

Italian Kitchen



TOP 10% OF RESTAURANTS
WORLDWIDE



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
T.H.E.

FIVE SAILS

RILEY'S
FISH & STEAK

GLOWBALGROUP.COM



Italian Kitchen



860 BURNARD ST. VANCOUVER B.C. | 604 687 2858

This elegant and contemporary space is ideal for group dining—whether it's a business lunch, team dinner, or evening celebration. Guests can enjoy a true taste of La Dolce Vita with shareable family-style platters, regional Italian specialties, and a curated selection of vintage wines and handcrafted cocktails, all designed to bring people together.

SPECIALTIES

Antipasti, cured meats, 45-day dry aged meats, seafood, hand-made pastas & sumptuous platters that encourage sharing.



THERE'S NO
BETTER WAY
TO CEMENT A
FRIENDSHIP
OR CONCLUDE
A DAY THAN
BY SHARING
GOOD FOOD
AND WINE

At Italian Kitchen, guests are immersed in a charming Tuscan-inspired atmosphere, where rustic elegance meets timeless comfort. Surrounded by exposed brick, rich greenery, and crisp white linens, the space sets the perfect stage for unforgettable group events. Our thoughtfully designed venue offers a range of intimate settings to suit various occasions. The private La Serra Room, or “The Greenhouse,” offers an exclusive space for 18 guests, while the semi-private La Luce Room accommodates up to 32. Outdoor gatherings are enhanced in our Courtyard, where a picturesque pergola provides a beautiful, open-air setting for seated dinners or cocktail receptions. In colder months, the space transforms into a heated oasis for year-round gathering.

Our menu celebrates the essence of Italian cuisine, highlighting the use of fresh, high-quality ingredients that bring new life to beloved classics. Experience our famous Truffle Spaghetti & Meatballs or handmade Gnocchi Funghi, each dish crafted to deliver an authentic taste of Italy. For a truly exceptional experience, indulge in our signature Table Side Linguine Cacio e Pepe—featuring succulent Atlantic lobster, cracked black pepper, salt-cured egg yolk, and shaved black truffles—sure to impress and delight guests.



ITALIAN KITCHEN EXUDES A FEELING OF ELEGANT AND TIMELESS COMFORT

Enhance your meal with selections from our curated wine list, designed to complement the bold flavours of each dish.

Italian Kitchen offers the perfect venue for your next group event, where distinctive spaces and expertly crafted dishes come together to create lasting memories.

