

trattoria

Italian Kitchen

OVERVIEW

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Trattoria provides the Kitsilano area with a new place to gather offering a relaxed atmosphere for food and wine lovers.

The restaurant seats 90, including a social bar and lounge area as well as an intimate patio for 20. “We envisioned a restaurant that would complement this 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, Kobe 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.



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

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ALBERTO MURA, GENERAL MANAGER

A native of Sardinia, Italy, Alberto credits his love of food to his mother, who first taught him the art of making fresh pasta from scratch as a teenager.

In Italy, Alberto trained to become a pilot and served in the army for two years. He then received a degree in marketing from the University of North Texas in Dallas, but it was his passion for the hospitality industry that allowed his restaurant career to take flight.

While attending post-secondary school in the US, Alberto spent nearly a decade honing his management skills at a local Italian restaurant. He then returned to Italy, where he managed a small hotel in Sardinia for two years.

Upon moving to Vancouver, Alberto found a home for his unique brand of hospitality at Trattoria. A fitting match, given the popular Kitsilano restaurant focuses on classic Italian cuisine, dished up in warm surroundings. Overseeing the day-to-day activities of the bustling dining destination, Alberto focuses on guest and employee satisfaction, ensuring that everyone enjoys time spent at Trattoria.



JONATHAN CHUY, EXECUTIVE CHEF

Coming from an Italian and Chinese background, food was a big part of Jonathan's formative years. He credits both his grandmothers for instilling in him an appreciation for home-cooked comfort food and to this day he swears that his Nona's lasagna can't be beat. Fitting then that this young dynamo in the kitchen has landed at Kitsilano's popular Trattoria, where satisfying Italian cuisine reigns supreme.

While Jonathan's love for food is innate, he supplemented his culinary prowess with Red Seal Certification. He has worked in acclaimed restaurants throughout Vancouver and Whistler, including The Observatory on Grouse Mountain, Westin Resort and Spa Whistler, and Trattoria's sister restaurants – glowbal grill and Italian Kitchen.

Jonathan relishes the bustling atmosphere of Trattoria and thanks to the open kitchen concept, he can take part in the most rewarding aspect of the restaurant business: "Watching guests enjoy the dishes we create is thrilling and I look forward to pleasing everyone who visits Trattoria. Mangia bene!"



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MEDIA REVIEWS & FACT SHEET

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“The brand-new and more casual twin of Alberni’s popular Italian Kitchen brought licks of chic to West Fourth when it opened this past summer. Competent, focused cooking anchored by great prices, with few dishes exceeding the \$15 mark. Enthusiastic service. Accessible wine list.”

– *Vancouver Magazine*

“And the fish? The fresh whole trout baked fast and crispy in the fiery pizza ovens is spectacular.”

– *Globe and Mail*

“At the Trat, the fourth (and not last) of the Glowbal group of restaurants, it comes down to good food, great service and everyday prices for yummy, yummy food.”

– *Vancouver Sun*

AWARDS

**BEST KITSILANO RESTAURANT
2009, KITSILANO CHAMBER OF
COMMERCE**

LOCATION

1850 West 4th Avenue,
Vancouver, BC
V6J 1M3

CONTACT

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F: 604 732 1417
E: info@trattoriakitchen.ca
W: www.trattoriakitchen.ca

HOURS

Mon thru Thurs 11:30am - 1:00am
Fri: 11:30am - 2am
Sat: 10:30am - 2am
Sun: 10:30am - 1am

PRICE RANGE

Lunch: \$8 – \$12
Dinner: \$10 – \$18

SPECIALITIES

Traditional trattoria fare including hand tossed pizzas, platters of antipasto, pastas, meats and fish.

DESIGNER

Box Interior Design



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