

ROSEN SHINGLE CREEK®

9939 Universal Blvd., Orlando, FL 32819




CALA BELLA
SHINGLE CREEK

Hours: 5:30 p.m. - 10:00 p.m.

For reservations,
call 407.996.3663.

Seating Capacity: 160

RosenShingleCreek.com



The name means “beautiful creek” in Italian. The experience of dining here means considerably more.

As Rosen Shingle Creek’s celebrated AAA Four Diamond restaurant, Cala Bella serves the absolute finest Italian and Mediterranean cuisine, from rich pastas to fresh seafood to tender steaks and more. Every dining experience enhanced by an impressive wine list, a collection of Italian artwork and sweeping views of the hotel’s award-winning championship golf course.

Situated within the Italian fine-dining bistro, Bella’s Bar delivers incomparable service in a warm, welcoming setting where guests can relax, sip fine wines and sample the restaurant’s tantalizing menu.



hen it comes to private dining, Cala Bella's Private Dining Room is the ideal setting for innumerable celebrations. Separated from the main restaurant by curtain-draped glass doors, our Private Dining Room comfortably seats up to 42 guests.

For inquiries, please contact:

Alison Tomaska at 407.996.9770 or ATomaska@RosenShingleCreek.com

There is a \$3,000 food and beverage minimum for use of the Cala Bella Private Dining Room, exclusive of 6.5% sales tax and 26% taxable service charge.



CALA BELLA
SHINGLE CREEK

AAA Four Diamond Restaurant

Private Dining Room: 42 people

Semi-Private Dining: 74 people

Buyout: 150 people

BELLA'S BAR

Lounge: 60 people

Patio: 40 people standing;

24 people seated

CalaBellaRestaurant.com



RAFFAELA MENU

Group Hors d'Oeuvres

Salumi e Formaggi

16 Months-Aged Prosciutto, Bresaola, Culatello, Wild Boar Salami, Coppa, Smoked Scamorza, La Tur, Gorgonzola, Honeycomb, Marinated Olives

Bruschetta Display

Eggplant Caponata, Cannellini Dip, Stracciatella, Pistachio Pesto, Romesco, House Sesame Bread

Butler-Passed Hors d'Oeuvres

All butler-passed items are based on four pieces per person.

Cape Canaveral Calamari

Garden Basil, Smoked Pomodoro Sauce

Local Beet Salad

Cana de Cabra Goat Cheese, Frisee, House Bacon, Calabrian Chili & Almond Vinaigrette

Stracciatella Salad

Stracciatella Cheese, Roasted Beets, Toasted Hazelnut Crumbs, 12 Years-Aged Giusti Balsamic Vinegar

Bay Scallop Crudo

Frog Song Farm Scallions, Local Fruit, Grenada Peppers, Garden Mint, Cantaloupe Vinaigrette

Baked Meatball

Mozzarella Cheese, San Marzano Tomato Grilled Focaccia

Minimum 15 people

\$60.00++ per person *(All prices are subject to 6.5% sales tax and 26% taxable service charge.)*



AMELIA MENU

Group Hors d'Oeuvres

Salumi e Formaggi

16 Months-Aged Prosciutto, Bresaola, Culatello, Wild Boar Salami, Coppa, Smoked Scamorza, La Tur, Gorgonzola, Honeycomb, Marinated Olives

Manti

Beef Dumpling, Chicken & Tomato Brodo, Whipped Yogurt, Sumac & Smoked Paprika

Cape Canaveral Calamari

Garden Basil, Smoked Pomodoro Sauce

Butcher's Pie

Nduja, 16 Months-Aged Prosciutto, Coppa, Farm Egg, Garden Arugula

Butler-Passed Hors d'Oeuvres

All butler-passed items are based on six pieces per person.

Smoked Scamorza

Fried Scamorza, Romesco, 24 Months-Aged Parmigiano Reggiano

Prosciutto & Burratini

16 Months-Aged Prosciutto, Burratini, Seasonal Melon, 12 Years-Aged Giusti Balsamic Vinegar

Funghi Pizza

Local Mushrooms, Ricotta & Mascarpone, Tarragon Gremolata

Charred Octopus

Fava Bean, Heirloom Cherry Tomato, Red Onion, Frog Song Farm Arugula, Olive Vinaigrette

Minimum 15 people

\$80.00++ per person *(All prices are subject to 6.5% sales tax and 26% taxable service charge.)*



