

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 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

2025
Silver Award of Excellence
DiRoNA

Best Italian
Golden Plates Award Nominee

#1 Best Restaurant Group
Golden Plates Award

2026
Best Italian
Golden Plates Finalist

Best Pasta
Golden Plates Finalist

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

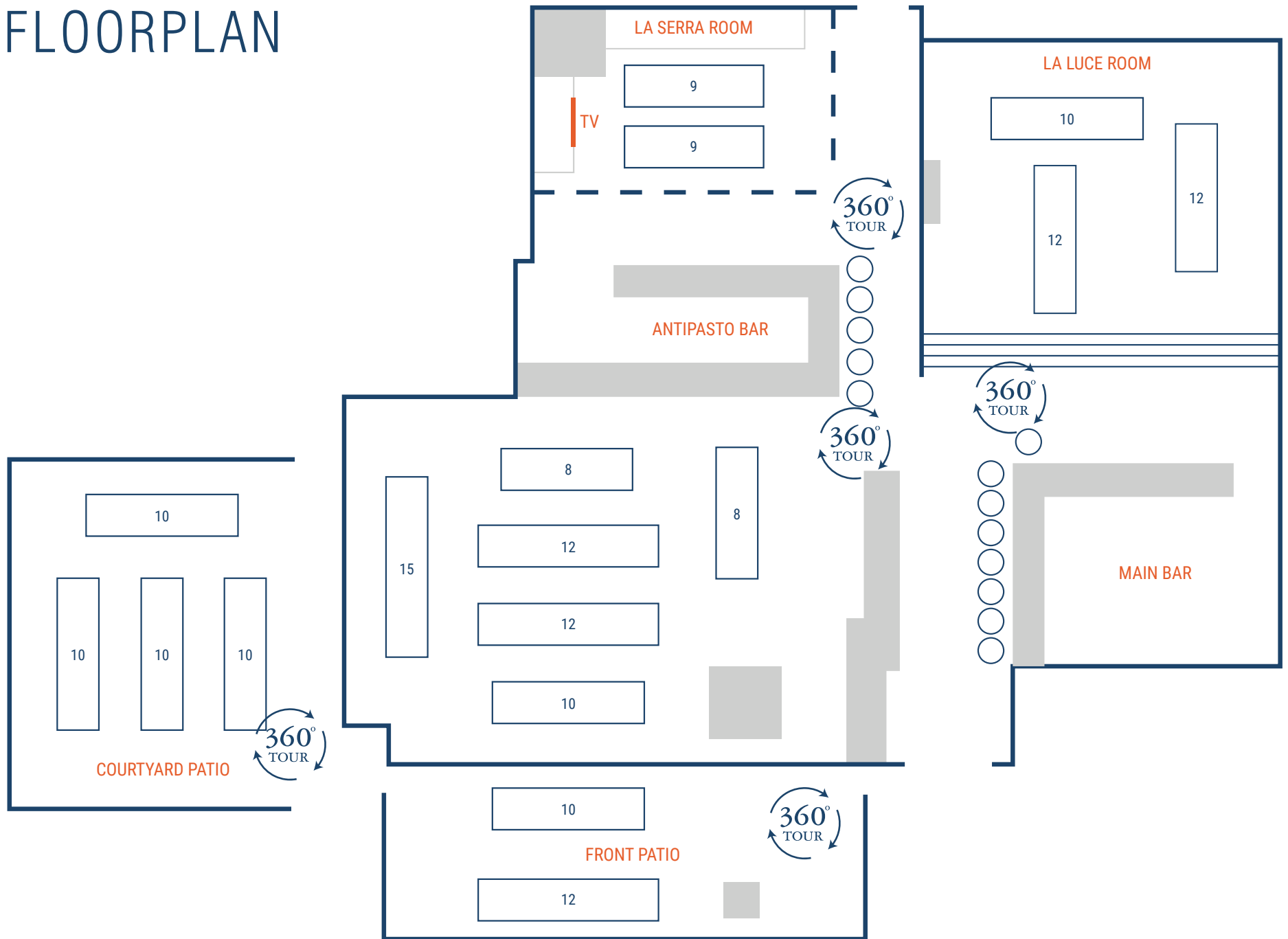


DINE AL FRESCO

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, ravioli 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 \$50

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, roasted potatoes, asparagus, baby tomatoes, beurre blanc

- OR -

Truffle Spaghetti & Meatballs

black truffle cream sauce, tomato fondue, herbed ricotta

- OR -

Kale & Spinach Risotto

kale & spinach purée, sweet peas, asparagus, preserved lemon, parmigiano reggiano

