

# Italian Kitchen





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.



GLOWBALGROUP.COM



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.

## BOOK WITH US

SALES@GLOWBALGROUP.COM | 604 685 4569



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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 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

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

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



# EVENTS & PRIVATE DINING

This 140 seat venue is the perfect setting for your next lunch or dinner event. 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.

MAXIMUM  
SEATING  
CAPACITY

RESTAURANT - 140

SEMI  
PRIVATE  
ROOMS

SEMI PRIVATE - 30  
SEMI PRIVATE - 35

**BUYOUT  
AVAILABLE**

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

## BOOKING POLICY

Set menus for groups over 10 or more people. 50% deposit required.  
Guarantee number of attendees due 48 hours before event. 18% gratuity applicable



# **GROUP MENUS** **2021**

## **LUNCH SET A**

\$49

### **ANTIPASTI**

#### **Squash Soup**

ricotta tortellini, smoked duck breast, wild mushrooms

- or -

#### **Insalata Mista**

cucumber, tomatoes, radicchio, fennel  
carrots, citrus vinaigrette

### **SECONDI PIATTI**

#### **Crab Stuffed Salmon**

grilled asparagus, fingerling potatoes, baby heirloom tomatoes  
pesto, white wine butter sauce

- or -

#### **Truffle Spaghetti & Meatballs**

black truffle cream sauce, tomato fondue  
herbed ricotta

### **DOLCE**

#### **Tiramisu**

lemon mascarpone mousse, espresso soaked lady fingers  
mocha anglaise

PRICES DO NOT INCLUDE TAX & GRATUITY

## **LUNCH SET B**

\$59

### **ANTIPASTI**

#### **Antipasto Platter**

meatballs, prosciutto, burrata, wild mushroom & fontina arancini  
calamari, ahi tuna, charred radicchio, caprese salad

### **SECONDI PIATTI**

#### **Chicken Parmigiana**

stewed tomatoes, fior di latte, parmigiana  
roasted potatoes, seasonal vegetables

- or -

#### **Mediterranean Seabass**

saffron risotto, blistered cherry tomatoes  
beurre blanc

-or-

#### **Truffle Spaghetti & Meatballs**

black truffle cream sauce, tomato fondue  
herbed ricotta

### **DOLCE**

#### **Tiramisu**

lemon mascarpone mousse, espresso soaked lady fingers  
mocha anglaise

PRICES DO NOT INCLUDE TAX & GRATUITY



## DINNER SET A

\$69

### ANTIPASTI

#### Squash Soup

ricotta tortellini, smoked duck breast, wild mushrooms

- or -

#### Insalata Mista

cucumber, tomatoes, radicchio, fennel  
carrots, citrus vinaigrette

### SECONDI PIATTI

#### Red Wine Braised Beef Cheeks

truffled potato mash, crispy onions, charred broccolini

- or -

#### Crab Stuffed Salmon

grilled asparagus, fingerling potatoes, baby heirloom tomatoes  
pesto, white wine butter sauce

-or-

#### Penne Arrabbiata

pancetta, stewed tomatoes, burrata, chillies

### DOLCE

#### Tiramisu

lemon mascarpone mousse, espresso soaked lady fingers  
mocha anglaise

PRICES DO NOT INCLUDE TAX & GRATUITY

## DINNER SET B

\$82

### ANTIPASTI

#### Squash Soup

ricotta tortellini, smoked duck breast, wild mushrooms

- or -

#### Winter Salad

roasted winter squash, baby spinach, radicchio, toasted walnuts  
parma prosciutto, maple vinaigrette

### SECONDI PIATTI

#### Grilled Striploin

truffled potato mash, crispy onions  
charred broccolini

- or -

#### Sablefish

saffron risotto, grilled asparagus  
blistered cherry tomatoes, beurre blanc

### DOLCE

#### Cheesecake

hazelnut chocolate fudge, berry compote

PRICES DO NOT INCLUDE TAX & GRATUITY

## **DINNER SET C**

**\$95**

### **ANTIPASTI**

#### **Antipasto Platter**

meatballs, prosciutto, burrata, wild mushroom & fontina arancini  
calamari, ahi tuna, charred radicchio, caprese salad

### **SECONDI PIATTI**

#### **Pasta Platter**

Truffled Spaghetti & Meatballs  
Seafood Linguine  
Gnocchi Funghi

- & -

#### **Entrée Platter**

Sablefish  
Canadian Prime Striploin  
Jumbo Prawns & Scallops

### **DOLCE PLATTER**

#### **Tiramisu**

lemon mascarpone mousse, espresso soaked lady fingers  
mocha anglaise

- & -

#### **Zeppole di San Giuseppe**

nutella cream, mixed berry compote

PRICES DO NOT INCLUDE TAX & GRATUITY

## **DINNER SET D**

**\$110**

### **ANTIPASTI**

#### **Pan Seared Jumbo Scallops**

sweet pea puree, wild mushrooms, crispy prosciutto, sunchoke chips

- or -

#### **Crab Cake**

arugula pesto, mixed greens  
charred tomato and olive salsa

- or -

#### **Zuppa Al Pomodoro**

ricotta tortellini, fresh thorn basil

### **SECONDI PIATTI**

#### **Red Wine Braised Beef Cheeks**

truffled potato mash, crispy onions  
charred broccolini

- or -

#### **Lamb Rack**

herbed crust, carrot puree, mushroom arancini  
balsamic jus, salsa verde

- or -

#### **Sablefish**

saffron risotto, grilled asparagus  
blistered cherry tomatoes, beurre blanc

### **DOLCE**

#### **Cheesecake**

hazelnut chocolate fudge, berry compote

PRICES DO NOT INCLUDE TAX & GRATUITY

## **ADD ONs**

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### **Antipasto Platter**

\$15 per person

meatballs, prosciutto, burrata  
wild mushroom & fontina arancini  
calamari, ahi tuna  
charred radicchio  
caprese salad

### **Table Side Lobster**

### **Linguine Cacio e Pepe**

\$18 per person

fresh atlantic lobster  
cracked black pepper  
salt cured egg yolk  
shaved umbria black truffle



GLOWBAL RESTAURANT GROUP

**BOOK WITH US TODAY**

**CONTACT OUR CORPORATE RESTAURANT EVENT PLANNER, CLEA COSMANN**

ccosmann@glowbalgroup.com | 604-754-3653

GLOWBAL

COAST

Italian  
Kitchen

trattoria

BLACK+BLUE

ROOF

NOSH

FIVE  
SAILS