AWARDS & ACCOLADES

2007
Wine Spectator Award of Excellence

2008
Best Italian in Vancouver
WHERE Magazine

Best New Restaurant
The Georgia Straight

Wine Spectator Award of Excellence

2009
Best New Restaurant
Vancouver Courier

Wine Spectator Award of Excellence

2010
Reader's Choice Best Italian
WHERE Vancouver, Where to Dine
Vancouver Awards

2011
Reader's Choice Best Italian
WHERE Vancouver, Where to Dine
Vancouver Awards

2012
Best Italian in Vancouver
WestEnd Vancouver Restaurant Awards
(reader's poll)

2013
Best Italian in Vancouver
WestEnd Vancouver Restaurant Awards

Best Italian
WHERE to Dine Awards

Wine Spectator Award of Excellence

Trip Advisor Award of Excellence

2014
Golden Plate Awards
Best Italian

Best Italian
WestEnd - Best of the City

Award of Excellence
Wine Spectator

Award of Excellence
Trip Advisor

2015
Award of Excellence
Wine Spectator

Best Italian Restaurant
Readers Choice | Vancouver Courier

Best Italian
Where To Dine Awards

Award of Excellence
Trip Advisor

2016
#1 Italian Cuisine
Tripadvisor

Top 10 Best Italian Cuisine
Zomato

Gold | Best Italian
Westender Best of the City

Bronze | Best Casual Dining
Westender Best of the City

2017
Best Italian
Van Courier | 2nd Place

Certificate of Excellence
Trip Advisor

Award of Excellence
Wine Spectator

2018
Best Italian
Van Courier

Award of Excellence
Wine Spectator

2019
Best Italian
Where to Dine Awards

#1 Italian
Tripadvisor

Diners Choice
Open Table

Certificate of Excellence
Trip Advisor

Award of Excellence
Wine Spectator

2020
Best Restaurant Group
Golden Plate Awards

Certificate of Excellence
Trip Advisor

2021
Certificate of Excellence
Trip Advisor

2022
Certificate of Excellence
Trip Advisor

2023
Top 10% Of Restaurants Worldwide
Trip Advisor

Certificate of Excellence
Trip Advisor

2024
Top 10% Of Restaurants Worldwide
Trip Advisor

Certificate of Excellence
Trip Advisor

EVENTS & PRIVATE DINING

At Italian Kitchen, our versatile venue adapts effortlessly to your event needs. Whether you're planning a full restaurant buyout, an intimate private dining experience indoors, or a delightful celebration in our beautiful outdoor courtyard, our space is designed to be as flexible as your vision. Enjoy a setting that combines rustic Italian charm with contemporary elegance, providing the perfect backdrop for an unforgettable occasion.



LA SERRA ROOM



LA LUCE ROOM

SEATING CAPACITY	SEATED	STANDING
Maximum Capacity indoors	120	180
Maximum Capacity including patio	172	250
Main Dining Room	62	80
La Serra Room	18	22
La Luce Room	34	45
Front Patio	22	35
Courtyard	30-40	40-60

BUYOUT AVAILABLE

Buyout cost contingent on day of the week and time of the year

VIRTUAL TOUR

BOOKING POLICY

Set menus for groups over 10 or more people. 50% deposit required.
Guarantee number of attendees due 72 hours before event. 18% gratuity applicable and 2% admin fee.

