

A black and white photograph of a modern restaurant interior. The scene shows several tables set with white tablecloths, glassware, and plates. In the foreground, a table is set with a checkered napkin, a glass of water, and a wine glass. To the right, there is a bar area with a white countertop and several high stools. The background features a wall with a geometric pattern and a circular ceiling light fixture. A large red overlay is positioned in the center of the image, containing the text 'trattoria' in a large, white, lowercase sans-serif font, and 'PARK ROYAL' in a smaller, white, uppercase sans-serif font below it.

trattoria

PARK ROYAL



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



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

Trattoria Park Royal, which follows the same concept as the original Trattoria (located on West Fourth Avenue), marks GLOWBAL's ninth Vancouver restaurant.

Part of the exciting expansion project at West Vancouver's popular Park Royal shopping centre, Trattoria is located on the exterior of Park Royal South. Staying true to the Trattoria brand that GLOWBAL has nurtured since opening the first location in 2008, guests to the new space can look forward to traditional Trattoria cuisine, inspired wine selections and friendly service, enjoyed in comfortable surroundings. It 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.

At Trattoria the menu reads like a summer in Italy, with classic ingredients, masterfully combined, and served without a lot of fuss and bother. This is what Italian food should be.

Trattoria boasts an expansive dining room with floor-to-ceiling windows, a sunny rooftop patio, plus cozy patio seating out front the entrance of the restaurant.

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

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.

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

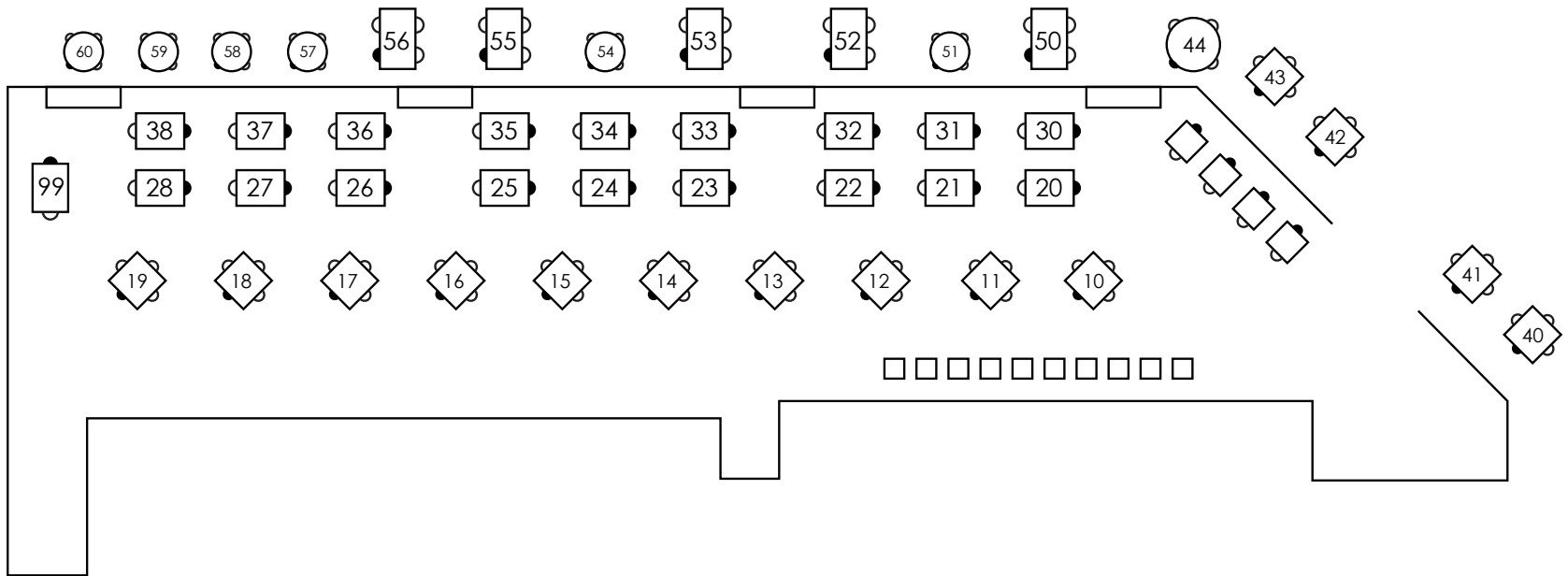
Best Restaurant Group
Golden Plate Awards

Guests looking for a refined garden retreat from a busy day of shopping can enjoy Trattoria Pizzeria's rooftop patio for lunch, dinner and weekend brunch on the roof at Trattoria Park Royal.

With fireplaces and hanging baskets overflowing with fresh herbs and lush foliage, Trattoria Pizzeria exudes authentic Italian charm perfect for luncheons, late nights and date nights alike. Guests can enjoy the convenience of rooftop parking and a dedicated garden gate entrance that instantly transports diners to the Tuscan countryside, right in the heart of the North Shore.

On the menu is a range of mouth-watering conventional and nonconventional pizzas, antipasto selections, and more. Complemented by a handpicked wine cellar featuring exceptional Italian vintages and New and Old World offerings, plus a classically inspired cocktail list.





TRATTORIA PARK ROYAL FLOOR PLAN



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



Caesar Salad



Spaghetti & Signature Meatballs

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



Penne



Chicken Parmigiana

DOLCE

Tiramisu

mascarpone mousse, espresso soaked ladyfingers, biscotti



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 8777

info@trattoriaparkroyal.ca

GLOWBAL

COAST

Italian
Kitchen

trattoria

BLACK+BLUE

ROOF

NOSH

FIVE
SAILS