



Tratto

Private Dining Menu 2025

501 Geary Street San Francisco

KRISTAN BONDE

CATERING SALES MANAGER

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For all events less than (20) guests, an additional labor fee of \$150 will apply. We will set and prepare for 5% over your final guarantee. In order to provide you the best local and seasonal ingredients, menu items are subject to change. To ensure a superior service at The Marker, a 24% House Charge will be added to all room rental, food, beverage and audio visual costs.

TRATTO MENUS

Required for groups of 15 or more. Only available in the restaurant.

Welcome to add on to the menus at an additional cost. Custom menus available upon request

LUNCH

TWO COURSE \$45 PER PERSON

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

THREE COURSE \$55 PER PERSON

Choose one small plate or salad, three entree options for your guests to choose and one dessert

Small Plates

- **Minestrone Soup v.**, cauliflower pesto
- **Tratto Meatballs**, beef & pork, ricotta salatta, marinara
- **Caccio e Pepe Arancini v.**

Salad

- **Wild Arugula Salad v.**, Parmesan cup, orange, basil, pistachio, lemon vinaigrette
- **Little Gem Caesar**, boquerones, basil, lemon anchovy dressing, Parmesan croutons

Entrees

- **Roasted Airline Chicken Breast**, arugula, rosemary garlic roasted potatoes
- **Tratto Burger**, fontina, balsamic onions, brioche bun, fries
- **Pappardelle**, tomato butter, EVO, Parmesan
- Cannelloni, spinach, lemon ricotta filling, marinara
- **Vegetarian Lasagna v.**
- **Mushroom Pizza v.**, poached garlic, fontina, truffle oil, sage

Dessert

Choose One

- **Tiramisu**
- **Ice-cream & House-made Biscotti**
- **Berries & Cream**

DINNER

TWO COURSE \$75 PER PERSON

Choose one small plate or salad and two entree options

THREE COURSE \$85 PER PERSON

Choose one small plate or salad, three entree options for your guests to choose and one dessert

Small Plates

- **Minestrone Soup v.**, cauliflower pesto
- **Tratto Meatballs**, beef & pork, ricotta salatta, marinara
- **Truffle Fries v.**, Parmesan, Italian parsley
- **Burrata v.**, winter citrus salad, balsamic syrup
- **Frito Misto**, calamari, lemon, vegetables, Calabrian chili aioli, lemon dill aioli
- **Caccio e Pepe Arancini v.**

Salad

- **Wild Arugula Salad v.**, Parmesan cup, orange, basil, pistachio, lemon vinaigrette
- **Little Gem Caesar**, boquerones, basil, lemon anchovy dressing, Parmesan croutons
- **Farro Salad v.**, arugula, red and gold beets, goat cheese, toasted pinenuts, roasted grapes, chardonnay vinaigrette

Entrees

- **Filet**, barolo reduction, potato puree, portobello mushroom
- **Salmon**, charred broccolini, Calabrian chili oil, roasted peppers, lemon breadcrumbs
- **Airline Chicken Breast**, arugula, rosemary garlic roasted potatoes
- **Spaghetti**, beef & pork meatballs, basil, marinara
- **Cannelloni v.**, spinach, lemon ricotta filling, marinara
- **Vegetarian Lasagna v.**
- **Mushroom Pizza v.**, poached garlic, fontina, truffle oil, sage

Dessert

- **Tiramisu**
- **Amaro Root Beer Float**
- **Berries & Cream**
- **Panna Cotta**

MENUS CONT.

All dinner service includes Mr. Espresso coffee, Numi tea, and iced tea.

PLATED STEAK & SEAFOOD DINNER \$175 PER PERSON

For the Table

HOUSE-MADE FOCACCIA V.

WARM MARINATED OLIVES V.

RAW PLATTER

Oysters, Crab Claws, Poached Prawns, Ahi Tuna Poke, cocktail sauce, mignonette, lemons, hot sauce

Soup or Salad

ROASTED TOMATO V.