DINING ROOM



LA SERRA ROOM



LA LUCE ROOM

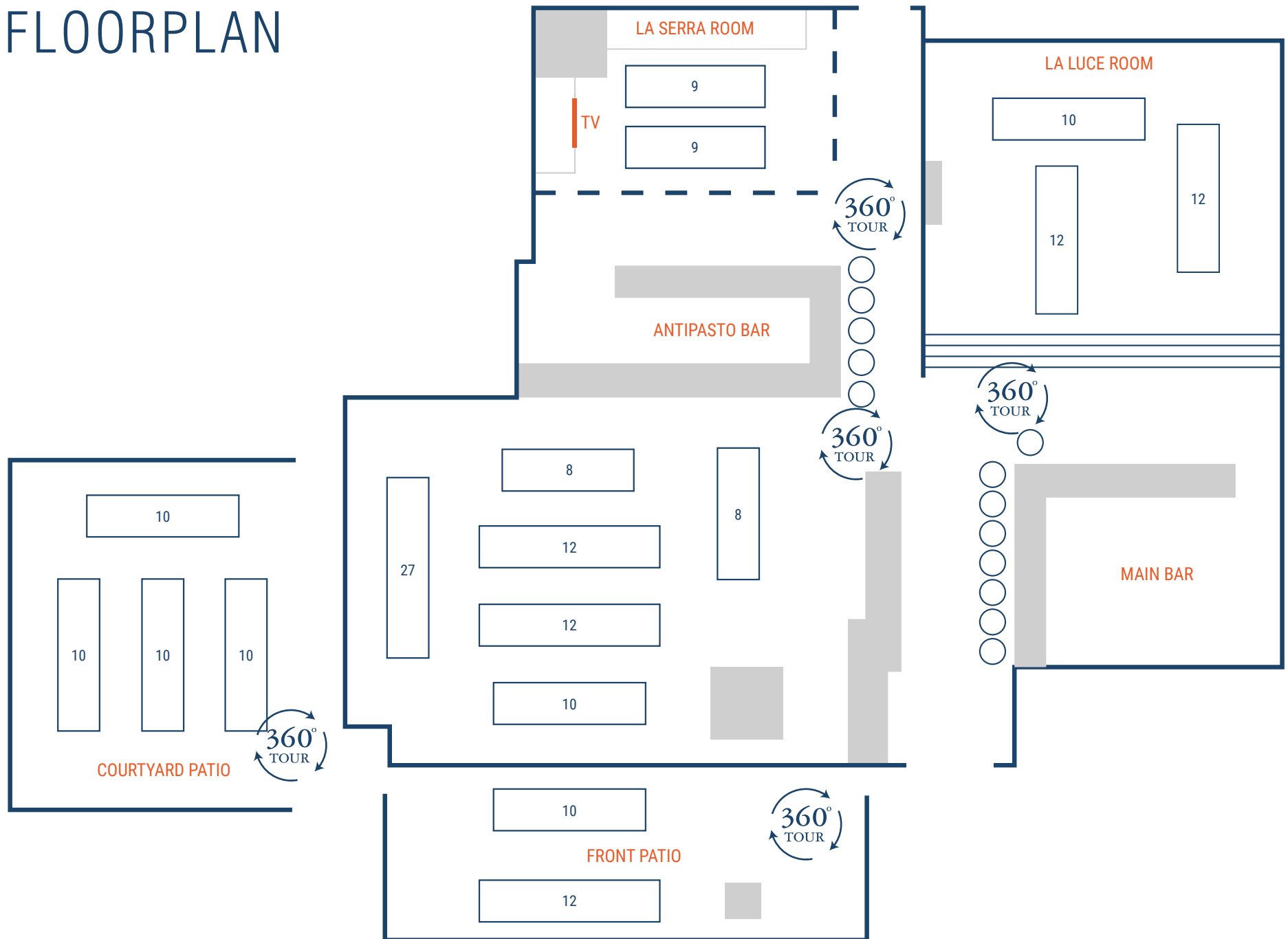


DINE AL FRESCO

ALL SEASON HEATED PATIO



FLOORPLAN





FESTIVE MENUS

2025



FESTIVE LUNCH SET A \$39

PLEASE PRE-SELECT:

APPETIZER + ENTRÉE or ENTRÉE + DESSERT

or select all 3 courses for \$45

FOR THE TABLE

House Made Focaccia

olive oil, balsamic vinegar

ANTIPASTI

Caesar Salad

romaine, herbed garlic croutons, shaved parmesan, crispy capers, fried shallots

SECONDI PIATTI

Salmone alla Griglia

grilled salmon, charred artichokes, sundried tomatoes, olives, beurre blanc

- OR -

Truffle Spaghetti & Meatballs

black truffle cream sauce, tomato fondue
herbed ricotta

- OR -

Wild Mushroom Risotto

wild & cultivated mushrooms, porcini broth, mascarpone, thyme, parmigiano reggiano

ADD SHELLFISH TO YOUR ENTRÉE

jumbo tiger prawn \$12 | jumbo scallop \$9 | atlantic lobster tail \$25

DOLCE

Tiramisu

mascarpone mousse, espresso-soaked lady fingers
mocha anglaise

FESTIVE LUNCH SET B \$56

FOR THE TABLE

House Made Focaccia
olive oil, balsamic vinegar

ANTIPASTI

Tomato & Burrata Soup
burrata, house pesto, tomato velouté

- OR -

Insalata Mista
mixed greens, tomatoes, radicchio, fennel
carrots, citrus vinaigrette

SECONDI PIATTI

Grilled Artichoke
grilled zucchini, roasted fingerling potatoes, charred tomatoes, beurre blanc

- OR -

Roasted Half Chicken
cauliflower purée, charred leeks, heirloom carrots, wild mushrooms, pan jus

- OR -

Gnocchi Asparagi e Funghi
handmade potato gnocchi, wild mushrooms
asparagus cream, ricotta salata

ADD SHELLFISH TO YOUR ENTRÉE

jumbo tiger prawn \$12 | jumbo scallop \$9 | atlantic lobster tail \$25

DOLCE

Tiramisu
mascarpone mousse, espresso-soaked lady fingers,
mocha anglaise

PRICES DO NOT INCLUDE TAX & GRATUITY

FESTIVE LUNCH SET C \$65

SERVED
FAMILY
STYLE

PASTA TOWER

Truffled Spaghetti & Meatballs
Linguine ai Frutti di Mare
Gnocchi Asparagi e Funghi

