

A black and white photograph of a modern restaurant interior. The focus is on a curved bar counter with a white top and a dark base. On the counter, there are several wine glasses, a small bowl, and a tray. Behind the counter, a large curved wall is covered in a shimmering, textured material. On a shelf above the bar, several bottles of liquor are displayed, including one labeled 'ANDRICK'. The ceiling features exposed pipes and hanging pendant lights. In the background, a large window looks out onto a city street, and a person is visible walking outside. A red graphic overlay is positioned in the center of the image, containing the text 'trattoria' and 'BURNABY' in white.

trattoria

BURNABY



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



trattoria

102 - 4501 KINGSWAY BURNABY, BC | 604 424 8779

Step into Trattoria Burnaby, your cozy haven for authentic Italian flavors and warm hospitality. Whether you're gathering with friends, family, or simply seeking a relaxed atmosphere to unwind, our trattoria is your go-to destination. From mouthwatering pizzas to soul-satisfying pastas, every dish is crafted with passion. Our vibrant ambiance invites you to immerse yourself in the joy of sharing good food and great company. Come as you are and make yourself at home at Trattoria Burnaby.

SPECIALTIES

Experience the essence of traditional Trattoria cuisine with a variety of offerings, from artisanal hand-tossed pizzas to delectable platters of antipasto, satisfying pastas, meats, and fish. Indulge in the rich flavors of Italian classics that are lovingly prepared and served to perfection.



**FUSS-FREE,
HOME-STYLE
ITALIAN.
SIMPLE,
FRESH,
CLASSIC.**

Glowbal Restaurant Group opened Trattoria Burnaby in the summer of 2015, making it an instant hit amongst family and friends alike. With an unpretentious menu that reads like a summer in Italy, Trattoria is a restaurant that complements any area, Burnaby included. Serving up home-style Italian favourites including forno baked pizzas, shared antipasti and pasta platters, seafood salad, beef carpaccio, eggplant involtini and more, plus its very own mozzarella bar. Trattoria embodies the virtues of true family-style cooking - simple, fresh and classic.

In the place of honour stands the Forno oven, an authentic wood-fired brick pizza oven capable of cooking pizzas to crisp, savoury perfection each and every time.

With floor-to-ceiling windows, clean white subway tile, generously stocked wine walls and Trattoria's signature red-and-white gingham napkins, the restaurant offers a warm, welcoming place to dine in comfort. Larger groups looking to feel right at home can take their pick of private dining options, from a secluded room, to lounge space, to a full restaurant buy-out, capable of comfortably accommodating parties from 10 to 168 guests. Group menus can be customized to meet exact specifications, offering guests a choice of courses including beef carpaccio or caprese salad and lamb shank or albacore tuna,

IT'S A
RESTAURANT THAT
COMPLEMENTS ANY
NEIGHBOURHOOD,
IN A SPACE THAT
SHOWCASES SIMPLE
COMFORT FOOD

plus a delicious dessert to cap off the night, all paired with the perfect Old or New World wine.

