



Dinner Private Dining Menu

(Includes house-made focaccia and warm marinated olives)

Two Course Menu \$60/person

Choose one small plate or salad and two entree options for your guests to choose from the day of the event

Three Course Menu \$70/person

Choose one small plate or salad, two entree options for your guests to choose from the day of the event and one dessert

A Modern Trattoria With A Rustic Soul



Small Plates

Minestrone soup

Bruschetta, Calabrian butter, salted and cured anchovy, arugula

Bruschetta, tomato conserva, onion jam, basil pesto ricotta salata

Beef & ricotta meatballs, white polenta, tomato sugo

Fried chicken thighs, prosciutto, lemon

Spiced polenta fries, tomato marmellata

Salad

Wild arugula, shaved fennel, watermelon radish, parmesan, lemon vinaigrette

Baby kale and little gem Caesar, boquerones, basil, lemon and anchovy dressing, parmesan croutons

Butter lettuce, avocado, hazelnuts, spicy green goddess, fresh herbs

Entrees

Braised short rib, mascarpone polenta, oven-roasted tomato

Pan-roasted chicken breast, "ucceletto" beans, porcini broth, roasted mushrooms

Swordfish, caponata, gremolata, balsamic

Spinach tagliatelle, three meat bolognese

Pappardelle, tomato, butter, parmesan

Gnocchi, braised beef and mushroom ragu, chive creme fraiche

Cannelloni, roasted eggplant, ricotta, fresh tomato sauces, pesto

Lemon linguine, cacciatore chicken

Dessert

Olive oil cake, roasted strawberries

Italian donuts, bourbon caramel sauce

Tiramisu

Contact Melissa at mdagdag@tratto-sf.com to book your event



Lunch Private Dining Menu

Lunch

Two Course Menu \$35/person

Choose one small plate or salad and two entree options for your guests to choose from the day of the event

Three Course Menu \$45/person

Choose one small plate or salad, two entree options for your guests to choose from the day of the event and one dessert

A Modern Trattoria With A Rustic Soul



Small Plates

Minestrone soup

Bruschetta, Calabrian butter, salted and cured anchovy, arugula

Bruschetta, tomato conserva, onion jam, basil pesto ricotta salata

Beef & ricotta meatballs, tomato sugo, grilled bread

Fried chicken thighs, prosciutto, lemon

Salad

Wild arugula, shaved fennel, watermelon radish, parmesan, lemon vinaigrette

Baby kale and little gem Caesar, boquerones, basil, lemon and anchovy dressing, parmesan croutons

Butter lettuce, avocado, almonds, spicy green goddess, fresh herbs

Entrees

Prosciutto, mozzarella, over dried tomato, pesto panini

Eggplant, zucchini, fontina, piquillo pepper, olive panini

Fried chicken thigh, crispy prosciutto, pickled red onion, spicy aioli sandwich

Spinach tagliatelle, three meat bolognese

Pappardelle, tomato, butter, parmesan

Gnocchi, braised beef and mushroom ragu, chive creme fraiche

Cannelloni, roasted eggplant, ricotta, fresh tomato sauces, pesto

Dessert

Olive oil cake, roasted strawberries

Tiramisu

Italian donuts, bourbon caramel sauce

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Private Dining Menu

Passed hors d'oeuvres

5 assorted hors d'oeuvres / \$30/person

8 assorted hors d'oeuvres / \$48/person

The Art Of Good Eating



Cold

- Crudit  with hummus - served individual
- 24-month-aged Parmesan fig cake with cracker
- Bruschetta with burrata, marinated tomatoes, pesto
- Bruschetta with goat cheese, mostarda, prosciutto
- Deviled eggs with crab, salmon roe, chives
- Gougeres with herb cresecenza cheese
- Parmesan and truffle popcorn cone
- Tuna conserva lettuce cup

Hot

- Tomato fontina arrancini with parmesan and parsley
- Flat iron spiedini with peppers and saba
- Pork belly spiedini with onion jam, tomato marmalade
- Chicken spiedini with cremini mushrooms, aioli, porcini dust
- Fried parmesan crusted artichokes with dehydrated chili oil
- Grilled pancetta wrapped shrimp
- Fried Italian sausage stuffed green olives
- Tomato soup with pesto and fontina grilled cheese sandwich
- Fried chicken slider with crispy prosciutto, tomato jam, herb aioli

Extras

- Cheese display / \$150/25
- Crudite display / \$150/25
- Antipasto display / \$150/25

- Oysters on the half shell / \$48/dozen
- Limoncello station / \$16/person
- Cake cutting / \$4/piece



Private Dining Menu - Beverage

**Eat,
Drink,
Stay
Awhile**



Wine

- Prosecco
- Pinot Grigio
- Chardonnay
- Pinot Noir
- Cabernet Sauvignon

Beer

Domestic & Imported Selection

Well - \$12

- Sobieski Vodka
- Beefeater Gin
- Arette Blanco Tequila
- J Wray Silver Rum
- Four Roses Yellow Label Bourbon
- Rittenhouse - Rye
- Carpano Vermouths
- Dewars White Lable Scotch

Premium \$14

- Ketel One Vodka
- Bombay Sapphire Gin
- Don Julio Blanco Tequila
- Smith & Cross Rum
- Bulliet Bourbon
- Templeton Rye
- Carpano Vermouths
- Chivas 18 Scotch

Signature Cocktails - \$13

Torino Tonic

Beefeater Gin, cucumber bitters, Fever Tree Tonic, butterfly pea ice

Ciao, Tokyo

Nikka Coffey whisky, Nonino, Seedlip Spice, yuzu liqueur, absinthe

Boot Kickin' Old Fashioned

Four Roses bourbon, Cynar, Angostura

Campari Loves Margarita

Arette Blanco tequila, Campari, orange marmalade, grapefruit, lemon

Tratto

Limoncello, Four Roses bourbon, dry vermouth, Angostura

To ensure a superior service at Tratto, a 24% Gratuity and Administrative fee will be added to all room rental, food, beverage and audio visual costs. 13% of this charge is distributed amongst the Service Staff as gratuity for attending your event. The remaining 11% is an Administrative Fee which will be retained to cover overhead and other cost.