

Silver Package



Insalate ~ Salad Choose One

Famous House

Mixed Greens Tossed with Tomatoes, Cucumbers, Onions and Olives in our Famous Creamy Balsamic Vinaigrette

Caesar Salad

Crisp Romaine with Homemade Croutons Topped with Parmigiano Reggiano

Ferraros Salad

Organic Baby Greens, Fresh Strawberries, Sugar Coated Walnuts & Goat Cheese in a Raspberry Vinaigrette

Farinacei ~ Pasta Choose One

Penne Vodka

Sweet Baby Peas & Prosciutto Served in a Pink Vodka Sauce

Rigatoni Della Casa

Served with Roasted Eggplant, Sliced Portobello Mushrooms, Grape Tomatoes and Asparagus Tips in an Olive Oil and Garlic Sauce with a Touch of Marinara

Cheese Tortellini

Served in a Pesto Cream Sauce

Main Course

Choose one Entrée from each category

Pesce ~ Seafood Choose One

Tilapia, Salmon, or Flounder

- **Broiled** - in a White Wine Lemon Butter Sauce
- **Napolitano** - Topped with Chopped Tomatoes and Garlic Drizzled with a Balsamic Reduction
- **Oreganato** - Broiled in a White Wine Lemon Sauce topped with seasoned Italian breadcrumbs

Pollo ~ Chicken Choose One

Chicken Francese

Lightly Egg-Battered in a White Wine Lemon Butter Sauce

Chicken Marsala

Sautéed with Exotic Mushrooms in a Marsala Wine Demiglace

Chicken Parmigiana

Lightly Breaded Topped with Mozzarella and Meat Sauce

Chicken Saltimbocca

Pan Seared Layered with Prosciutto Di Parma, Sautéed Spinach, and Mozzarella in a Marsala Wine Demiglace

Melanzana ~ Eggplant Choose One

Eggplant Parmigiana

Topped with Mozzarella and Marinara Sauce

Eggplant Sorrentino

Baked in Marinara Sauce and Basil

Accompaniments:

Served with our chef's selection of seasoned vegetables and starch

Desserts

Choose accordingly

Dolce ~ Dessert

Your choice of Bovella's custom cake or Italian pastries and cookies
\$2.00 extra per person for Cappuccino and Espresso

Coffee, Tea, Juices, and Soft Drinks

All included with this package.

Available on Request

Gluten Free & Vegan menu choices
