

• BY ITALIAN KITCHEN •



TRATTORIA



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

BY ITALIAN KITCHEN  
TRATTORIA

BLACK+BLUE

ROOF

FIVE SAILS

RILEY'S  
FISH & STEAK

GLOWBALGROUP.COM



BY ITALIAN KITCHEN



TRATTORIA

102 - 4501 KINGSWAY, BURNABY | 604 424 8779

## AUTHENTIC MODERN ITALIAN

Step into a world where time-honoured Italian traditions meet the art of sharing! Inspired by our beloved sister location Italian Kitchen, we bring you an authentic Italian experience like no other. Indulge in our freshly made pastas, crafted with care and passion using tried-and-tested old-world recipes. Each bite is a journey through the rich culinary history of Italy.

Trattoria by Italian Kitchen offers an authentic Italian dining experience in the heart of Burnaby. Trattoria blends classic Italian flavors with modern flair, providing a warm and inviting atmosphere perfect for both intimate gatherings and large celebrations.

Under the direction of Chef Matteo Fontana, our menu highlights beloved Italian dishes with a contemporary twist. Signature offerings include the Truffle Spaghetti & Meatballs, 100-Layer Lasagna, and the renowned Tableside Tiramisu for Two. For guests seeking something more elevated, our entrees feature premium options such as Pan-Seared Sablefish, Forno-Roasted Rib-Eye, and Braised Lamb Shank, ensuring there's something for every palate.





For events, Trattoria offers three distinct spaces. The Cellar Room, with its elegant wine wall, is ideal for intimate dinners or small receptions. The Mezzanine, featuring the Vista Room with Italian vista wallpaper and a stunning glass wall, provides a versatile setting for various gatherings. Additionally, the heated and covered patio offers a beautiful outdoor option, perfect for year-round events. Each space is designed for customizable experiences, whether for corporate functions, weddings, or social celebrations.

At Trattoria by Italian Kitchen, we are committed to delivering exceptional service and unforgettable culinary experiences. As part of the Glowbal Restaurant Group, we bring years of expertise in crafting memorable moments for every occasion.





# EVENTS & PRIVATE DINING

Our venue is the perfect setting for your next lunch or dinner event. Trattoria features a spacious main dining area, as well as two private dining spaces: The Cellar Room and The Vista Room. For those who prefer an al fresco dining experience, our year-round heated outdoor patio graces you at the main entrance.



## SEATING CAPACITY

	SEATED	STANDING
Garden Patio	55	60
The Cellar Room	34	40
The Vista Room	16	
Mezzanine	70	80
Full Buyout	200	250

## Buyout Available

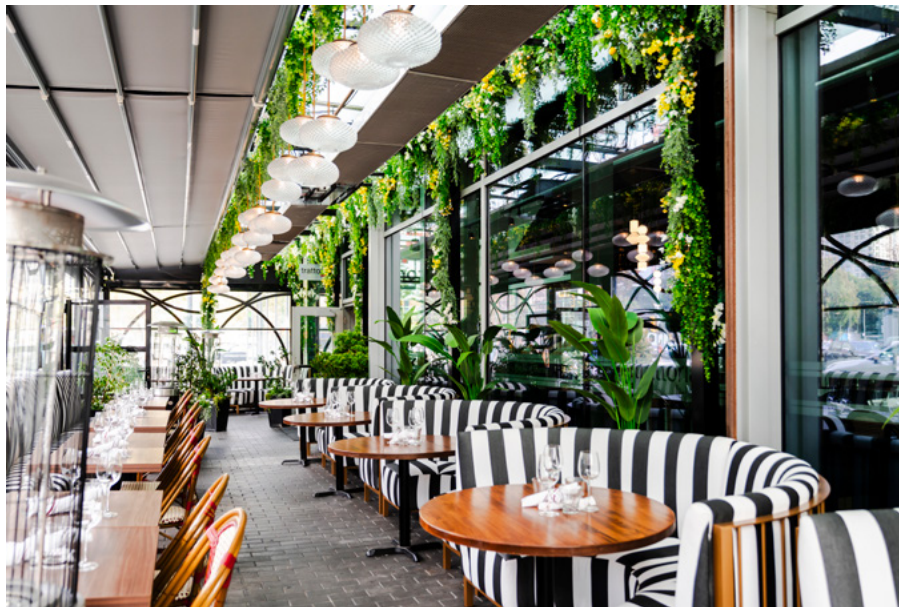
Buyout capacity & cost contingent on day of the week and time of the year.

