

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



FIVE SAILS

RILEYS
FISH & STEAK

GLOWBALGROUP.COM



Italian Kitchen



860 BURRARD 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
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
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



LA SERRA ROOM



LA LUCE ROOM

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.

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.

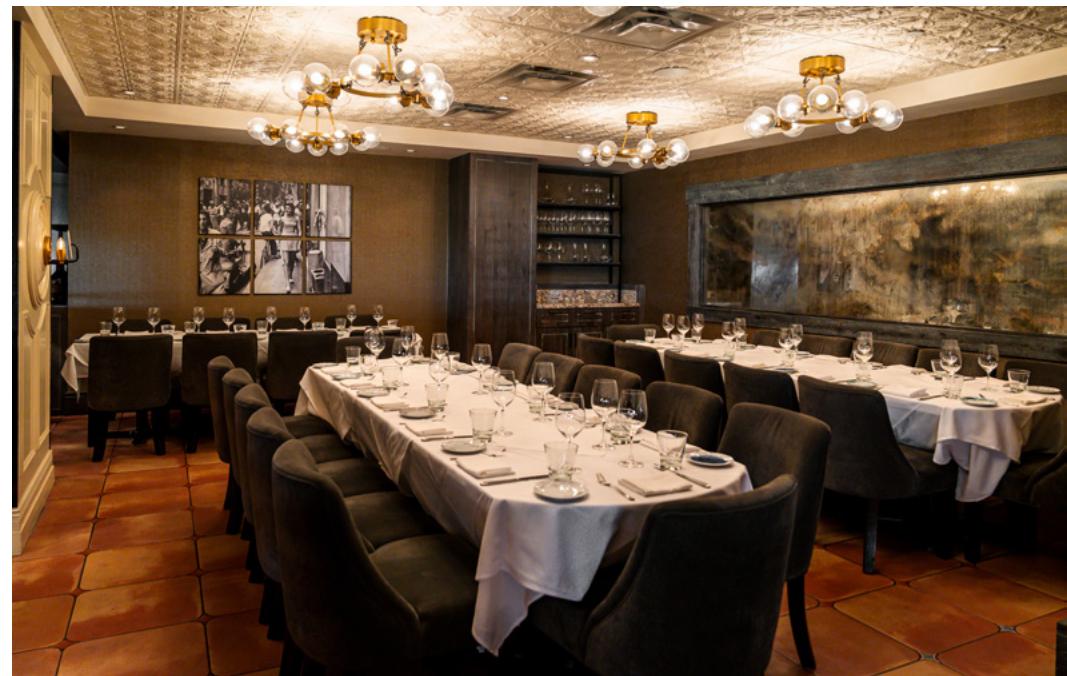
DINING ROOM



LA SERRA ROOM

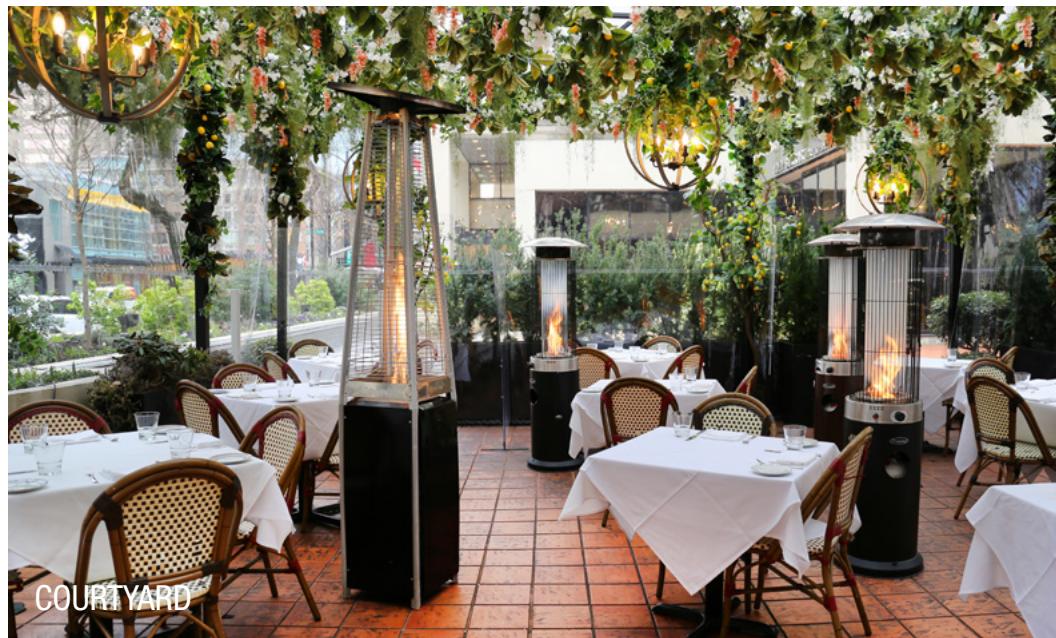


LA LUCE ROOM

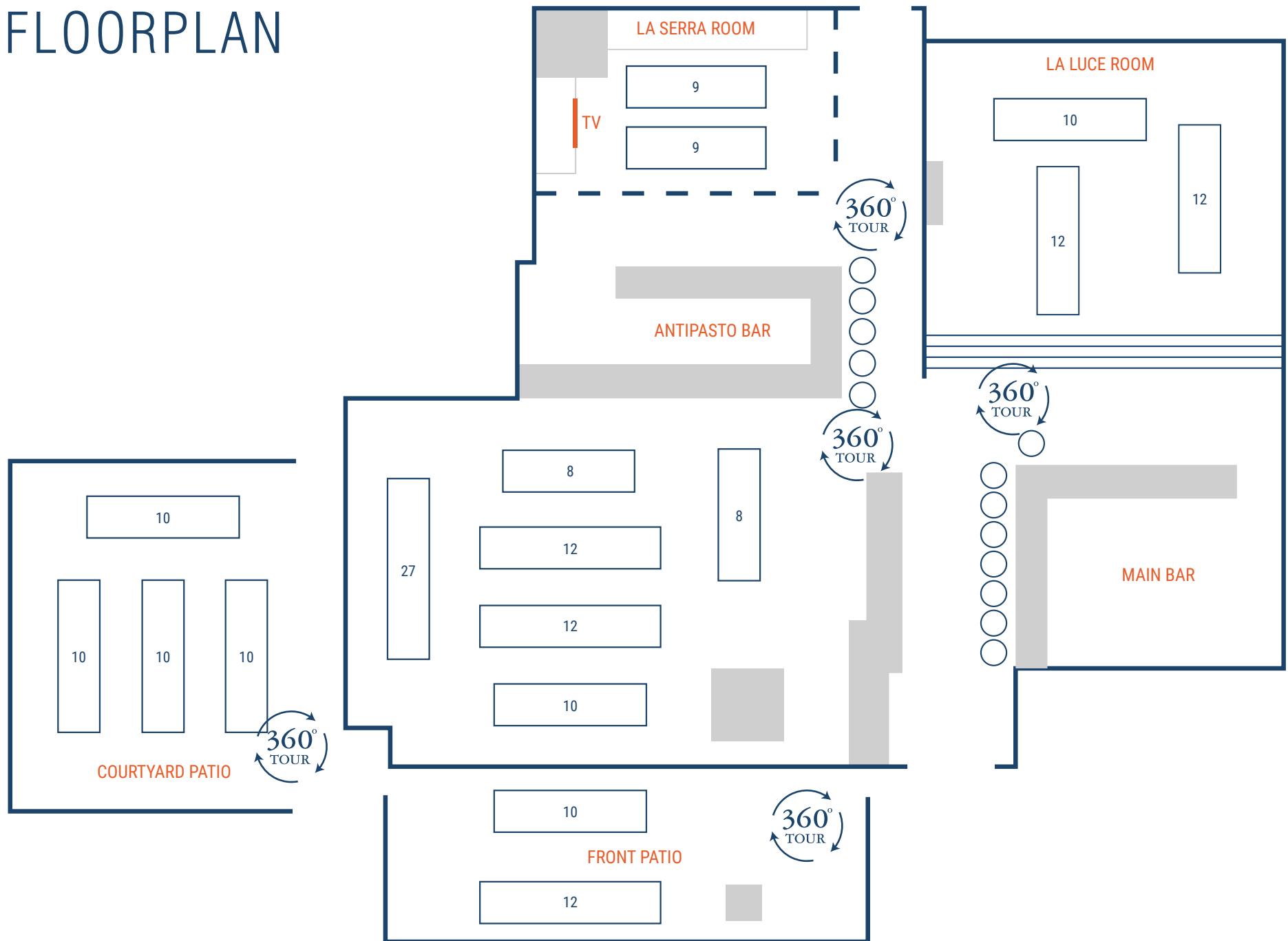


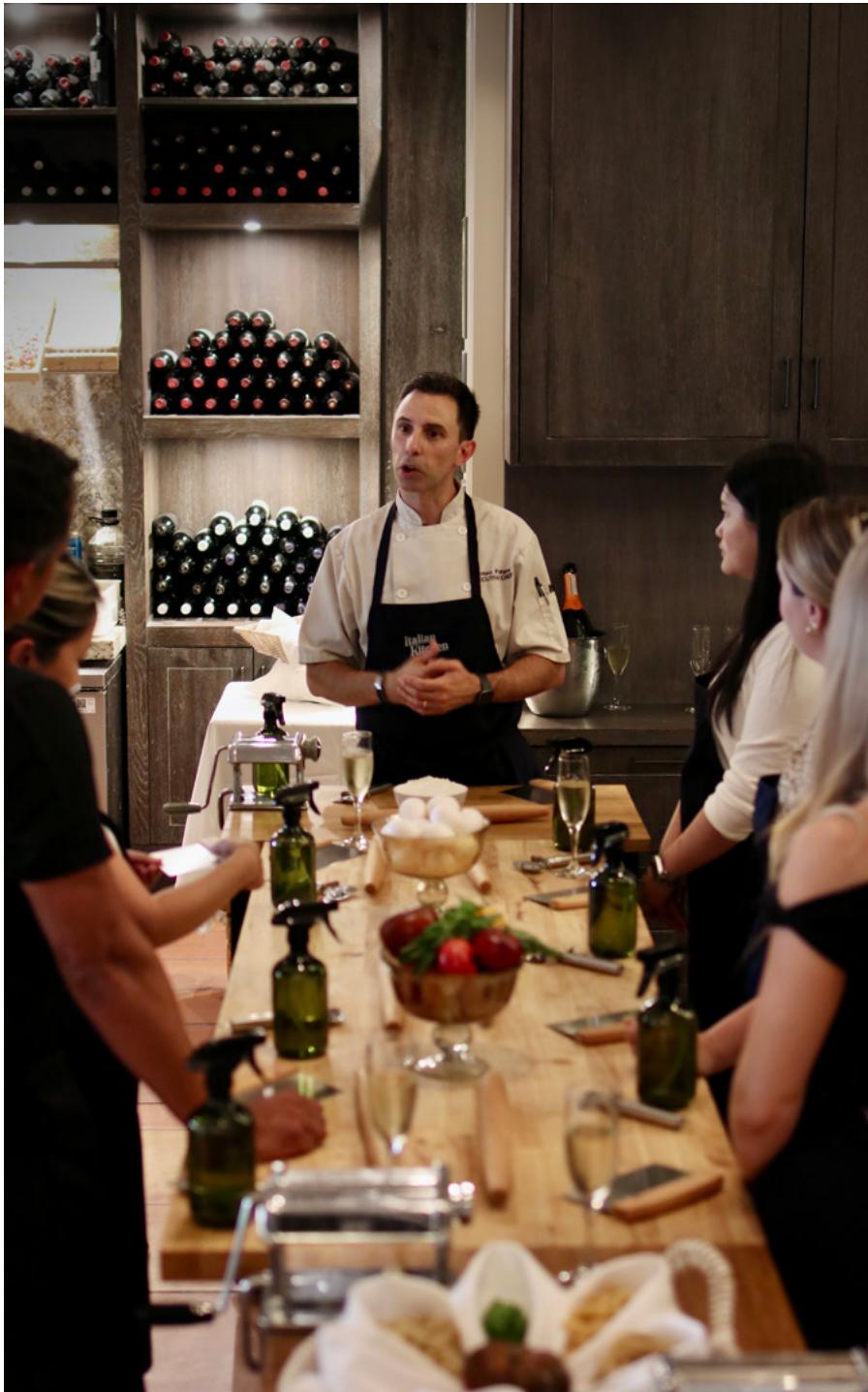
DINE AL FRESCO

ALL SEASON HEATED PATIO



FLOORPLAN





CHEF-LEAD PASTA MAKING EXPERIENCE

UP TO 12 PEOPLE | \$199PP

Bring your team together with an interactive and unforgettable culinary experience. Guests will roll up their sleeves and take part in a hands-on pasta-making class, guided by our expert chefs in the art of authentic Italian cuisine.

