

# Bronze Package *Repass Only*



## Insalate ~ Salad Choose One

### Famous House

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

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### Caesar Salad

Crisp Romaine with Homemade Croutons Topped with Parmigiano Reggiano

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### 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

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### 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

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### Penne Marinara

Served with Our Famous Fresh Plum Tomato Sauce

## Main Course

Choose one Entrée from each category

## Pesce ~ Seafood Choose One

### Tilapia or Salmon

- **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

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### Chicken Marsala

Sautéed with Exotic Mushrooms in a Marsala Wine Demiglace

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### Chicken Parmigiana

Lightly Breaded Topped with Mozzarella and Meat Sauce

### Melanzana ~ Eggplant Choose One

#### Eggplant Parmigiana

Topped with Mozzarella and Marinara Sauce

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#### 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

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