

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 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.

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.**

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

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
soleggiate 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

sales@glowbalgroup.com | 604 685 4569