DOLCE

Tiramisu

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

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

Salmone alla Griglia

grilled salmon, roasted potatoes, asparagus, baby tomatoes, beurre blanc

- OR -

Chicken Parmigiana

tomato fondue, fior di latte, arugula & fennel salad

- OR -

Gnocchi Primavera

sautéed vegetables, tomato coulis, ricotta salata

DOLCE

Cheesecake

amarena cherry syrup & compote, whipped ganache

PRICES DO NOT INCLUDE TAX & GRATUITY

LUNCH SET C \$75

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, halibut, shishito peppers, calabrian chilli aioli, fresh lemon

Arancini

spinach & kale arancini, lemon saffron aioli

Caprese Salad

macerated heirloom tomatoes, buffalo mozzarella, basil & arugula pesto

SECONDI PIATTI

Grilled Branzino

roasted potatoes, broccolini, peperonata, charred lemon

- OR -

Roasted Chicken Supreme

wild mushroom risotto, pan jus

- OR -

Mezze Maniche ai Gamberetti

house made pasta, tiger prawns, lemon saffron sauce, fresh herbs

- OR -

Sicilian Eggplant Parmigiana

pomodoro sauce, sicilian olives, chillies, pesto, parmigiano reggiano, fior di latte

ADD SHELLFISH TO YOUR ENTRÉE

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

DOLCE

Tiramisu

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

- OR -

Limoncello Tart

lemon curd, limoncello infused vanilla pastry cream, fresh berries

PRICES DO NOT INCLUDE TAX & GRATUITY

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

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

SECONDI PIATTI

Red Wine & Porcini Mushroom Braised Boneless Short Rib

creamy polenta, seasonal roasted vegetables, jus

- OR -

Salmone alla Griglia

grilled salmon, roasted potatoes, asparagus, baby tomatoes, beurre blanc

- OR -

Gnocchi Primavera

sautéed vegetables, tomato coulis, 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, kahlua, mocha anglaise

PRICES DO NOT INCLUDE TAX & GRATUITY

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 Halibut

kale & spinach risotto, lemon saffron sauce, garlic chilli oil

- OR -

Sicilian Eggplant Parmigiana

pomodoro sauce, sicilian olives, chillies, pesto, parmigiano reggiano, fior di latte

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

PRICES DO NOT INCLUDE TAX & GRATUITY

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, halibut, shishito peppers, calabrian chilli aioli, fresh lemon

Arancini
spinach & kale arancini, lemon saffron aioli

Caprese Salad
macerated heirloom tomatoes, buffalo mozzarella, basil & arugula pesto

PASTA TOWER

Truffled Spaghetti & Meatballs

Seafood Linguine

Gnocchi Primavera

ENTRÉE PLATTER

Grilled Canadian Prime Striploin
roasted potatoes, seasonal vegetables

Grilled Salmon
signature brussels sprouts, beurre blanc

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

ADD SHELLFISH TO YOUR ENTRÉE

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

DOLCE PLATTER

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

- & -

Zeppole
italian style doughnuts, chocolate ganache, vanilla anglaise

PRICES DO NOT INCLUDE TAX & GRATUITY

SERVED
FAMILY
STYLE

DINNER SET D \$125

FOR THE TABLE

House Made Focaccia
olive oil, balsamic vinegar

ANTIPASTI

Pan Seared Jumbo Scallops
squash purée, vegetable ragu

- OR -

Prosciutto di Parma
30 month aged, house pesto, garlic toast

- OR -

Tomato & Burrata Soup
burrata, house pesto, tomato velouté

PRIMI PIATTI

Mezze Maniche ai Gamberetti
house made pasta, tiger prawns, lemon saffron sauce, fresh herbs

- OR -

Kale & Spinach Risotto
preserved lemon, sweet peas, asparagus, parmigiano reggiano

SECONDI PIATTI

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

- OR -

Grilled Branzino
roasted 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

Mousse Cioccolato e Pistacchio
dark chocolate mousse, pistachio cream, whipped mascarpone, pistachio crumble

- OR -

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

PRICES DO NOT INCLUDE TAX & GRATUITY

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, fior di latte

- OR -

Kale & Spinach Risotto

kale & spinach purée, sweet peas, asparagus, preserved lemon, parmigiano reggiano

- OR -

Mezze Maniche al Pesto

basil pesto, toasted pine nuts, roasted baby tomatoes

ADD ON TO YOUR ENTRÉE

shaved black truffle \$14 | burrata \$9

DOLCE

Tiramisu

mascarpone mousse, espresso-soaked lady fingers, kahlua, 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