DOLCE PLATTER

Zeppole
italian style doughnuts, chocolate ganache
vanilla anglaise

- & -

Tiramisu
mascarpone mousse, espresso-soaked lady fingers
mocha anglaise

PRICES DO NOT INCLUDE TAX & GRATUITY

FESTIVE DINNER SET A \$79

FOR THE TABLE

House Made Focaccia

olive oil, balsamic vinegar

ANTIPASTI

Asparagus Velouté

herbed croutons, extra virgin olive oil, charred asparagus

- OR -

Caesar Salad

romaine, herbed garlic croutons, shaved parmesan, crispy capers, fried shallots

SECONDI PIATTI

Red Wine & Porcini Mushroom Braised Boneless Short Rib

creamy polenta, seasonal roasted vegetables, jus

- OR -

Roasted Artic Char

grilled zucchini, roasted fingerling potatoes, charred tomatoes, beurre blanc

- OR -

Wild Mushroom Risotto

wild & cultivated mushrooms, porcini broth, mascarpone, thyme, parmigiano reggiano

ADD SHELLFISH TO YOUR ENTRÉE

jumbo tiger prawn \$12 | jumbo scallop \$9 | atlantic lobster tail \$25

DOLCE

Tiramisu

mascarpone mousse, espresso-soaked lady fingers,
mocha anglaise

PRICES DO NOT INCLUDE TAX & GRATUITY

FESTIVE DINNER SET B \$97

FOR THE TABLE

House Made Focaccia

olive oil, balsamic vinegar

ANTIPASTI

Wild Mushroom Soup

whipped mascarpone, fried sage, truffle oil

- OR -

Caprese Salad

macerated heirloom tomatoes, buffalo mozzarella, basil & arugula pesto

SECONDI PIATTI

Grilled Prime Striploin

roasted fingerling potatoes, seasonal vegetables, red wine jus

- OR -

Pan Seared BC Organic Sablefish

leafy greens risotto, citrus butter, chilli oil, crispy guanciale

- OR -

Gnocchi Asparagi e Funghi

hand made gnocchi, wild mushrooms
asparagus cream, ricotta salata

ADD SHELLFISH TO YOUR ENTRÉE

jumbo tiger prawn \$12 | jumbo scallop \$9 | atlantic lobster tail \$25

DOLCE

Limoncello Tart

lemon curd, limoncello infused vanilla pastry cream, fresh berries

PRICES DO NOT INCLUDE TAX & GRATUITY

FESTIVE DINNER SET C \$105

FOR THE TABLE

House Made Focaccia

olive oil, balsamic vinegar

ANTIPASTI

Prosciutto di Parma

30 month aged, house pesto, peperonata, garlic toast

Fritto Misto

calamari, prawns, salmon, cod, shishito peppers, calabrian chilli aioli, fresh lemon

Mushroom Arancini

fontina cheese, truffle aioli

Caprese Salad

macerated heirloom tomatoes, buffalo mozzarella, basil & arugula pesto

SECONDI PIATTI

Pasta Tower

Truffled Spaghetti & Meatballs | Linguine ai Frutti di Mare | Gnocchi Asparagi e Funghi

- & -

Entrée Platter

Grilled Canadian Prime Striploin | signature brussels sprouts

Roasted Artic Char | seasonal vegetables, roasted fingerling potatoes, beurre blanc

Jumbo Scallops & Tiger Prawns | saffron risotto, sweet peas, charred tomatoes

DOLCE PLATTER

Zeppole

italian style doughnuts, chocolate ganache, vanilla anglaise

- & -

Tiramisu

mascarpone mousse, espresso-soaked lady fingers, mocha anglaise

PRICES DO NOT INCLUDE TAX & GRATUITY

FESTIVE DINNER SET D \$125

FOR THE TABLE

House Made Focaccia

olive oil, balsamic vinegar

ANTIPASTI

Pan Seared Jumbo Scallops

squash purée, fregola, vegetable ragu

- OR -

Wagyu Beef Carpaccio

crispy shallots, fried capers, arugula, mustard aioli, shaved parmigiano, garlic toast

