

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



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

CONTACT US

SALES@GLOWBALGROUP.COM
604 685 4569



**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 Tenderloin (6oz)

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 Tenderloin



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 (10oz)

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 Tenderloin



Braised Lamb

DOLCE

Tiramisu

mascarpone mousse
espresso soaked ladyfingers, biscotti



Chicken Piccata



Tiramisu



BOOK WITH US TODAY

Contact our Director of Sales

BRENT O'CONNOR

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