ICEBERG WEDGE SALAD V.

cherry tomatoes, pepperoncini, red onion, balsamic dressing, gorgonzola

Entrées

DRY-AGED RIBEYE STEAK & 4OZ. LOBSTER TAIL

mashed potatoes, sautéed baby carrots, bone marrow butter

BRANZINO & 4. JUMBO PRAWNS

lemon chive risotto, sauteed squash, gremolata

ROASTED AIRLINE CHICKEN BREAST & 4. JUMBO PRAWNS

roasted Potatoes, sautéed broccolini

HOUSE-MADE GNOCCHI V.

white wine, gorgonzola, onion, cream (may add prawns to this to make it non vegetarian)

Dessert Trio

TIRAMISU

FLOURLESS CHOCOLATE CAKE

AFFOGATO, HOUSE MADE COOKIE

Available Enhancements

Cioppino \$25 per person

Cheese and Charcuterie \$24 per person

Cheese for Dessert \$30 per person

Wine Pairings Upon Request Starting at \$50-\$75 per person

RECEPTION MENUS

HORS D' OEUVRES

MINIMUM ORDER OF 15 PER

TRATTO MEATBALLS \$7 EACH

beef & pork, ricotta salatta, marinara

TRUFFLE FRUY CONES (V) \$7 EACH

Parmesan, Italian parsley

FRITO MISTO CONES \$12 EACH

calamari, lemon, vegetables, Calabrian chili aioli, lemon dill aioli

CACCIO E PEPE ARANCINI (V) \$9 EACH

SEASONAL BRUSCHETTA (V) \$7 EACH

MELON & PROSCIUTTO SKEWER (V) \$9 EACH

CAPREZE SKEWER (V) \$7 EACH

tomato, mozzarella, basil, balsamic vinegar

BUFFET/ STATIONS

FEED 10-15 UNLESS OTHERWISE SPECIFIED

CRUDITÉ \$20 PER PERSON

- Seasonal Raw Vegetables
- House-made Buttermilk Dressing

SCOOPS \$35 PER PERSON

- Grilled Pita and Crudite
- Harissa
- Regular Hummus
- Mint Tzatziki
- Freshly Made Tortilla Chips
- Guacamole, Pico de Gallo, Fire Roasted Salsa

ARTISAN CHEESE \$35 PER PERSON

- Local Cheeses
- Accompaniments
- Assorted Crackers
- Local Artisan Breads

CHARCUTERIE \$40 PER PERSON

- Assortment of Cured Meats
- Pickled Vegetables & Cornichons
- Assorted Crackers
- Local Artisan Breads

CHEESE & CHARCUTERIE DISPLAY \$50 PER PERSON

- Assorted Cured Meats
- Marinated Olives
- Grilled Vegetables
- Sun-dried Tomatoes
- Bread Sticks
- Flat Bread Crackers
- Local Cheeses
- Pickled Vegetables
- Cornichons

CRAB CLAWS \$200

Lemons, Cocktail Sauce

ROCK SHRIMP & MIXED SEAFOOD CEVICHE \$150

Shrimp, Ceviche, Lime, Red Onion, Jalapeno, Cilantro, Endive Scoops, House-made Tortilla Chips

AHI POKE \$100

Ahi tuna, Soy, Onion, Sesame, Endive Scoops

JUMBO SHRIMP COCKTAIL \$100 20PCS

Lemons, Cocktail Sauce

CHILLED CRAB SALAD \$250

Lump Crab, Onions, Jalapeno, Lemon, Aioli, Crostini, Endive Scoops

HOUSE-MADE POTATO CHIPS

SALT \$50

BLUE CHEESE CRUMBLE \$60

TRUFFLE & PARMESAN \$60

RECEPTION MENUS CONT.

BUFFET/ STATIONS

FEED 10-15 UNLESS OTHERWISE SPECIFIED

Starters

MINISTRONE SOUP \$96

cauliflower pesto

TRATTO MEATBALLS \$244

beef, pork, ricotta salatta, marinara

TRUFFLE FRIES V.

