

# Italian Kitchen *The Art of Sharing*

OVERVIEW

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## ITALIAN KITCHEN OFFERS A TASTE OF LA DOLCE VITA

A spectacular coalescence of old-world charm and new-world sophistication, Italian Kitchen features a modern multi-regional Italian menu dished up in ultra-sleek surroundings.

As with other GLOWBAL COLLECTION ventures, top-notch cooking, a high-energy atmosphere and gracious hospitality take top billing at the Italian Kitchen.

"I love the freshness and simplicity of Italian food. It is always a feast, making the most of seasonal ingredients and letting them stand on their own," says Executive Chef Shaughn Halls.

Guests at Italian Kitchen will delight in Halls's warm wheels of handcrafted pizza, peerless antipasto platters, and dry-aged steaks. His pastas are stunning: pappardelle blanketed with lamb sausage and napa cabbage; truffled spaghetti with kobe meatballs; and the ultimate Lobster Tagliatelle with sweet peas and tomato mascarpone sauce

BOX Interior Design has created two distinct dining areas in the 178-seat, two-level restaurant. The ground floor is the main attraction with a 50-foot white marble bar serving classic cocktails with a new-age kick. Across from the open kitchen, a glass-walled wine cellar -- stocked with predictably excellent Italian vintages and New- and Old-World offerings -- anchors the staircase leading to the second floor. Upstairs, take a seat in the elegant dining room or alongside the floor-to-ceiling windows that bring the outside in.



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GLOWBAL AFTERGLOW SANAFIR TRATTORIA ITALIAN KITCHEN IK2GO COAST O LOUNGE SOCIETY BLACK + BLUE

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## NEIL ROBINSON, GENERAL MANAGER

Neil Robinson is General Manager of Italian Kitchen. Born and raised in the small town of Tottenham, Ontario, Neil's love for the hospitality industry began while completing a Kinesiology Degree at McMaster University in nearby Hamilton. Putting himself through school by bartending at his local campus bar, his personable demeanor and positive attitude quickly placed him into a management position. Post-graduation, Neil realized that he felt more at home inside a restaurant or bar working with a team of like-minded individuals than he did in the career he had originally planned on pursuing.

Neil's journey in the hospitality industry included a five-year post in Lake Louise, where he held the role of Banquet Captain and then Assistant Banquet Manager at the fabled Fairmont Chateau Lake Louise. Post-Alberta, Neil moved back to Ontario and joined up with lauded Oliver & Bonacini (O&B) Restaurants, assisting with the opening of food and beverage operations at the Westin at Blue Mountain. He would continue on with O&B as Senior Manager at the company's Auberge du Pommier and Jump Café and Bar, before being promoted to General Manager of the Oliver & Bonacini Café Grill in Waterloo.

Upon arriving in Vancouver, Neil was immediately enamored with Italian Kitchen because of the restaurant's unique energy and the staff's eagerness to go the extra mile to create memorable experiences for their guests. His hands-on management style and desire to learn and grow in his role - while helping those around him to do the same - has made him a perfect fit for the famiglia atmosphere of Italian Kitchen.

## SHAUGHN HALLS, EXECUTIVE CHEF

An independent spirit, growing up in Scarborough, Ontario, Shaughn began his culinary explorations at a young age. Over the years, Shaughn has garnered praise in cooking positions with top restaurants, both in Toronto – including Pangaea and Crush Wine Bar – and Vancouver, where he held Chef and Sous-Chef roles at both Pair Bistro and Aramark at the Rogers Arena. Most recently, Shaughn was Executive Chef at the Glowbal Collection's Kitsilano hotspot, Trattoria.

Within the kitchen, Shaughn fuses an innate sense of adventure with the vital skills and techniques he has gained in his career thus far. He possesses the wherewithal to embrace any challenge and thrives on the busy and demanding nature of the job. "To create beautiful but unpretentious comfort food is very gratifying to me," he says. "With every dish that comes out of my kitchen, I aim to satisfy our guests on every level, which is paramount to our success."



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## IK2GO

The Glowbal Collection's Italian Kitchen 2 Go has recently expanded and is now offering a wider variety of Italian-inspired goodies to help Vancouverites get through the busy work week. Rich JJ Bean coffee and decadent pastries start the day. Fresh thin-crust pizzas, sumptuous pastas, hearty paninis, beautiful salads and house-made soups are available from 7:30am - 5:30pm. Mangia bene at IK 2 Go.

