

A black and white photograph of a restaurant interior. The scene is divided into two main areas. On the left, there are several tables set with white tablecloths and dark chairs. On the right, there is a bar area with a long counter and a display of bottles. The ceiling features recessed lighting and track lighting. A large red rectangular overlay is positioned in the center of the image, containing the text 'trattoria' and 'KITSILANO' in white.

trattoria

KITSILANO



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

1850 WEST 4TH AVE, VANCOUVER, BC | 604 732 1441

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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604 685 4569



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

Trattoria provides the Kitsilano area with a place to gather offering a relaxed atmosphere for food and wine lovers. The restaurant seats 90, including a social bar lounge area as well as an intimate patio for 20. "We envisioned a restaurant that would complement any neighbourhood, in a space that would showcase simple comfort food," says Emad Yacoub.

The menu amps up traditional Italian trattoria-style cuisine. A few favourites include: bruschetta with heirloom tomatoes, basil and olive oil, signature hand stretched thin-crust forno-baked pizzas, antipasto platters replete with eggplant parmigiana, forno roasted clams, Signature Meatballs and calamari with spicy tomato fonduta, signature pasta platter with spaghetti and meatballs, penne pomodoro, gnocchi pesto and lasagna, and for dessert, house-made tiramisu and chocolate filled fritters.

Fifty wine and champagne selections have been chosen to complement the food offerings. They represent major wine regions in Italy – Tuscany, Piedmont, Veneto and Sicily – as well as a few boutique California and BC wineries. Every neighbourhood needs a Trattoria.

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

"At the Trattoria... it comes down to
good food, great service and everyday
prices for yummy, yummy food."

- Vancouver Sun

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



Antipasto Platter



Mista Salad

INSALATA

Mista Salad

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

or

Caesar Salad

signature dressing, parmesan cheese, herb croutons



Caesar Salad



Beef Tenderloin

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



Chicken Parmigiana



Spaghetti & Signature Meatballs

DOLCE

Limoncello Trifle & Zeppole

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



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



Chicken Piccata



Tiramisu

DOLCE

Tiramisu

mascarpone mousse

espresso soaked ladyfingers, biscotti



BOOK WITH US TODAY

Contact our Director of Sales

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GLOWBAL

COAST

Italian
Kitchen

trattoria

BLACK+BLUE

ROOF

NOSH

FIVE
SAILS