

A black and white photograph of a modern restaurant interior. The scene is dominated by a curved bar in the foreground, with various bottles and glasses on the counter. In the background, there are large windows and a person standing near the entrance. A prominent red rectangular overlay is centered in the image, containing the text 'trattoria' and 'BURNABY' in white.

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.

HOURS

MONDAY - FRIDAY | 11:30AM - LATE

SATURDAY & SUNDAY | 10:30AM - LATE

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

SET MENU A | \$31

Inclusive of tax and gratuity

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 | \$39

Inclusive of tax and gratuity

ANTIPASTI

Caesar Salad

signature dressing, parmigiano-reggiano, herb croutons

PRINCIPALI

Spaghetti & Signature Meatballs

with herbed ricotta

or

Gnocchi

pesto, tomato bruschetta

or

Chicken Parmigiana

breaded, topped with tomato sauce
mozzarella cheese, served with lemon & dill forked potatoes
seasonal vegetables

DOLCE

Tiramisu

mascarpone mousse, espresso soaked ladyfingers, biscotti



Caesar Salad



Spaghetti & Signature Meatballs



Gnocchi



Chicken Parmigiana



Tiramisu

SET MENU C | \$51

Inclusive of tax and gratuity

ANTIPASTI

Beef Carpaccio

pepper crusted beef, truffle vinaigrette, arugula
crispy capers, parmesan, forno bread
or

Beet Salad

roasted beets, arugula, valencia almonds, goats cheese
sweet mustard vinaigrette

PRINCIPALI

Truffled Spaghetti & Signature Meatballs

truffle cream sauce, herbed ricotta
or

Braised Lamb Shank

risotto milanese, seasonal vegetables, gremolata
or

Seared Salmon

lemon & dill forked potatoes, seasonal vegetables, pea purée
or

Eggplant Parmesan

breaded eggplant, fior di latte, tomato coulis, baby arugula salad
shaved parmesan

DOLCE

Black Forest Trifle & Zeppole

decadent chocolate cake, mascarpone cream, amarena cherry
italian style doughnuts with chocolate gianduja



Beef Carpaccio



Beet Salad



Truffled Spaghetti & Signature Meatballs



Braised Lamb Shank



Seared Salmon



Eggplant Parmesan



Black Forest Trifle & Zeppole

SET MENU D | \$68

Inclusive of tax and gratuity

TO SHARE

Antipasto Platter

prosciutto, coppa, sopressata, chickpea spread with olives
caprese salad, burrata, gorgonzola, signature meatballs
forno bread, grissini sticks

INSALATA

Mista Salad

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

or

Caesar Salad

signature dressing, parmesan cheese, herb croutons

PRINCIPALI

Beef Tenderloin

lemon & dill forked potatoes, seasonal vegetables
salsa verde, red wine jus

or

Seared Salmon

lemon & dill forked potatoes, seasonal vegetables, pea purée

or

Spaghetti & Signature Meatballs

with herbed ricotta

or

Eggplant Parmesan

breaded eggplant, fior di latte, tomato coulis, baby arugula salad
shaved parmesan

DOLCE

Black Forest Trifle & Zeppole

decadent chocolate cake, mascarpone cream, amarena cherry
italian style doughnuts with chocolate gianduja



Antipasto Platter



Mista Salad



Caesar Salad



Beef Tenderloin



Seared Salmon



Spaghetti & Signature Meatballs



Eggplant Parmesan



Black Forest Trifle & Zeppole

SET MENU E | \$89

Inclusive of tax and gratuity

TO SHARE

Burrata & Prosciutto

prosciutto di parma, pesto, marinated tomatoes
forno bread

Sicilian Calamari

sicilian olives, capers, spicy tomato sauce

Bruschetta

tomato bruschetta, chickpea spread, macedonian feta
marinated olives, forno bread

Beef Carpaccio

pepper crusted beef, truffle vinaigrette, arugula
crispy capers, parmesan, forno bread

Caprese Salad

vine ripened tomatoes, buffalo mozzarella
basil, balsamic reduction

MENU CONTINUED ON NEXT PAGE...



Burrata & Prosciutto



Sicilian Calamari



Bruschetta



Beef Carpaccio



Caprese Salad

SET MENU E | \$89

Inclusive of tax and gratuity

SECONDI

Crab & Lobster Ravioli

lemon butter sauce, chives, broccolini
solegiate tomatoes

or

Truffled Spaghetti & Signature Meatballs

truffle cream sauce, herbed ricotta



Crab & Lobster Ravioli



Truffled Spaghetti & Signature Meatballs

PRINCIPALI

Beef Tenderloin

lemon & dill forked potatoes, seasonal vegetables
salsa verde, red wine jus

or

Seared Salmon

lemon & dill forked potatoes, seasonal vegetables, pea purée

or

Chicken Marsala

sautéed with marsala, wild mushrooms, thyme
served with lemon & dill forked potatoes
seasonal vegetables



Beef Tenderloin



Seared Salmon



Chicken Marsala



Tiramisu

DOLCE

Tiramisu

mascarpone mousse
espresso soaked ladyfingers, biscotti



BOOK WITH US TODAY

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