

Italian Kitchen





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



Italian Kitchen

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

This crisp and stylish room is perfect for after work, or a smart business lunch, and offers the ultimate in fresh Italian fare. Family platters and regional Italian specialties combine with vintage wines and handcrafted cocktails to bring you a true taste of La Dolce Vita.

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 can expect to experience a more intimate and rustic milieu, surrounded by Tuscan-style décor with exposed brick walls, lush foliage, and crisp white linen. Italian Kitchen exudes a feeling of elegant and timeless comfort.

This 140 seat venue is the perfect setting for lunch or dinner or a great meeting place for that casual greeting while seated at either the antipasto bar or main bar area. Italian Kitchen offers a 60 seat main dining area, along with a 30 seat semi-private, and 35 seat private dining area for any group functions. A year round 35 seat heated outdoor patio graces you at the main entrance, perfect for those who prefer the al fresco dining experience. Let the new Italian Kitchen prove to be the next best memorable dining experience.

On the menu is a range of rich and fresh multi-regional Italian favourites, with highlights that include our famous Shared Pasta Platter, featuring; Truffle Spaghetti & Meatballs, Gnocchi Funghi, Lobster Pansotti, our Sablefish with asparagus & artichoke orzotto, pea purée and Italian Kitchen's signature Antipasto

ITALIAN KITCHEN EXUDES A FEELING OF ELEGANT AND TIMELESS COMFORT

Platter containing charred seafood salad, eggplant caponata, roasted bone marrow with smoked onion marmellata. All complemented by a handpicked wine cellar, featuring exceptional Italian vintages plus a classically inspired cocktail list.

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
WestEnder Vancouver Restaurant Awards
(reader's poll)

2013
Best Italian in Vancouver
WestEnder 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
WestEnder - 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



EVENTS & PRIVATE DINING

This 140 seat venue is the perfect setting for your next lunch or dinner event. Italian Kitchen offers a 60 seat main dining area, along with a 30 seat semi-private, and 35 seat private dining area for any group functions. A year round 35 seat heated outdoor patio graces you at the main entrance, perfect for those who prefer the al fresco dining experience. Let the new Italian Kitchen prove to be the next best memorable dining experience.

MAXIMUM
SEATING
CAPACITY

RESTAURANT - 140

SEMI
PRIVATE
ROOMS

SEMI PRIVATE - 30
SEMI PRIVATE - 35

**BUYOUT
AVAILABLE**

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

BOOKING POLICY

Set menus for groups over 10 or more people. 50% deposit required.
Guarantee number of attendees due 48 hours before event. 18% gratuity applicable

DINE AL FRESCO

ALL SEASON HEATED PATIO





FESTIVE MENUS **2022**

FESTIVE BRUNCH SET A

\$48

ANTIPASTI

Tomato & Burrata Bruschetta

heirloom tomatoes, burrata, basil, garlic brushed tuscan loaf

-OR-

Insalata Mista

cucumber, tomatoes, radicchio, fennel, carrots, citrus vinaigrette

SECONDI PIATTI

Slow Braised Beef Cheek Hash

wild mushrooms, asparagus, sweet peppers, crispy potatoes
poached eggs, hollandaise sauce

-OR-

Roasted Porchetta Benedict

insalata mista, crispy parmesan potatoes
charred vine tomato, hollandaise sauce

-OR-

Panettone French Toast

macerated berries, mascarpone cream
amaretto crunch, maple syrup

DOLCE

Tiramisu

lemon mascarpone mousse, espresso soaked lady fingers
mocha anglaise

PRICES DO NOT INCLUDE TAX & GRATUITY

FESTIVE BRUNCH SET B

\$59

ANTIPASTI

Antipasto Platter

meatballs, prosciutto, mushroom & fontina arancini
fritto misto, charred radicchio, caciocavallo, white asparagus, caponata
parmesan crusted endive, garlic toast

SECONDI PIATTI

Pasta Platter

truffle spaghetti & meatballs
black squid ink linguine alle vongole
bucatini carbonara

DOLCE

Zeppole

rich brioche dough, chocolate ganache, vanilla anglaise

- & -

Tiramisu

lemon mascarpone mousse, espresso soaked lady fingers
mocha anglaise

PRICES DO NOT INCLUDE TAX & GRATUITY

FESTIVE LUNCH SET A

\$54

ANTIPASTI

Potato & Leek Soup
herbed ricotta raviolo, mushroom crisp

-OR-

Insalata Mista
cucumber, tomatoes, radicchio, fennel
carrots, citrus vinaigrette

SECONDI PIATTI

Crab Stuffed BC Organic Salmon
cannellini beans, spicy italian sausage
black kale, beurre blanc

-OR-

Truffle Spaghetti & Meatballs
black truffle cream sauce, tomato fondue
herbed ricotta