[VIRTUAL TOUR](#)

## BOOKING POLICY

Set menus for groups over 12 guests. 50% deposit required. Guarantee number of guests due 72 hours before event. 18% gratuity applicable

THE GARDEN PATIO



THE CELLAR ROOM



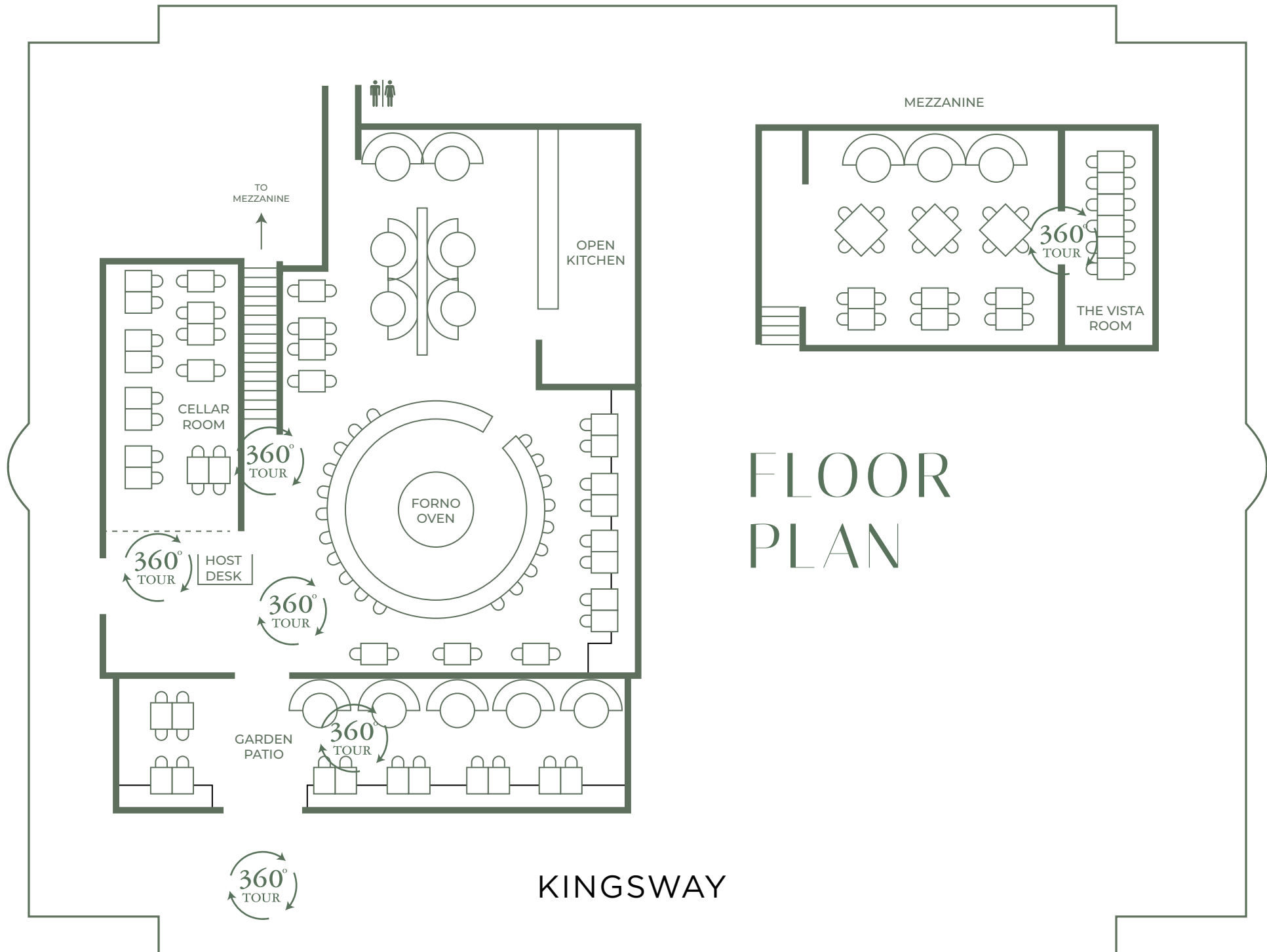
THE VISTA ROOM



DINING ROOM

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# FLOOR PLAN

KINGSWAY

# GROUP MENUS

2026



# CANAPÉS

MINIMUM ORDER OF 24 PIECES

**Suppli di Carbonara \$4.00** NF  
crispy breaded macaroni carbonara

**Tortelloni \$4.50**  
stuffed with spinach & ricotta, sun-dried tomato cream, pesto

**Zucchini & Ricotta Flatbread \$4.00** NF  
fresh herbs, semi-dried tomatoes

**Asparagus & Stracciatella Flatbread \$4.50** NF V  
hummus

**Spinach Arancini \$4.00** NF  
mustard aioli

**Mozzarella Fritta \$4.00** NF  
fresh herbs, semi-dried tomatoes

**Bocconcini Caprese \$4.00** NF GF  
charred heirloom tomatoes, fresh basil

**Burrata & Creamed Leeks \$4.50** NF  
marinated mushrooms, pickled mustard seeds

**Hummus Bite \$4.00** NF DF VE  
endive, asparagus

**Avocado Toast \$4.00** NF  
crispy shallots, espelette

**Tomato Bruschetta \$4.00** VE  
basil, olive oil

**Vegetarian Spring Rolls \$4.50** NF DF  
sweet chili sauce

**Beef Carpaccio \$5.00** NF GF  
mustard dressing, shaved Tuscan pecorino

**Spicy Capicola & Cream Cheese \$4.50** NF GF  
fresh herbs, semi-dried tomatoes

**Seared Jumbo Scallop \$6.00** NF GF  
squash purée, crispy prosciutto

**Seared Ahi Tuna \$5.00** NF GF  
cucumber, peperonata, lemon aioli

**Tiger Prawn \$6.00** NF GF  
herb and citrus butter, white wine, herbs

**Signature Meatballs \$4.50** NF  
tomato fondue, parmesan

