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 fromeachcategory

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

Carne ~ Meat
Braised Short Ribs
Certified Angus Beef Short Ribs served over Risotto

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