

## FORMAGGI

Small tray: \$70 – serves 10–15 people  
Large tray: \$100 – serves 15–20 people  
Trays garnished with fresh fruit, candied walnuts, and seasonal mostarda.

Choose four types of cheese for your platter:

- Fontina Livradolce:** semi-soft cheese made from cow's milk  
**Parmigiano Reggiano:** savory cheese made from cow's milk  
**Gorgonzola Dolce:** mild, creamy, blue, & soft cheese made from cow's milk  
**Aged Provolone:** slices of sharp provolone cheese made from cow's milk  
**Cambozola:** moist, rich, creamy & sharp; combination of Camembert & Gorgonzola  
**Pure Luck Chevre:** soft cheese made locally from goat's milk  
**Asiago:** lightly pressed hard cheese made from cow's milk  
**Grana Padano:** semi-fat hard cheese with finely ground texture made from cow's milk  
**Ricotta Salata:** smooth, firm, lightly salted cheese made from sheep's milk

## DOLCI

Whole cake serves 12 people.

- Salted Caramel Tart \$50  
Italian Cream Cake \$70  
Tiramisu - 8" \$60  
Tiramisu - Half Sheet (serves 25-30) \$110  
Mascarpone Cheesecake \$80  
Chocolate Hazelnut Cake \$80

## COOKIE PLATTERS

Each platter serves 10-15 people.

- Assorted Cookies \$30  
Cookies, Macarons, Amaretti \$45  
One Dozen Lemon Macarons \$30



## Catering Menu

512.441.7672

1610 South Congress  
Austin, TX 78704

[www.austinvespaio.com](http://www.austinvespaio.com)

All orders must be placed at least 24 hours in advance.

## INSALATE

Each family-style salad serves 8-10 people.

**Misticanza:** mixed field greens & kalamta olives with choice of lemon citronette or creamy vinaigrette  
\$55

**Caesar:** romaine with focaccia croutons & grated Parmigiano reggiano  
\$65

**Spinach:** baby spinach, radicchio, candied walnuts, gorgonzola-walnut cracker, & gorgonzola dolce with pancetta vinaigrette  
\$70

**Chopped Salad:** chopped romaine & radicchio, Toscano salame, provolone, pepperoncini, olives, hard boiled egg, garbanzo beans, peppers, & mascerated onions with choice of Chianti-oregano vinaigrette or creamy vinaigrette  
\$80

**Caprese:** fresh made mozzarella, vine ripe tomatoes, sweet basil, extra virgin olive oil  
\$65

## CARNE

Each small tray (\$80) serves 10-15 people.  
Each large tray (\$105) serves 15-20 people.

Trays are garnished with fire roasted peppers, cornichons, peperoncini, Dijon mustard and olives.

Choose four types of meat for your platter:

**Salame Finocchiona:** firm salame with fennel

**Salame Toscano:** pork salame cured with salt & peppercorns

**Mild Coppa:** pork shoulder dried with salt & spices

**Prosciutto di Parma:** air-cured ham

**Speck:** dry-cured, applewood smoked prosciutto

**Uncured Ham:** Smoked pork knuckle

## PASTA

Each family style pasta serves 8-10 people.  
All pastas are available hot or cold.

**Lasagne Bolognese:** pasta sheets layered with bolognese, besciamella, arrabbiata, ricotta, & mozzarella cheese  
\$105

**Lasagne di Verdure:** pasta sheets layered with arrabbiata, roasted peppers, broccoli, ricotta & mozzarella cheese  
\$85

**Rigatoni con Polpette:** rigatoni with pork meatballs & arrabbiata baked with pecorino romano, melted mozzarella & grana padano  
\$105

**Gluten Free Arrabbiata:** rice pasta with arrabbiata, tomato concasse, fresh herbs  
\$50

## ANTIPASTI

Each pound of antipasti serves 3-5 people.

Vegetable giardiniera	\$5/lb.
Fire roasted sweet peppers	\$7/lb.
Forno roasted tomatoes	\$8/lb.
Marinated button mushrooms	\$6/lb.
Roasted beets with fennel & orange	\$6/lb.
Prosciutto & provolone pepper shooters	\$12/lb.
Greek salad with ricotta salata, cucumbers & olives	\$8/lb.
El Faro or mixed olives	\$8/lb.

## PATES

One pound serves 8-10 people.

Served with Dijon mustard, cornichons, giardiniera, & grissini.

**Campagne:** country-style pork pate \$14/lb.

**Pork rillettes:** shredded spiced pork \$14/lb.