PRICES DO NOT INCLUDE TAX & GRATUITY



ADD ONs

Antipasto Platter

\$18 per person

parma prosciutto & burrata, bluefin tuna,
arancini, tiger prawns, beet & goat cheese salad, garlic toast

Table Side Lobster Linguine Cacio e Pepe

\$28 per person

atlantic lobster, cracked black pepper
lobster bisque, shaved black truffle

PICTURED
ABOVE

Upgrade to Tableside Tiramisu

\$6 per person

Affogato

\$8 per person

RECEPTION MENU

PRICES LISTED PER PERSON

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	
Caprese Salad	\$18
macerated heirloom tomatoes, buffalo mozzarella, basil & arugula pesto	

ANTIPASTI CALDI HOT

Fritto Misto	\$18
calamari, prawns, salmon, halibut, shishito peppers calabrian chilli aioli, fresh lemon	
Arancini	\$12
spinach & kale arancini, lemon saffron aioli	
Eggplant Parmigiana Bites	\$12
crispy breaded eggplant parmigiana, tomato fondue, basil aioli, arugula salad	
Signature Meatballs	\$15
tomato fondue, parmigiano, chilli garlic oil, fresh herbs	
Grilled Sausages	\$12
italian pork & fennel sausages, salsa verde, horseradish aioli	
Verdure Marinate	\$12
grilled zucchini, eggplant & peppers, charred broccolini & asparagus fresh herbs, chillies, olive oil & garlic marinade	

VEGETABLES

Roasted Potatoes	\$12
crispy roasted fingerling potatoes	
Brussels Sprouts	\$12
parmigiano, capers, lemon, chillies	
Roasted Heirloom Carrots	\$12
basil & arugula pesto	

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	
Grilled Ahi Tuna	\$12
chickpeas, cucumber, orange segments, baby tomatoes, radicchio, endive arugula, mustard dressing	
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	

RECEPTION MENU

LABOUR FEE APPLIES | PRICES LISTED PER PERSON

ACTION & CARVING STATIONS

MINIMUM 12 GUESTS

Garlic Prawns	\$15
lemon, white wine, garlic, butter sauce	
Roasted BC Salmon	\$22
roasted tomatoes, fennel, olives, capers, beurre blanc	
Whole Roasted Striploin	\$25
mustard & herb crusted, jus	

PASTA & RISOTTO STATIONS

Mezze Maniche alla Bolognese	\$19
slow cooked beef ragu, oregano, parmigiano	
Kale & Spinach Risotto	\$18
kale & spinach purée, preserved lemon, parmigiano reggiano	
Penne alla Vodka Rosé	\$19
san marzano tomatoes, vodka, cream, pecorino cheese	
Mezze Maniche Cacio & 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, marsala, espresso soaked ladyfingers kahlua, fresh grated chocolate	
Affogato	\$14
vanilla gelato topped with fresh-pulled espresso	

CANAPÉS

MINIMUM ORDER: 24 PIECES | PRICED PER PIECE | ORDERED BY THE DOZEN

VEGETARIAN

Roasted Zucchini & Ricotta fresh herbs, semidried tomatoes	\$5.00	Crispy Eggplant Parmigiana tomato fondue, basil aioli	\$6.00
Spinach & Kale Arancini preserved lemon, saffron aioli	\$5.00	Bocconcini Caprese macerated heirloom tomatoes, fresh basil	\$4.00

MEAT

Signature Meatballs tomato fondue, parmigiano reggiano, fresh herbs	\$4.50	Braised Short Rib crispy polenta cake, porcini mushroom jus	\$6.50
Beef Carpaccio focaccia crostino, horseradish aioli pickled honey mushrooms	\$5.00	Pancetta Wrapped Brussels Sprouts parmesan cheese fondue	\$4.50

SEAFOOD

Seared Jumbo Scallop squash purée, crispy pancetta	\$9.00	Tiger Prawn garlic butter, white wine, herbs	\$6.00
Grilled Ahi Tuna cucumber, peperonata, preserved lemon aioli	\$5.00	Dungeness Crab Crostino fennel, celery, basil aioli	\$7.50

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.



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BOOK WITH US TODAY

604 687 2858 | SALES@GLOWBALGROUP.COM

BOOKING REQUEST

GLOWBAL

COAST

Italian
Kitchen

BY ITALIAN KITCHEN
TRATTORIA

BLACK+BLUE

THE
ROOF

FIVE SAILS

RILEY'S
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