## LOCATION

In the lobby of  
1030 West Georgia St.  
Vancouver, BC

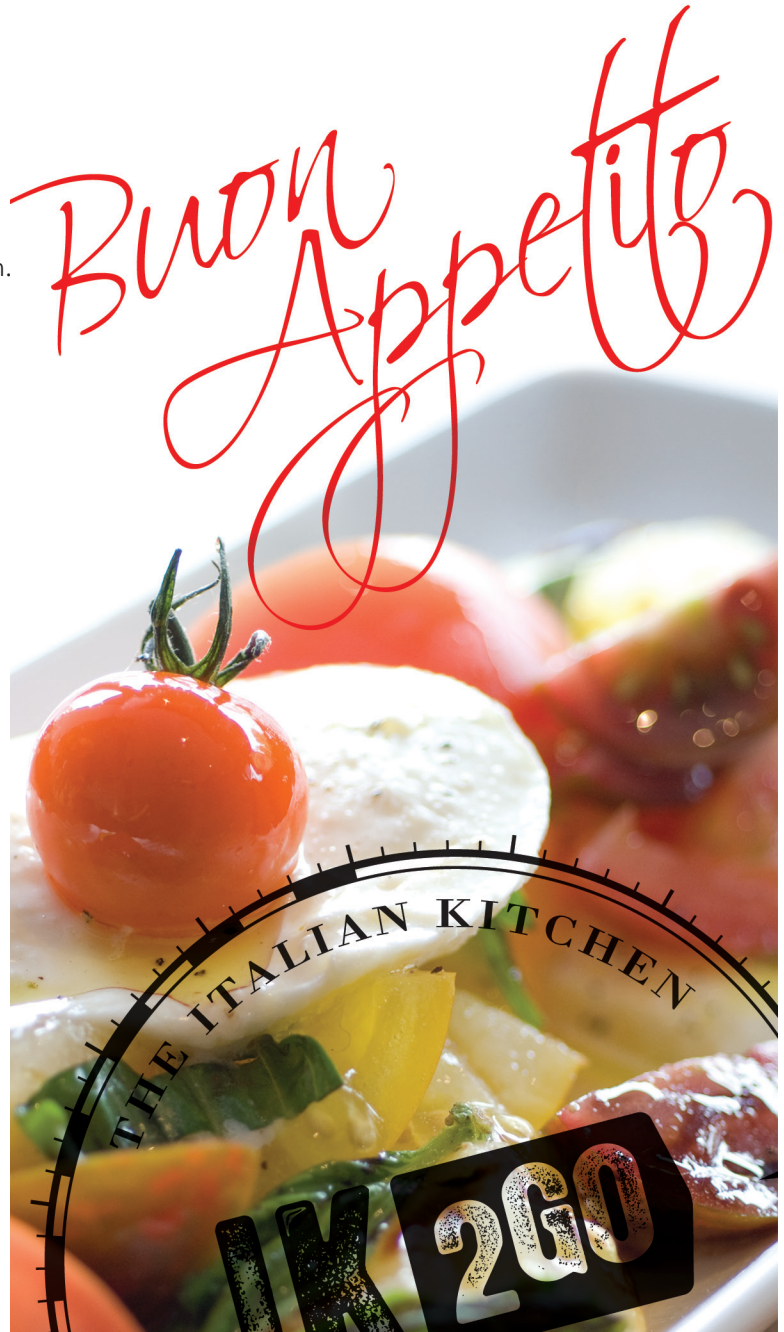
\*Delivery is available within 3 km of IKGO's location.  
Some restrictions apply

## CONTACT

T: 604 629 3436

## HOURS

Mon thru Fri: 7:30am-5:30pm



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MEDIA REVIEWS & FACT SHEET

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**"Italian Kitchen is one sexy seducer... All of a sudden I am liking Italian food again."**

- *Vancouver Sun*

**"Classic Italian gets an upscale, yet casual approach... Sparkles like a night in Rome with Gina Lolabrigida."**

- *The Province*

**"Velvety beef carpaccio arrives atop creamy gorgonzola polenta; it's the gastronomic equivalent of heaven."**

- *Doctors Review*

## AWARDS

**READERS CHOICE, BEST ITALIAN**

**– 2008, WHERE MAGAZINE**

**BEST NEW RESTAURANT – 2009, VANCOUVER COURIER**

**BEST NEW RESTAURANT – 2008, THE GEORGIA STRAIGHT**

## LOCATION

1037 Alberni Street,  
Vancouver, BC  
V6E 1A1

## CONTACT

T: 604.687-2858

F: 604.687.2859

E: [info@theitaliankitchen.ca](mailto:info@theitaliankitchen.ca)

W: [www.theitaliankitchen.ca](http://www.theitaliankitchen.ca)

## HOURS

Mon thru Thurs 11:30am-1:00am

Friday & Saturday 10:30am-2:00am

Sunday 10:30am-1:00am

## ENTRÉE PRICE RANGE

Lunch: \$15 – \$25

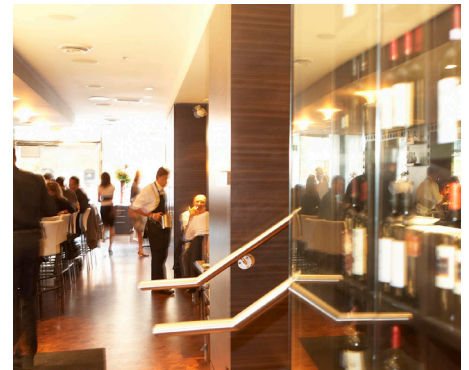
Dinner: \$18 – \$28

## SPECIALITES

Antipasti, artisan pizzas, cured meats, 45-day dry aged grilled meats, seafood, hand-made pastas and sumptuous platters that encourage sharing.

## DESIGNER

Box Interior Design



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