- OR -

Tomato & Burrata Soup

burrata, house pesto, tomato velouté

PRIMI PIATTI

Rigatoni ai Gamberetti

house made pasta, lemon saffron sauce, fresh herbs

- OR -

Kale & Spinach Risotto

preserved lemon, parmigiano reggiano

SECONDI PIATTI

Canadian Lamb Chops

grilled peppers & zucchini, roasted fingerling potatoes, red wine jus

- OR -

Grilled Branzino

roasted fingerling potatoes, charred broccolini, peperonata, charred lemon

- OR -

Beef Tenderloin

truffled potato mash, seasonal roasted vegetables, jus

- OR -

Sicilian Eggplant Parmigiana

pomodoro sauce, sicilian olives, chillies, pesto, parmigiano reggiano, mozzarella di bufala

DOLCE

Tiramisu

mascarpone mousse, espresso-soaked lady fingers, mocha anglaise

- OR -

Chocolate Raspberry Entremet

chocolate sponge, almond chocolate ganache, raspberry marmalade, chocolate diplomat cream, raspberry sorbet

PRICES DO NOT INCLUDE TAX & GRATUITY



HOLIDAY SEASON ENTRÉE

Available in place of any entrée at no additional charge

Dungeness Crab Stuffed Salmon

potato mash, grilled asparagus & broccolini, confit cherry tomatoes, caper beurre blanc

Turkey Saltimbocca Roll

porcini mushrooms, spinach & fontina stuffed, parma prosciutto, sage
white wine sauce, roasted squash purée, brussels sprouts



RECEPTION MENU

SALADS

Insalata Mista	\$12
mixed greens, tomatoes, radicchio, fennel, carrots, citrus vinaigrette	
Caesar Salad	\$15
romaine, herbed garlic croutons, shaved parmesan, crispy capers, fried shallots	
Bresaola, Rucola & Parmigiano	\$18
arugula, shaved parmigiano, lemon oil	

ANTIPASTI CALDI

HOT

Fritto Misto	\$18
calamari, prawns, salmon, cod, shishito peppers calabrian chili aioli, fresh lemon	
Mushroom Arancini	\$15
fontina cheese, truffle aioli	
Grilled Yellowfin Tuna	\$12
chickpeas, cucumber, orange segments, cherry tomato, endive parsley roasted leeks, honey mustard dressing	
Mozzarella Fritta	\$9
tomato fondue, basil aioli	
Baked Meatballs	\$15
mozzarella, provolone, parmesan, tomato sauce, fresh basil	
Ravioli Fritti	\$12
roasted mushrooms & mascarpone, herbed breading, parmesan fondue	

VEGETABLES

Rosemary & Parmesan Potatoes	\$12
crispy roasted fingerling potatoes	
Brussels Sprouts	\$12
parmigiano, capers, lemon, chillies	
Grilled Shishito Peppers	\$12
sherry vinaigrette, preserved lemon aioli	

ANTIPASTI FREDDI

COLD

Cheese & Charcuterie	\$18
assorted premium cured meats & cheeses, condiments house bread & crostini	
Crudità in Pinzimonio	\$12
chef's choice of raw vegetables, lemon mustard olive oil & garlic dip	
Wagyu Beef Carpaccio	\$18
crispy shallots, fried capers, arugula, mustard aioli shaved parmigiano, garlic toast	
Prosciutto di Parma	\$19
30-month aged, house pesto, peperonata, garlic toast	
Hamachi Crudo	\$22
orange segments, sea salt, extra virgin olive oil, citrus dressing, microgreens	
Bocconcini Caprese	\$15
fiordilatte mozzarella, forum marinated baby heirloom tomatoes fresh basil, extra virgin olive oil	
Verdure Marinate	\$12
grilled zucchini, eggplant & peppers, charred broccolini & asparagus fresh herbs, chillies, olive oil & garlic marinade	