DOLCE

Tiramisu
lemon mascarpone mousse, espresso soaked lady fingers
mocha anglaise

PRICES DO NOT INCLUDE TAX & GRATUITY

FESTIVE LUNCH SET B

\$68

ANTIPASTI

Antipasto Platter
meatballs, prosciutto, mushroom & fontina arancini
fritto misto, charred radicchio, caciocavallo, white asparagus, caponata
parmesan crusted endive, garlic toast

SECONDI PIATTI

Chicken Milanese
arugula & fennel salad, spaghetti pomodoro
charred lemon

-OR-

Truffle Spaghetti & Meatballs
black truffle cream sauce, tomato fondue
herbed ricotta

DOLCE

Tiramisu
lemon mascarpone mousse, espresso soaked lady fingers
mocha anglaise

PRICES DO NOT INCLUDE TAX & GRATUITY

FESTIVE DINNER SET A

\$75

ANTIPASTI

Potato & Leek Soup
herbed ricotta raviolo, mushroom crisp

-OR-

Insalata Mista
cucumber, tomatoes, radicchio, fennel
carrots, citrus vinaigrette

SECONDI PIATTI

Porcini Mushroom Braised Beef Cheeks
gorgonzola polenta, charred broccolini, roasted shallots

-OR-

Crab Stuffed BC Organic Salmon
cannellini beans, spicy italian sausage
black kale, beurre blanc

-OR-

Penne Arrabbiata
pancetta, stewed tomatoes, burrata, chillies

DOLCE

Tiramisu
lemon mascarpone mousse, espresso soaked lady fingers
mocha anglaise

PRICES DO NOT INCLUDE TAX & GRATUITY

FESTIVE DINNER SET B

\$87

ANTIPASTI

Potato & Leek Soup
herbed ricotta raviolo, mushroom crisp

-OR-

Insalata Mista
cucumber, tomatoes, radicchio, fennel
carrots, citrus vinaigrette

SECONDI PIATTI

Grilled Striploin
seasonal vegetables, roasted potatoes, red wine jus

-OR-

BC Organic Sablefish
squash & radicchio risotto, citrus butter

-OR-

Truffle Spaghetti & Meatballs
black truffle cream sauce, tomato fondue
herbed ricotta

DOLCE

Salted Caramel Cheesecake
caramel sauce, almond nougat

PRICES DO NOT INCLUDE TAX & GRATUITY

FESTIVE DINNER SET C

\$97

ANTIPASTI

Antipasto Platter

meatballs, prosciutto, mushroom & fontina arancini
fritto misto, charred radicchio, caciocavallo, white asparagus, caponata
parmesan crusted endive, garlic toast

SECONDI PIATTI

Pasta Platter

truffle spaghetti & meatballs
black squid ink linguine alle vongole
bucatini carbonara

- & -

Entrée Platter

sablefish
canadian prime striploin
jumbo prawns & scallops

DOLCE PLATTER

Tiramisu

lemon mascarpone mousse, espresso soaked lady fingers
mocha anglaise

- & -

Signature Zeppole

rich brioche dough, chocolate ganache
vanilla anglaise

FESTIVE DINNER SET D

\$119

ANTIPASTI

Pan Seared Jumbo Scallops
sweet pea puree, vegetable ragu
prosciutto crisp

-OR-

Burrata & Parma Prosciutto
house made pesto, peperonata, garlic toast

-OR-

Wild Mushroom Soup
truffle essence, parmesan crisp

PRIMI PIATTI

Rock Crab Linguine

house made pesto, white wine, baby tomatoes

-OR-

Sweet Pea Risotto

parmesan cheese, fresh herbs

SECONDI PIATTI

Porcini Mushroom Braised Beef Cheeks
gorgonzola polenta, charred broccolini, roasted shallots

-OR-

Lamb Chops

seasonal vegetables & roasted potatoes, red wine jus

-OR-

Sablefish

squash & radicchio risotto, citrus butter

DOLCE PLATTER

Salted Caramel Cheesecake

caramel sauce, almond nougat

FESTIVE ENTRÉE SUBSTITUTE

SUBSTITUTE FOR ANY ENTRÉE FOR NO ADDITIONAL COST

Prawn & Scallop Mediterranean Sea Bass
seasonal vegetables & roasted potatoes, acquapazza sauce

ADD ONs

Antipasto Platter

\$17 per person

meatballs, prosciutto, mushroom & fontina arancini, fritto misto
charred radicchio, caciocavallo, white asparagus, caponata
parmesan crusted endive, garlic toast

Table Side Lobster Linguine Cacio e Pepe

\$27 per person

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



GLOWBAL RESTAURANT GROUP

BOOK WITH US TODAY

BOOKING REQUEST

GLOWBAL

COAST

Italian
Kitchen

trattoria

BLACK+BLUE

ROOF

FIVE
SAILS

RILEY'S
FISH & STEAK