Parmesan, Italian parsley

BURRATA V. \$225

winter citrus salad, balsamic syrup

FRITO MISTO \$125

calamari, lemon, vegetables, Calabrian chili aioli,

lemon dill aioli

CACCIO E PEPE ARANCINI \$244

FACCACIA & OLIVES \$6PP

Salads

Add on grilled Tofu \$58, Salmon \$70 or Chicken \$64

CHOPPED SALAD \$152

Little Gem, Salami, Provolone, Fava Beans, Olives,
Red Wine Vinaigrette

LITTLE GEM CEASAR (V) \$158

Boquerones, Basil, Lemon Anchovy Dressing,
Garlic Breadcrumbs

KALE SALAD (V) \$144

Carvello Nero, Garlic, Lemon, Parmesan, Crispy
Quinoa

BEET SALAD (V) \$158

Marinated Beets, Pea Tendrils, Pork Cracklins

Pizzas \$24 each (12 inch - 8 slices)

MARGARITA

tomato, fresh mozzarella, basil

MUSHROOM PIZZA V. +\$2

poached garlic, fontina, truffle oil, sage

PEPPERONI

fontina, Calabrian chili, oregano

HOUSE-MADE ITALIAN SAUSAGE

fresh mozzarella, toasted fennel, oregano, hot
honey

Mains

FLANK STEAK \$272

barolo reduction

SKIRT STEAK \$272

cippolini onions, salsa verde

ROASTED AIRLINE CHICKEN BREAST \$255

CHICKEN PARMESAN \$235

Marinara, Mozzarella

GRILLED SALMON

GRILLED PRAWNS \$250

SOLE PICATTA \$240

lemon shallots, butter, white wine

GRILLED LOBSTER TAILS \$MP

lemon butter

Pastas

HERB TAGLIATELLE \$244

three meat Bolognese, whipped ricotta

POTATO GNOCCHI PRIMAVERA (V) \$200

chantrelle mushrooms, spring vegetables,
beurre blanc

PAPPARDELLE (V) \$200

tomato butter, EVOO, parmesan

SPAGHETTI & MEATBALLS \$244

beef & pork meatballs, basil, marinara

BUCCATINI \$232

shrimp, garlic White wine, Italian parsley

LASAGNA \$256

Bolognese, bechemel, mozzarella

VEGETARIAN LASAGNA (V) \$225

roasted vegetables, mozzarella, marinara, pesto

RECEPTION MENUS CONT.

Sides

POTATO PUREE (V)

ROSEMARY GARLIC ROASTED POTATOES (V)

PORTOBELLO MUSHROOMS (V)

SAUTEED BROCCOLINI (V)

with garlic, breadcrumbs

ROASTED PEPPERS (V)

FRESH SLICED FRUIT (V)

CHEESE & CHARCUTERIE PLATTER \$50 PER PERSON

FRESH FRUIT PLATTER (V) \$9 PER PERSON

Dessert

\$12 per person per item Or \$120 for 20 mini cups

TIRAMISU

FLOURLESS CHOCOLATE CAKE

BERRIES & CREAM

PANNA COTTA

COOKIES \$75

MINI BROWNIES \$75

CUSTOM MANNED STATIONS AVAILABLE UPON REQUEST

BEVERAGE PACKAGES

Packages are priced per person for 2 hours – minimum. Additional hours available. All packages include base refreshments: Juices– Orange, Cranberry, Grapefruit. Sodas– Club/Soda Water, Coca-Cola, Diet Coke, Sprite, Giner Ale

NEAT PER HOUR \$80 PER PERSON

Additional hours \$20/pp her hour

Liquor

GIN – BEEFEATER
VODKA – SOBIESKI
RUM – J WRAY GOLD
TEQUILA – ARETTE SILVER
BOURBON – EVAN WILLIAMS

Beer

BUD LIGHT
BUDWEISER
MODELO
ERDINGER N/A
FORT POINT ANIMAL IPA
STELLA ARTOIS

Wine

BRUT, J ROGET, CA
CHARDONNAY, LA TERRE, CA
SAUVIGNON BLANC, CANYON ROAD, CA
PINOT NOIR, CANYON ROAD, CA
CABERNET SAUVIGNON, LA TERRE, CA