Following the class, your group will enjoy an exclusive private dining experience featuring the freshly made pastas you've crafted together.

This unique package blends team building, culinary education, and fine dining into one seamless event perfect for corporate groups, client entertainment, or celebrating milestones in style.

DETAILS

Pasta Making
1.5h / 2h

3 Types Of Pasta
potato gnocchi, raviolo du dauphine, and choice of fettucine or spaghetti

Dining Experience
1h/1.5h dining experience

INCLUDED

Complimentary Welcome Prosecco or non-alcoholic cocktail

Choice of house red or white wine with your meal

Bring home an Italian Kitchen branded apron and a pasta cutter wheel

Pasta Tower with the pastas made in the class, served with 3 classic sauces (pesto, pomodoro, cacio e pepe)



GROUP MENUS

2026



LUNCH SET A \$44

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

DOLCE

Tiramisu

mascarpone mousse, espresso-soaked lady fingers, mocha anglaise

LUNCH SET C \$75

FOR THE TABLE

House Made Focaccia
olive oil, balsamic vinegar

ANTIPASTI PLATTERS

Prosciutto di Parma

30 month aged, house pesto, peperonata, garlic toast

Fritto Misto

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

Mushroom Arancini

wild & cultivated mushroom, parmesan, arugula, truffle aioli

Caprese Salad

macerated heirloom tomatoes, buffalo mozzarella, basil & arugula pesto

SECONDI PIATTI

Grilled Branzino

roasted fingerling potatoes, charred broccolini, peperonata, charred lemon

- OR -

Roasted Chicken Supreme

wild mushroom risotto, pan jus

- OR -

Rigatoni ai Gamberetti

house made pasta, lemon saffron sauce, fresh herbs

- OR -

Sicilian Eggplant Parmigiana

tomato sauce, sicilian olives, chillies, pesto, parmesan reggiano, mozzarella di bufala

ADD SHELLFISH TO YOUR ENTRÉE

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

LUNCH SET B \$61

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 Artic Char

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

- OR -

Chicken Parmigiana

tomato fondue, fior di latte, arugula & fennel salad, spaghetti pomodoro

- OR -

Gnocchi Asparagi e Funghi

handmade gnocchi, chanterelle mushrooms, asparagus, parmesan cream, ricotta salata

DOLCE

Cheesecake

amarena cherry syrup & compote, whipped ganache

FOR THE TABLE

House Made Focaccia
olive oil, balsamic vinegar

ANTIPASTI PLATTERS

Prosciutto di Parma

30 month aged, house pesto, peperonata, garlic toast

Fritto Misto

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

Mushroom Arancini

wild & cultivated mushroom, parmesan, arugula, truffle aioli

Caprese Salad

macerated heirloom tomatoes, buffalo mozzarella, basil & arugula pesto

SECONDI PIATTI

Grilled Branzino

roasted fingerling potatoes, charred broccolini, peperonata, charred lemon

- OR -

Roasted Chicken Supreme

wild mushroom risotto, pan jus

- OR -

Rigatoni ai Gamberetti

house made pasta, lemon saffron sauce, fresh herbs

- OR -

Sicilian Eggplant Parmigiana

tomato sauce, sicilian olives, chillies, pesto, parmesan reggiano, mozzarella di bufala

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

- OR -

Limoncello Tart

lemon curd, limoncello infused vanilla pastry cream, fresh berries

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 -

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

SECONDI PIATTI

Red Wine & Porcini Mushroom Braised Boneless Short Rib
creamy polenta, seasonal roasted vegetables, jus

- OR -

Grilled Artic Char
grilled zucchini, roasted fingerling potatoes, charred tomatoes, beurre blanc

- OR -

Gnocchi Asparagi e Funghi
hand made gnocchi, wild mushrooms, sweet peas
asparagus cream, pea shoots, 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

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 -

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

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 -

Sicilian Eggplant Parmigiana
tomodoro sauce, sicilian olives, chillies, pesto, parmigiano reggiano, mozzarella di bufala

