

A black and white photograph of a modern restaurant interior. The scene features a curved bar with a dark, textured back wall and a shelf of bottles. In the foreground, there are glasses and bottles on the bar. The background shows a large window with a view of the city and some hanging lights. A prominent red rectangular overlay is centered in the image, containing the text 'trattoria' and 'BURNABY' in white.

trattoria

BURNABY



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



trattoria

102 – 4501 KINGSWAY BURNABY, BC | 604 424 8779

This is a home-cooking hang out for friends, for family, for fun. Pizzas, pastas and classic Italian fare all prepared and served with love, in an energetic room where you can truly indulge in the art of sharing. It's a come-as-you-are and bring-everyone-from-the-beach kind of place. Kick off your flip flops (or your dress shoes!) and relax. You're at home here.

SPECIALTIES

Traditional Trattoria fare including hand tossed pizzas, platters of antipasto, pastas, meats and fish



**FUSS-FREE,
HOME-STYLE
ITALIAN.
SIMPLE,
FRESH,
CLASSIC.**

Glowbal Restaurant Group opened Trattoria Burnaby in the summer of 2015, making it an instant hit amongst family and friends alike. With an unpretentious menu that reads like a summer in Italy, Trattoria is a restaurant that complements any area, Burnaby included. Serving up home-style Italian favourites including forno baked pizzas, shared antipasti and pasta platters, seafood salad, beef carpaccio, eggplant involtini and more, plus its very own mozzarella bar. Trattoria embodies the virtues of true family-style cooking - simple, fresh and classic.

In the place of honour stands the Forno oven, an authentic wood-fired brick pizza oven capable of cooking pizzas to crisp, savoury perfection each and every time.

With floor-to-ceiling windows, clean white subway tile, generously stocked wine walls and Trattoria's signature red-and-white gingham napkins, the restaurant offers a warm, welcoming place to dine in comfort. Larger groups looking to feel right at home can take their pick of private dining options, from a secluded room, to lounge space, to a full restaurant buy-out, capable of comfortably accommodating parties from 10 to 168 guests. Group menus can be customized to meet exact specifications, offering guests a choice of courses including beef carpaccio or caprese salad and lamb shank or albacore tuna,

IT'S A
RESTAURANT THAT
COMPLEMENTS ANY
NEIGHBOURHOOD,
IN A SPACE THAT
SHOWCASES SIMPLE
COMFORT FOOD

plus a delicious dessert to cap off the night, all paired with the perfect Old or New World wine.

2010

Where to Dine Award
WHERE Magazine

2013

Best Westside Italian
Vancouver Courier Reader's Choice

Award of Excellence
Trip Advisor

2014

Best Restaurant
WestEnder - Best of the City

Best Mid Price Restaurant
WestEnder - Best of the City

Best Happy Hour

WestEnder - Best of the City

2015

Award of Excellence
Trip Advisor

2016

Award of Excellence
Trip Advisor

2017

Award of Excellence
Trip Advisor

2018

Award of Excellence
Trip Advisor

2019

Diners Choice
Open Table

Award of Excellence
Trip Advisor

2020

Best Restaurant Group
Golden Plate Awards



GROUP MENUS

2022

SET MENU A | \$45

ANTIPASTI

Caesar Salad
signature dressing, parmigiano-reggiano, herb croutons

PRINCIPALI

Spaghetti & Signature Meatballs
with herbed ricotta

or

Mushroom Arancini
risotto ball stuffed with fior di latte
on basil tomato sauce

or

Chicken Piccata
white wine & caper sauce, sautéed broccolini
spaghetti pomodoro

DOLCE

Tiramisu
mascarpone mousse, espresso soaked ladyfingers, biscotti

SET MENU B | \$65

ANTIPASTI TO SHARE

Sicilian Calamari
sicilian olives, capers, spicy tomato sauce

Burrata Crostini
eggplant caponata, basil

Focaccia
warm sicilian olives, tossed with chili & rosemary

COURSE 2

Caprese Salad
vine-ripened tomatoes, fior di latte
basil, balsamic reduction

COURSE 3

Braised Lamb
creamy gorgonzola polenta, crispy enoki, pan jus

or

Chicken Piccata
white wine & caper sauce, sautéed broccolini
spaghetti pomodoro

or

Spaghetti & Signature Meatballs
with herbed ricotta

DOLCE

Limoncello Trifle & Zeppole
vanilla cake, mascarpone cream, blueberry compote, lemon curd
& italian style doughnuts with chocolate gianduja

SET MENU C | \$85

FAMILY STYLE

ANTIPASTI

Focaccia
warm sicilian olives, tossed with chili & rosemary

Sicilian Calamari
sicilian olives, capers, spicy tomato sauce

Prosciutto Plate
sicilian olives, forno bread

Burrata Crostini
eggplant caponata, basil

COURSE 2

Caprese Salad
vine-ripened tomatoes, fior di latte
basil, balsamic reduction

Caesar Salad
signature dressing, parmigiano-reggiano, herb croutons

Arugula
extra virgin olive oil, lemon, pecorino

COURSE 3

Choose any 4 dishes from the pasta or
signature dishes section

DOLCE

Limoncello Trifle & Zeppole
vanilla cake, mascarpone cream, blueberry compote, lemon curd
& italian style doughnuts with chocolate gianduja

ADD ON PLATTERS

PASTA 10pp

TRUFFLED SPAGHETTI & SIGNATURE MEATBALLS

CRISPY GNOCCHI | RIGATONI BOLOGNESE | LINGUINE GAMBERI

Antipasto 10pp

PROSCIUTTO | SIGNATURE MEATBALLS | CAPRESE SALAD

EGGPLANT CAPONATA | CALAMARI | SICILIAN OLIVES | FORNO BREAD



BOOK WITH US TODAY

604 424 8779

info@trattoriaburnaby.ca

GLOWBAL

COAST

Italian
Kitchen

trattoria

BLACK+BLUE

THE
ROOF

FIVE
SAILS

RILEY'S
FISH & STEAK