STIRRED PER HOUR \$110 PER PERSON

Additional hours \$30/PP per hour

Liquor

GIN – JUNIPERO
VODKA – TITOS
RUM – J WRAY GOLD
TEQUILA – DON JULIO SILVER
BOURBON – FOUR ROSES
RYE – RITTENHOUSE

Beer

BUD LIGHT
BUDWEISER
MODELO
ERDINGER N/A
FORT POINT ANIMAL IPA
STELLA ARTOIS

Wine

BRUT, DOMAINE STE. MICHELLE, WASHINGTON
CHARDONNAY, COMTESSE MARION
SAUVIGNON BLANC, 2022 NO FINE
CABERNET SAUVIGNON, J LOHR, SEVEL OAKS, CA
PINOT NOIR, PINOT PROJECT, CA

SHAKEN PER HOUR \$120 PER PERSON

Additional hours \$45/PP per hour

Liquor

GIN – HENDRICKS
VODKA – GREY GOOSE
RUM – CAVA BRAVA
TEQUILA – DON JULIO SILVER
BOURBON – WOODFORD RESERVE
WHISKEY – JOHNNIE WALKER BLACK
AFTER DINNER CORDIAL– GRAND MARNIER

Beer

BUD LIGHT
BUDWEISER
MODELO
ERDINGER N/A
FORT POINT ANIMAL IPA
STELLA ARTOIS

Wine

PROSECCO, LAMARCA
CHARDONNAY, PAVETTE, CA
SAUVIGNON BLANC, TURNING TIDE, CA
CABERNET SAUVIGNON, RAMSAY, CA
PINOT NOIR, DELTA, CA

BEER & WINE ONLY \$60 PER PERSON

Additional hours \$20/PP per hour

Beer

BUD LIGHT
BUDWEISER
MODELO
ERDINGER N/A
FORT POINT ANIMAL IPA
STELLA ARTOIS

wine

BRUT, J ROGET, CA
CHARDONNAY – LA TERRE, CA
SAUVIGNON BLANC, CANYON ROAD, CA
PINOT NOIR, CANYON, CA
CABERNET SAUVIGNON, LA TERRE, CA

Available Enhancements

WHITE CLAW \$5/PP PER PACKAGE.

CASA AZUL TEQUILA ON CONSUMPTION – MINIMUM \$500

MACALLAN 18 ON CONSUMPTION – MINIMUM \$500

ITALIAN SODAS \$6 EACH – MINIMUM \$250

BOTTLED WATERS \$10 EACH

SPECIALTY COCKTAILS \$20–25 EACH MINIMUM 25 PRE-ORDERS

BUILD YOUR OWN BEVERAGE OFFERINGS UPON CONSUMPTION

BEVERAGE ENHANCEMENTS

COFFEE & TEA \$150 PER URN

- Regular and Decaffeinated Mr. Espresso Coffee
- Assorted Nuni Teas
- Assorted Milks
- Assorted Sweeteners
- Lemons

COLD BREW COFFEE \$150 PER URN

- Regular and Decaffeinated Mr. Espresso Coffee
- Assorted Milks
- Assorted Sweeteners

ICED TEA \$90 PER URN

Assorted Sweeteners

LEMONADE \$85 PER URN

Assorted Sweeteners

JUICES \$40 PER CARAFE

- Cranberry Juice
- Apple Juice
- Orange Juice
- Grapefruit Juice

ASSORTED SOFT DRINKS \$10 EACH

ASSORTED MILKS \$30 PER CARAFE

- WHOLE
- 2% ALMOND
- OAT

ASSORTED WATERS \$10 EACH

- Bottled Still
- Sparkling
- Coconut