ADD SHELLFISH TO YOUR ENTRÉE
jumbo tiger prawn \$12 | jumbo scallop \$9 | atlantic lobster tail \$25

DOLCE

Zeppole

rich brioche dough, chocolate ganache, vanilla anglaise

- OR -

Limoncello Tart
lemon curd, limoncello infused vanilla pastry cream, fresh berries

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 -

30 Month Aged Prosciutto
house made pesto, peperonata, 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, parmesan reggiano

SECONDI PIATTI

Grilled Lamb Chops
grilled peppers & zucchini, roasted fingerling potatoes, red wine jus

- OR -

Roasted Branzino
roasted fingerling potatoes, charred broccolini, peperonata, charred lemon

- OR -

Beef Tenderloin
truffled mashed potatoes, seasonal roasted vegetables, jus

- OR -

Risotto Bianco al Tartufo
parmesan risotto, shaved black truffle

DOLCE

Honey Panna Cotta
honey combs, macerated plums, feuilletine

- OR -

Limoncello Tart
lemon curd, limoncello infused vanilla pastry cream, fresh berries

DINNER SET C \$105

FOR THE TABLE

House Made Focaccia
olive oil, balsamic vinegar



ANTIPASTI PLATTER

Prosciutto di Parma

30 month aged, house pesto, peperonata, garlic toast

Fritto Misto

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

Caprese Salad

macerated heirloom tomatoes, buffalo mozzarella, basil & arugula pesto

Mushroom Arancini

wild & cultivated mushroom, parmesan, arugula, truffle aioli

PASTA TOWER

Truffled Spaghetti & Meatballs

Seafood Linguine

Gnocchi Asparagi e Funghi

ENTRÉE PLATTER

Grilled Canadian Prime Striploin

signature brussels sprouts

Grilled Artic Char

seasonal vegetables, roasted fingerling potatoes, beurre blanc

Jumbo Scallops & Tiger Prawns

saffron risotto, sweet peas, charred tomatoes

DOLCE PLATTERS

Tiramisu

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

- & -

Zeppole

italian style doughnuts, chocolate ganache, vanilla anglaise

PRICES DO NOT INCLUDE TAX & GRATUITY

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VEGETARIAN SUBSTITUTIONS

can be prepared vegan upon request Vegetarian options may be substituted for any course at no additional charge

ANTIPASTI

Butternut Squash Soup

toasted pumpkin seeds, focaccia crostini, extra virgin olive oil

- OR -

Insalata Mista

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

SECONDI PIATTI

Sicilian Eggplant Parmigiana

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

- OR -

Wild Mushroom Risotto

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

- OR -

Mezze Maniche al Pesto

basil pesto, toasted pine nuts, roasted baby tomatoes

ADD ON TO YOUR ENTREE

shaved black truffle \$14 | burrata \$9

DOLCE

Tiramisu

mascarpone mousse, espresso-soaked lady fingers, mocha anglaise

- OR -

Trio of House Made Gelato & Sorbet

daily selection served with seasonal fruit & sweet orange

- OR -

Limoncello Tart

lemon curd, limoncello infused vanilla pastry cream, fresh berries



ADD ONs

Antipasto Platter

\$18 per person

meatballs, parma proscuitto, 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

PICTURED
ABOVE

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 parmesan, 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	
Honey Chili Glazed Heirloom Carrots	\$12

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 parmesan, garlic toast	
Prosciutto di Parma	\$19
30-month aged, house pesto, peperonata, garlic toast	
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 lemon, white wine, garlic, butter sauce	\$15
Salt Baked Branzino roasted tomatoes, fennel, olive, capers	\$25
Chicken Rotolo spinach & fontina stuffed, jus	\$21
Whole Roasted Prime Rib mustard & herb crusted, jus	\$27
Whole Roasted Tomahawk torched gorgonzola butter, jus	\$35

PASTA & RISOTTO STATIONS

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

DESSERT

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

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

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 fiorum 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



GLOWBAL RESTAURANT GROUP

BOOK WITH US TODAY

604 687 2858 | SALES@GLOWBALGROUP.COM

BOOKING REQUEST

GLOWBAL

COAST

Italian
Kitchen

TRATTORIA
BY ITALIAN KITCHEN.

BLACK+BLUE

THE
ROOF

FIVE SAILS

RILEYS
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.