**Mortadella & Burrata \$5.00**  
pistachio crumble, grilled focaccia

**Braised Lamb Shank \$5.50** NF  
crispy polenta cake, lamb jus, cucumber, red wine vinaigrette

**Lemon Rosemary Chicken Skewers \$4.50** NF GF  
tzatziki dip

**Smoked Salmon Blinis \$4.50** NF  
dill cream cheese, crème fraîche

**Prosciutto & Melon Spiedino \$4.50** NF DF GF  
cantaloupe, balsamic glaze

NF NUT FREE

GF GLUTEN FRIENDLY

DF DAIRY FREE

VE VEGAN

ALL FOOD IS PREPARED IN AN ENVIRONMENT THAT CONTAINS NUTS, GLUTEN, DAIRY, AND SEAFOOD. CROSS-CONTAMINATION MAY OCCUR.

PRICES DO NOT INCLUDE TAX & GRATUITY



## SWEETS

MINIMUM ORDER OF 24 PIECES | PRICED PER PIECE

**French Macarons \$3.50** GF  
assorted flavours

**Lemon Tart \$3.50** NF  
whipped meringue

**Mini Cheesecake \$3.50**  
assorted selection

**Squares & Bars \$3.50**  
assorted selection of cakes

**Tiramisu Cups \$3.50**  
mascarpone mousse  
espresso-soaked ladyfingers  
MAY CONTAIN NUTS

**Torta di Cioccolato \$3.50** GF  
hazelnut cream, candied hazelnuts

**Torta all'Arancia \$3.50**  
vanilla crema chantilly  
candied orange, pistachio

## PLATTERS

MINIMUM 15 GUESTS | PRICED PER GUEST

**Chef's Selection of Charcuterie \$18.00**  
cured meats, mustard, gherkins, sicilian olives  
mostarda, crackers

GLUTEN FRIENDLY AND DAIRY FREE OPTIONS AVAILABLE

**Chef's Selection of Cheeses \$18.00**  
selection of local and imported cheeses, mostarda  
salted mixed nuts, crackers

GLUTEN FRIENDLY AND NUT FREE OPTIONS AVAILABLE

**Fresh Seasonal Fruit Platter \$12.00** GF NF DF  
selection of fresh sliced fruit

**Antipasto Vegetarian Platter \$17.00** GF NF  
grilled & marinated vegetables, pickled olives  
hummus, artichoke dip, crackers & condiments

