

A black and white photograph of a restaurant interior. The scene shows a dining area with round tables covered in white cloths and dark wooden chairs. In the background, there are circular wall decorations and a bar area with shelves of bottles. A large red rectangular overlay is positioned in the center, containing the text 'trattoria' in a large, white, lowercase sans-serif font, and 'KITSILANO' in a smaller, white, uppercase sans-serif font below it.

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.

GLOWBAL

COAST

Italian
Kitchen

trattoria

BLACK+BLUE

ROOF

FIVE
SAILS

RILEY'S
FISH & STEAK

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



**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

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

604 732 1441

info@trattoriakitsilano.ca

GLOWBAL

COAST

Italian
Kitchen

trattoria

BLACK+BLUE

THE
ROOF

FIVE
SAILS

RILEY'S
FISH & STEAK