

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 several glasses and bottles on the bar. The ceiling has exposed pipes and modern lighting fixtures. A large red rectangular overlay is positioned in the center, containing the text 'trattoria' in a large, white, lowercase sans-serif font, and 'BURNABY' in a smaller, white, uppercase sans-serif font below it.

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](http://glowbalgroup.com)



# trattoria

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102 – 4501 KINGSWAY BURNABY, BC | 604 424 8779

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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

## CONTACT US

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604 424 8779  
INFO@TRATTORIABURNABY.CA



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

Global 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

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

be customized to meet exact specifications, offering guests a choice of courses including beef carpaccio or caprese salad and lamb shank or albacore tuna, 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

2021

## SET MENU A | \$35

### ANTIPASTI

#### Mista Salad

shaved radish, carrots, fennel, tomatoes, cucumbers  
greens, citrus vinaigrette

### PRINCIPALI

#### Spaghetti & Signature Meatballs

with herbed ricotta

or

#### Eggplant Parmesan

breaded eggplant, fior di latte, tomato coulis  
baby arugula salad, shaved parmesan

### DOLCE

#### Tiramisu

mascarpone mousse, espresso soaked ladyfingers, biscotti



Mista Salad



Spaghetti & Signature Meatballs



Eggplant Parmesan



Tiramisu

## SET MENU B | \$41

### ANTIPASTI

#### Caesar Salad

signature dressing, parmigiano-reggiano, herb croutons

### PRINCIPALI

#### Spaghetti & Signature Meatballs

with herbed ricotta

or

#### Penne Arrabbiata

pancetta, chili, tomato basil sauce, crème fraîche

or

#### Chicken Parmigiana

herb breaded, topped with tomato sauce  
fior di latte, served with lemon dill forked potatoes  
& seasonal vegetables

### DOLCE

#### Tiramisu

mascarpone mousse, espresso soaked ladyfingers, biscotti



Caesar Salad



Spaghetti & Signature Meatballs



Penne



Chicken Parmigiana



Tiramisu



## SET MENU C | \$51

### ANTIPASTI

#### Beef Carpaccio

pepper crusted beef, truffle vinaigrette, arugula  
crispy capers, parmesan, forno bread

or

#### Mista Salad

shaved radish, carrots, fennel, tomatoes, cucumbers  
greens, citrus vinaigrette

### PRINCIPALI

#### Truffled Spaghetti & Signature Meatballs

truffle cream sauce, herbed ricotta

or

#### Braised Lamb Shank

risotto milanese, seasonal vegetables, gremolata

or

#### Chicken Piccata

sautéed with white wine & capers  
served with lemon dill forked potatoes & seasonal vegetables

or

#### Eggplant Parmesan

breaded eggplant, fior di latte, tomato coulis, baby arugula salad  
shaved parmesan

### DOLCE

#### Limoncello Trifle & Zeppole

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



Beef Carpaccio



Mista



Truffled Spaghetti & Signature Meatballs



Braised Lamb Shank



Chicken Piccata



Eggplant Parmesan



Limoncello Trifle & Zeppole

# SET MENU D | \$68

## TO SHARE

### Antipasto Platter

prosciutto, coppa, sopressata, caprese salad, burrata  
signature meatballs, sicilian calamari forno bread, grissini

## INSALATA

### Mista Salad

shaved radish, carrots, fennel, tomatoes, cucumbers  
greens, citrus vinaigrette

or

### Caesar Salad

signature dressing, parmesan cheese, herb croutons

## PRINCIPALI

### Beef Striploin

lemon & dill forked potatoes, seasonal vegetables  
red wine jus

or

### Chicken Parmigiana

herb breaded, topped with tomato sauce  
fior di latte, served with lemon dill forked potatoes & seasonal vegetables

or

### Spaghetti & Signature Meatballs

with herbed ricotta

or

### Eggplant Parmesan

breaded eggplant, fior di latte, tomato coulis, baby arugula salad  
shaved parmesan

## DOLCE

### Limoncello Trifle & Zeppole

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



Antipasto Platter



Mista Salad



Caesar Salad



Beef Striploin



Chicken Parmigiana



Spaghetti & Signature Meatballs



Eggplant Parmesan



Limoncello Trifle & Zeppole

## SET MENU E | \$85

### TO SHARE

#### Burrata & Prosciutto

prosciutto di parma, pesto, marinated tomatoes  
forno bread

#### Sicilian Calamari

sicilian olives, capers, spicy tomato sauce

#### Beef Carpaccio

pepper crusted beef, truffle vinaigrette, arugula  
crispy capers, parmesan, forno bread

#### Caprese Salad

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



Burrata & Prosciutto



Sicilian Calamari



Beef Carpaccio



Caprese Salad

**MENU CONTINUED ON NEXT PAGE...**

# SET MENU E | \$85

## SECONDI

### Penne Arrabbiata

pancetta, chili, tomato basil sauce, crème fraîche  
or

### Truffled Spaghetti & Signature Meatballs

truffle cream sauce, herbed ricotta



Penne Arrabbiata



Truffled Spaghetti & Signature Meatballs

## PRINCIPALI

### Beef Striploin

lemon & dill forked potatoes, seasonal vegetables  
red wine jus  
or

### Braised Lamb

risotto milanese, seasonal vegetables  
gremolata  
or

### Chicken Piccata

sautéed with white wine & capers  
served with lemon dill forked potatoes  
& seasonal vegetables



Beef Striploin



Braised Lamb

## DOLCE

### Tiramisu

mascarpone mousse  
espresso soaked ladyfingers, biscotti



Chicken Piccata



Tiramisu



**BOOK WITH US TODAY**

**604 424 8779**

**info@trattoriaburnaby.ca**

