

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](http://glowbalgroup.com)



# trattoria

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757 MAIN ST, PARK ROYAL SOUTH, WEST VANCOUVER BC | 604 424 8777

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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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SALES@GLOWBALGROUP.COM  
604 685 4569



**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**

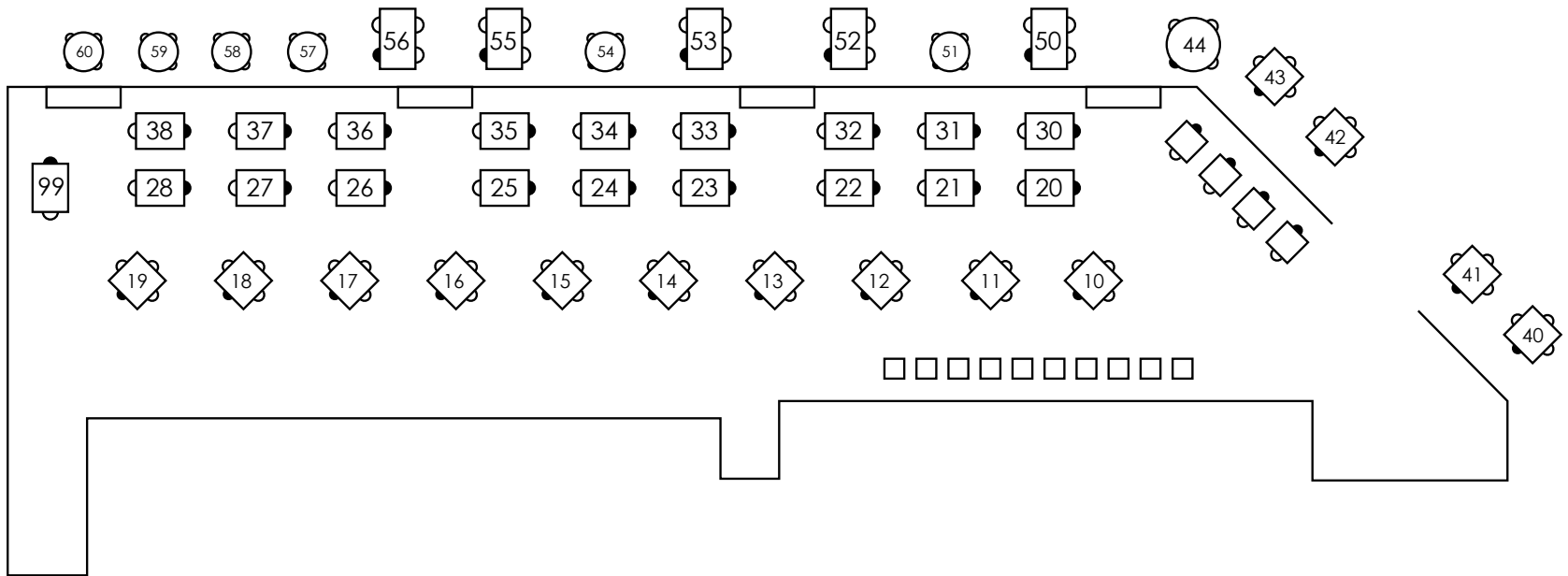
Best Restaurant Group  
Golden Plate Awards

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.






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TRATTORIA PARK ROYAL FLOOR PLAN

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# 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



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



Eggplant Parmesan



Limoncello Trifle & Zeppole

## DOLCE

### Limoncello Trifle & Zeppole

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

## 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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GLOWBAL

COAST

Italian  
Kitchen

trattoria

BLACK+BLUE

ROOF

NOSH

FIVE  
SAILS