**Mini Dessert Platter \$12.00**  
chef's selection of squares, bars, cakes, and mini treats

NF NUT FREE

GF GLUTEN FRIENDLY

DF DAIRY FREE

VE VEGAN

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## GROUP BRUNCH

**\$29**

**Forno Bread with whipped butter**

### PRINCIPALI

#### **Classic Benny**

prosciutto cotto, english muffin, poached eggs  
hollandaise sauce, brunch potatoes, mixed greens

- or -

#### **Florentine Avocado Benny**

sautéed spinach, english muffin, poached eggs  
hollandaise sauce, brunch potatoes, mixed greens

- or -

#### **Trattoria Breakfast**

scrambled eggs, chicken sausage, double-smoked bacon  
brunch potatoes, house focaccia

- or -

#### **Forno French Toast**

milk bread, orange butter, maple syrup

### DOLCE

#### **Torta all'arancia**

orange citrus cake, vanilla crema chantilly  
candied orange, pistachio



## GROUP LUNCH

**\$40**

### ANTIPASTI

#### **Caesar Salad**

baby gem lettuce, parmigiano reggiano, garlic croutons

### PRINCIPALI

#### **Chicken Parmigiana**

hand pounded & breaded  
vodka sauce, mozzarella

- or -

#### **Rigatoni Vodka all'Amatriciana**

pancetta, san marzano tomatoes  
vodka, cream, pecorino  
topped with burrata

- or -

#### **Fusilli Funghi**

roasted mushrooms, pesto  
parmigiano reggiano

- or -

#### **Eggplant Cutlet Milanese**

breaded, roasted tomato fondue  
baby argula, burrata



## GROUP MENU A

**\$48**

### ANTIPASTI

#### **Caesar Salad**

baby gem lettuce, parmigiano reggiano  
garlic croutons

- or -

#### **Tomato Bisque**

cream, croutons, basil

### PRINCIPALI

#### **Chicken Parmigiana**

hand pounded & breaded  
vodka sauce, mozzarella

- or -

#### **Rigatoni Vodka all'Amatriciana**

pancetta, san marzano tomatoes  
vodka, cream, pecorino, topped with burrata

- or -

#### **Eggplant Cutlet Milanese**

breaded, roasted tomato fondue  
baby arugula, burrata

### DOLCE

#### **Tiramisu**

mascarpone mousse, espresso soaked lady fingers  
mocha, anglaise



## GROUP MENU B

**\$59**

### ANTIPASTI FOR THE TABLE

#### **Assorted Bruschetta in Fresh Forno Bread**

Tomato & Basil | Roasted Mushroom Pesto

- & -

#### **Suppli' Di Carbonara**

crispy breaded macaroni carbonara sticks

### INSALATA

#### **Caprese Salad**

vine tomatoes, buffalo mozzarella, pesto

- or -

#### **Caesar Salad**

baby gem lettuce, parmigiano reggiano, garlic croutons

### PRINCIPALI

#### **Forno Salmon**

roasted sicilian cherry tomato medley, olives, capers

- or -

#### **Truffle Spaghetti & Meatballs**

black truffle cream sauce, tomato fondue, herbed ricotta

- or -

#### **Mushroom Risotto**

roasted mushrooms, pesto, parmigiano reggiano

### DOLCE

#### **Torta all'Arancia**

orange citrus cake, vanilla crema chantilly  
candied orange, pistachio



## GROUP MENU C

\$75

### ANTIPASTI

#### **Forno Bread**

extra virgin olive oil, aged balsamic

### PRIMI

#### **Caprese Salad**

vine tomatoes, buffalo mozzarella, pesto

- or -

#### **Beef Carpaccio**

mustard dressing, shaved tuscan pecorino, fried capers, baby arugula

- or -

#### **Tomato Bisque**

cream, croutons, basil

### SECONDI

#### **Roasted Forno Chicken**

herb marinated ½ chicken, grilled asparagus, fingerling potatoes

- or -

#### **12oz Forno Striploin**

black peppercorn butter, asparagus, roasted potatoes

- or -

#### **Nodi Marini Fra Diavolo**

scallops, prawns, pepperoncino, garlic, tomatoes, olives, capers, aglio e olio

- or -

#### **Eggplant Cutlet Milanese**

breaded, roasted tomato fondue, baby arugula, burrata

### DOLCE

#### **Tiramisu**

mascarpone mousse, espresso soaked lady fingers, mocha, anglaise