RECEPTION MENU

ACTION & CARVING STATIONS

MINIMUM 12 GUESTS

Sauteed Garlic Prawns	\$15
lemon, white wine, garlic, butter sauce	
Salt Baked Branzino	\$25
roasted tomatoes, fennel, olive, capers	
Chicken Rotolo	\$21
spinach & fontina stuffed, jus	
Whole Roasted Prime Rib	\$27
mustard & herb crusted, jus	
Whole Roasted Tomahawk	\$35
torched gorgonzola butter, jus	

PASTA & RISOTTO STATIONS

Maccheroncini alla Bolognese	\$19
slow cooked beef ragù, oregano, parmigiano, herbed breadcrumbs	
Wild Mushroom Risotto	\$18
wild & cultivated mushrooms, porcini broth, mascarpone, thyme, parmigiano reggiano	
Penne alla Vodka Rosé	\$19
san marzano tomatoes, vodka, cream, pecorino cheese	
Rigatoni Cacio e Pepe	\$18
cracked black pepper, butter sauce, parmigiano reggiano	
ADD-ONS: Atlantic Lobster \$18 Black Truffle \$16	

DESSERT

Chef's Dessert Platter	\$16
assorted macarons, walnut financiers, lemon meringue tarts, tiramisu cup	

ACTION STATIONS

Cannoli	\$12
house-made mini cannoli filled to order with sweet ricotta cream chocolate chips, candied orange, crushed pistachios	
Tiramisu	\$14
mascarpone mousse, espresso soaked lady fingers mocha anglaise, fresh grated chocolate	
Affogato	\$14
vanilla gelato topped with fresh-pulled espresso	



ADD ONs

Antipasto Platter

\$18 per person

meatballs, parma prosciutto, fritto misto, ahi tuna, parmesan arancini
eggplant, zucchini & provolone involtini, grilled artichoke hearts

Table Side Lobster Linguine Cacio e Pepe

\$28 per person

atlantic lobster, cracked black pepper
salt cured egg yolk, shaved seasonal black truffle



CANAPÉS

VEGETARIAN

Roasted Zucchini & Ricotta fresh herbs, semidried tomatoes	\$5.00	Pear & Gorgonzola poached pears, gorgonzola mousse, toasted walnuts	\$5.00
Mushroom Arancini fontina cheese, truffle aioli	\$5.00	Bocconcini Caprese forum macerated heirloom tomatoes, fresh basil	\$4.00
Balsamic Fig & Taleggio Crostini rosemary infused honey	\$5.00	Burrata & Roasted Leeks pickled honey mushrooms, bloomed mustard seeds	\$5.50
Mozzarella Fritta tomato fondue, basil aioli	\$4.00		

MEAT

Signature Meatballs fresh herbs, semidried tomatoes	\$4.50	Braised Short Rib crispy polenta cake, porcini mushroom jus	\$6.50
Grilled Mortadella & Burrata focaccia crostino, toasted pistachios	\$5.00	Truffled Salami & Cream Cheese fresh herbs, semidried tomatoes	\$4.50
Beef Carpaccio focaccia crostino, mustard aioli, crispy capers	\$5.00	Pancetta Wrapped Brussels Sprouts parmesan cheese fondue	\$4.50
Duck Breast & Roasted Winter Squash balsamic jus, truffle infused honey	\$7.50		

SEAFOOD

Seared Jumbo Scallop squash purée, crispy pancetta	\$9.00	Baked Honey Mussel prosciutto herbed crumbs	\$4.50
Grilled Ahi Tuna cucumber, peperonata, preserved lemon aioli	\$5.00	Atlantic Lobster Arancino house pesto, preserved lemon aioli	\$7.00
Tiger Prawn garlic butter, white wine, herbs	\$6.00	Dungeness Crab Crostino fennel, celery, basil aioli	\$7.00



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BOOK WITH US TODAY

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BOOKING REQUEST

GLOWBAL

COAST

Italian
Kitchen

BY ITALIAN KITCHEN
TRATTORIA

BLACK+BLUE

THE
ROOF

FIVE SAILS

RILEY'S
FISH & STEAK

Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish and shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness. The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.