salad                                              |      |
| Signature Meatballs                                                                                                        | \$15 |
| tomato fondue, parmigiano, chilli garlic oil, fresh herbs                                                                  |      |
| Grilled Sausages                                                                                                           | \$12 |
| italian pork & fennel sausages, salsa verde, horseradish aioli                                                             |      |
| Verdure Marinate                                                                                                           | \$12 |
| grilled zucchini, eggplant & peppers, charred broccolini & asparagus<br>fresh herbs, chillies, olive oil & garlic marinade |      |

## VEGETABLES

|                                     |      |
|-------------------------------------|------|
| Roasted Potatoes                    | \$12 |
| crispy roasted fingerling potatoes  |      |
| Brussels Sprouts                    | \$12 |
| parmigiano, capers, lemon, chillies |      |
| Roasted Heirloom Carrots            | \$12 |
| basil & arugula pesto               |      |

## ANTIPASTI FREDDI COLD

|                                                                                                       |      |
|-------------------------------------------------------------------------------------------------------|------|
| Cheese & Charcuterie                                                                                  | \$18 |
| assorted premium cured meats & cheeses, condiments<br>house bread & crostini                          |      |
| Crudità in Pinzimonio                                                                                 | \$12 |
| chef's choice of raw vegetables, lemon mustard olive oil & garlic dip                                 |      |
| Grilled Ahi Tuna                                                                                      | \$12 |
| chickpeas, cucumber, orange segments, baby tomatoes, radicchio, endive<br>arugula, mustard dressing   |      |
| Prosciutto di Parma                                                                                   | \$19 |
| 30-month aged, house pesto, peperonata, garlic toast                                                  |      |
| Bocconcini Caprese                                                                                    | \$15 |
| fiordilatte mozzarella, forum marinated baby heirloom tomatoes<br>fresh basil, extra virgin olive oil |      |

# RECEPTION MENU

LABOUR FEE APPLIES | PRICES LISTED PER PERSON

## ACTION & CARVING STATIONS

MINIMUM 12 GUESTS

|                                                        |      |
|--------------------------------------------------------|------|
| Garlic Prawns                                          | \$15 |
| lemon, white wine, garlic, butter sauce                |      |
| Roasted BC Salmon                                      | \$22 |
| roasted tomatoes, fennel, olives, capers, beurre blanc |      |
| Whole Roasted Striploin                                | \$25 |
| mustard & herb crusted, jus                            |      |

## PASTA & RISOTTO STATIONS

|                                                            |      |
|------------------------------------------------------------|------|
| Mezze Maniche alla Bolognese                               | \$19 |
| slow cooked beef ragu, oregano, parmigiano                 |      |
| Kale & Spinach Risotto                                     | \$18 |
| kale & spinach purée, preserved lemon, parmigiano reggiano |      |
| Penne alla Vodka Rosé                                      | \$19 |
| san marzano tomatoes, vodka, cream, pecorino cheese        |      |
| Mezze Maniche Cacio & Pepe                                 | \$18 |
| cracked black pepper, butter sauce, parmigiano reggiano    |      |

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

## DESSERT

|                                                                          |      |
|--------------------------------------------------------------------------|------|
| Chef's Dessert Platter                                                   | \$16 |
| assorted macarons, walnut financiers, lemon meringue tarts, tiramisu cup |      |

## ACTION STATIONS

|                                                                                                                         |      |
|-------------------------------------------------------------------------------------------------------------------------|------|
| Cannoli                                                                                                                 | \$12 |
| house-made mini cannoli filled to order with sweet ricotta cream<br>chocolate chips, candied orange, crushed pistachios |      |
| Tiramisu                                                                                                                | \$14 |
| mascarpone mousse, marsala, espresso soaked ladyfingers<br>kahlua, fresh grated chocolate                               |      |
| Affogato                                                                                                                | \$14 |
| vanilla gelato topped with fresh-pulled espresso                                                                        |      |

## CANAPÉS

MINIMUM ORDER: 24 PIECES | PRICED PER PIECE | ORDERED BY THE DOZEN

### VEGETARIAN

|                                                               |        |                                                                |        |
|---------------------------------------------------------------|--------|----------------------------------------------------------------|--------|
| Roasted Zucchini & Ricotta<br>fresh herbs, semidried tomatoes | \$5.00 | Crispy Eggplant Parmigiana<br>tomato fondue, basil aioli       | \$6.00 |
| Spinach & Kale Arancini<br>preserved lemon, saffron aioli     | \$5.00 | Bocconcini Caprese<br>macerated heirloom tomatoes, fresh basil | \$4.00 |

### MEAT

|                                                                                   |        |                                                                |        |
|-----------------------------------------------------------------------------------|--------|----------------------------------------------------------------|--------|
| Signature Meatballs<br>tomato fondue, parmigiano reggiano, fresh herbs            | \$4.50 | Braised Short Rib<br>crispy polenta cake, porcini mushroom jus | \$6.50 |
| Beef Carpaccio<br>focaccia crostino, horseradish aioli<br>pickled honey mushrooms | \$5.00 | Pancetta Wrapped Brussels Sprouts<br>parmesan cheese fondue    | \$4.50 |

### SEAFOOD

|                                                                 |        |                                                        |        |
|-----------------------------------------------------------------|--------|--------------------------------------------------------|--------|
| Seared Jumbo Scallop<br>squash purée, crispy pancetta           | \$9.00 | Tiger Prawn<br>garlic butter, white wine, herbs        | \$6.00 |
| Grilled Ahi Tuna<br>cucumber, peperonata, preserved lemon aioli | \$5.00 | Dungeness Crab Crostino<br>fennel, celery, basil aioli | \$7.50 |

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](mailto:SALES@GLOWBALGROUP.COM)

**BOOKING REQUEST**

GLOWBAL

COAST

Italian  
Kitchen

BY ITALIAN KITCHEN  
TRATTORIA

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