- or -

#### **Torta di Cioccolato**

chocolate cake, hazelnut cream, candied hazelnuts



# FAMILY STYLE MENU

## 3 Courses | \$79 per person

Choose 2 Antipasti, 1 Insalata, 2 Pasta or Secondi, 1 Dolce

### ANTIPASTI

#### **Mozzarella in Carozza**

fried fior di latte, tomato fondue

#### **Suppli' di Carbonara**

crispy breaded macaroni carbonara sticks

#### **Beef Carpaccio**

mustard dressing, shaved tuscan pecorino  
fried capers, baby arugula

#### **Shrimp & Calamari Fritto Misto**

shishito pepper, calabrian chili aioli

#### **Sicilian Mussels**

olives, capers, 'nduja sausage, white wine, lemon

#### **Bruschetta**

tomato & basil, olive oil

### INSALATA

#### **Caesar**

baby gem lettuce, parmigiano reggiano  
garlic croutons

#### **Caprese**

vine tomatoes, buffalo mozzarella, pesto

#### **Tiramisu**

mascarpone mousse  
espresso-soaked ladyfingers

### PASTA

#### **Truffle Spaghetti & Meatballs**

black truffle cream sauce  
tomato fondue, herbed ricotta

#### **Linguine Frutti di Mare**

fresh saffron linguine, clams, mussels, calamari  
oregano, brown butter gremolata

#### **Nodi Marini Fra Diavolo**

scallops, prawns, peperoncino, garlic, tomatoes  
olive, capers, aglio e olio

#### **Rigatoni Vodka all'Amatriciana**

pancetta, San Marzano tomatoes, vodka  
cream, pecorino, topped with burrata

#### **Mafaldine Carbonara**

pancetta, cracked black pepper, cream  
pecorino romano

#### **Tortelloni**

stuffed with spinach & ricotta  
sun-dried tomato cream, pesto

#### **Triangoli**

roasted chicken & preserved lemon stuffed  
english peas, oregano, rich chicken jus  
parmigiano reggiano

### DOLCE

#### **Torta all'Arancia**

orange citrus cake, vanilla crema chantilly  
candied orange, pistachio

### SECONDI

#### **Roasted Salmon**

roasted sicilian cherry tomato medley  
olives, capers

#### **Chicken Parmigiana**

hand pounded & breaded, vodka sauce  
mozzarella

#### **Eggplant Cutlet Milanese**

breaded, roasted tomato fondue  
baby arugula, burrata

#### **Forno Roasted Chicken**

herb marinated ½ chicken, grilled asparagus  
fingerling potatoes

#### **Forno Striploin**

black peppercorn butter, asparagus  
roasted potatoes

#### **Braised Lamb Shank**

creamy soft polenta, asparagus  
gremolata, lamb jus

### VERDURE

#### **Brussels Sprouts**

lemon, capers, chillies, parmesan cheese

#### **Forno Asparagus**

garlic butter, gremolata

#### **Fingerling Potatoes**

fried rosemary, lemon, garlic

#### **Torta di Cioccolato**

chocolate cake, hazelnut cream  
candied hazelnuts



## ADD ONS

PRICED PER PERSON

**Cheese Bread \$5**

**Garlic Bread \$3**

**Antipasti Platter \$15**

olives, baked meatballs, suppli' di carbonara, fritto misto, mozzarella in carrozza, forno bread, pesto

**Prosciutto Platter \$12**

marinated vegetables, roasted tomatoes, pepperonata, forno bread

## BRUSCHETTAS

**Tomato & Basil \$10**

olive oil

**Zucchini & Stracciatella \$11**

pesto, tuscan pecorino

**Roasted Mushroom \$11**

pesto, tuscan pecorino

## PIZZAS FOR THE TABLE

**Margherita \$21**

tomato, basil, fior di latte

**Prosciutto \$24**

arugula, prosciutto di parma  
stracciatella, tomato sauce

**Funghi \$22**

smoked pancetta, mushrooms  
creamed leeks, sprouts, provolone

**Hawaiian \$22**

spicy capocollo, roasted pineapple  
pepperonata, fior di latte

**Formaggio \$22**

asiago, fior di latte, gorgonzola  
rosemary, potatoes



## BOOK WITH US TODAY

604 424 8779 | SALES@GLOWBALGROUP.COM

**BOOKING REQUEST**

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