2010

Where to Dine Award
WHERE Magazine

2013

Best Westside Italian
Vancouver Courier Reader's Choice

Award of Excellence
Trip Advisor

2014

Best Restaurant
WestEnder - Best of the City

Best Mid Price Restaurant
WestEnder - Best of the City

Best Happy Hour

WestEnder - Best of the City

2015

Award of Excellence
Trip Advisor

2016

Award of Excellence
Trip Advisor

2017

Award of Excellence
Trip Advisor

2018

Award of Excellence
Trip Advisor

2019

Diners Choice
Open Table

Award of Excellence
Trip Advisor

2020

Best Restaurant Group
Golden Plate Awards



GROUP MENUS

2024

SET MENU A | \$45

ANTIPASTI

Caesar Salad
signature dressing, parmigiano-reggiano, herb croutons

PRINCIPALI

Spaghetti & Signature Meatballs
herbed ricotta, spicy tomato basil sauce

or

Eggplant Parmesan
tomato basil fondue, parmesan
fior di latte

DOLCE

Tiramisu
mascarpone mousse
espresso soaked ladyfingers
biscotti

SET MENU B | \$65

ANTIPASTI TO SHARE

Sicilian Calamari
sicilian olives, capers, spicy tomato sauce

Wild Mushroom Arancini
truffle aioli, arugula, shaved parmesan

Focaccia
extra virgin olive oil, aged balsamic

INSALATA

Caprese Salad
vine-ripened tomatoes, fior di latte
basil, balsamic reduction

PRINCIPALI

Forno Roasted BC Salmon
risotto milanese, brown butter puttanesca
capers, olives & roasted garlic

or

Chicken Parmigiana
seasoned breading, tomato sauce, fior di latte
forno roasted vegetables & potatoes

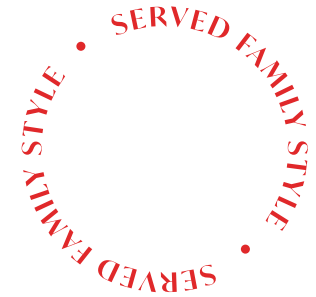
or

Spaghetti & Signature Meatballs
herbed ricotta, spicy tomato basil sauce

DOLCE

Tiramisu
mascarpone mousse
espresso soaked ladyfingers, biscotti

SET MENU C | \$85



ANTIPASTI

Focaccia
extra virgin olive oil, aged balsamic

Sicilian Calamari
sicilian olives, capers, spicy tomato sauce

Wild Mushroom Arancini
truffle aioli, arugula, shaved parmesan

Burrata & Prosciutto
prosciutto di parma, pesto, marinated tomatoes, forno bread

COURSE 2

Caprese Salad
vine-ripened tomatoes, buffalo mozzarella, basil vinaigrette

Caesar Salad
signature dressing, parmigiano-reggiano, herb croutons

Beef Carpaccio
mustard aioli, arugula, parmesan, forno bread

COURSE 3

choose any 4 dishes from the following:

Spaghetti & Signature Meatballs | Linguine Gamberi | Gnocchi Pesto
Eggplant Parmesan | Chicken Milanese | Roasted Halibut | Braised Beef Short Ribs

DOLCE

Limoncello Trifle & Zeppole
vanilla cake, mascarpone cream, blueberry compote, lemon curd
& italian style doughnuts, chocolate gianduja

ADD ON PLATTERS

ANTIPASTO PLATTER \$10 PER PERSON

SIGNATURE MEATBALLS, PROSCIUTTO, WILD MUSHROOM ARANCINI
CALAMARI, SICILIAN OLIVES, FORNO BREAD

PASTA PLATTER \$10 PER PERSON

TRUFFLED SPAGHETTI & SIGNATURE MEATBALLS
GNOCCHI PESTO, SHORT RIB PAPPARDELLE, LINGUINE GAMBERI

PIZZA FOR THE TABLE

MARGHERITA \$20
tomato, basil, fior di latte

PROSCIUTTO \$24
arugula, prosciutto di parma, stracciatella, tomato sauce

HAWAIIAN \$22
spicy capocollo, roasted pineapple, pepperonata, fior di latte

FUNGHI \$22
smoked pancetta, mushrooms, creamed leeks, sprouts, provolone

FORMAGGIO \$22
asiago, fior di latte, gorgonzola, rosemary, potatoes

CARNE \$25
calabrese, capocollo, fennel sausage, meatballs, pepperoncini



BOOK WITH US TODAY

604 424 8779

info@trattoriaburnaby.ca

BOOKING REQUEST

GLOWBAL

COAST

Italian
Kitchen

trattoria

BLACK+BLUE

THE
ROOF

FIVE
SAILS

RILEY'S
FISH & STEAK