A LA CARTE RECEPTION MENU

Reception Displays

Salumi e Formaggi

16 Months-Aged Prosciutto, Bresaola, Culatello, Wild Boar Salami, Coppa, Smoked Scamorza, La Tur, Gorgonzola, Honeycomb, Marinated Olives
\$24.00++ per person

Arancini con Funghi

Funghi John's Farm Mix, Mushroom Arancini, San Marzano Tomato
\$16.50++ per person

Bruschetta Display

Eggplant Caponata, Cannellini Dip, Stracciatella, Pistachio Pesto, Romesco, House Sesame Bread
\$13.50++ per person

Grilled Vegetable Display

Grilled Local Vegetables, Garden Gremolata, Smoked San Marzano Tomato
\$14.50++ per person

Dessert Receptions

Assortment of Miniature Desserts

Cannolis, Cream Puffs, Napoleons, Chocolate Éclairs, Chocolate-Covered Strawberries, Fruit Tartlets
\$75.00++/dozen

Miniature Shots

Cheesecake, Red Velvet Cake, Chocolate Cake, Pecan Pie, Carrot Cake
Presented in Shot Glasses
\$75.00++/dozen

Minimum 15 people

(All prices are subject to 6.5% sales tax and 26% taxable service charge.)



BUTLER-PASSED HORS D'OEUVRES

All items priced per 50 pieces.

Margherita Pizza

Buffalo Mozzarella, San Marzano Tomato, Garden Basil

\$250.00

Bay Scallop Crudo

*Frog Song Farm Scallions, Local Fruit, Grenada Peppers,
Garden Mint, Cantaloupe Vinaigrette*

\$300.00

Prosciutto & Burratini

*16 Months-Aged Prosciutto, Burratini, Seasonal Melon,
12 Years-Aged Giusti Balsamic Vinegar*

\$275.00

Manti

*Beef Dumpling, Chicken & Tomato Brodo, Whipped Yogurt,
Sumac & Smoked Paprika*

\$275.00

Butcher's Pie

Nduja, 16 Months-Aged Prosciutto, Coppa, Farm Egg, Garden Arugula

\$275.00

Charred Octopus

Charred Caulilini & Radish, Calabrian Chili Beurre Blanc

\$250.00

Baked Meatball

Mozzarella Cheese, San Marzano Tomato

Grilled Focaccia

\$275.00

(All prices are subject to 6.5% sales tax and 26% taxable service charge.)



DINNER MENUS

LUCIANO FAMILY STYLE MENU

Antipasti

(Served Family Style)

Salumi e Formaggi

16 Months-Aged Prosciutto, Bresaola, Culatello, Wild Boar Salami, Coppa, Smoked Scamorza, La Tur, Gorgonzola, Honeycomb, Marinated Olives

Cape Canaveral Calamari

Garden Basil, Smoked Pomodoro Sauce

Burrata

Heirloom Tomato, Castelvetro Olives, Basil Pesto, Lemon Zest, Toasted Pistachio, Imported Olive Oil, Culatello Ham

Caesar Salad

Baby Romaine, Parmigiano-Reggiano, Focaccia Croutons

Entrée Sampler

(Served Family Style)

Spaghetti & Meatball

Burrata, San Marzano Tomato, Grilled Focaccia, 24-Month Aged Parmigiano-Reggiano

Lake Meadows Farm Half Chicken

Served with Seasonal Accompaniments

Local Catch

Crispy Brussels, Local Sweet Potato Puree, House Bacon, Preserved Lemon Butter, Puffed Black Rice

Dessert Platter

Tiramisu, Amaretto Crème Brûlée, Chocolate Flourless Cake

\$85.00++ per person *(All prices are subject to 6.5% sales tax and 26% taxable service charge.)*

SOPHIA MENU

Antipasti

(Served Family Style)

Salumi e Formaggi

16 Months-Aged Prosciutto, Bresaola, Culatello, Wild Boar Salami, Coppa, Smoked Scamorza, La Tur, Gorgonzola, Honeycomb, Marinated Olives

Cape Canaveral Calamari

Garden Basil, Smoked Pomodoro Sauce

Baked Meatball

*Mozzarella Cheese, San Marzano Tomato
Grilled Focaccia*

Guest Choice of Salad

Caesar Salad

Baby Romaine, Parmigiano-Reggiano, Focaccia Croutons

Burrata

*Heirloom Tomato, Castelvetrano Olives, Basil Pesto, Lemon Zest,
Toasted Pistachio, Imported Olive Oil, Culatello Ham*

Guest Choice of Entrée

Gnocchi

*Confit Lamb, Local Mushrooms, Grenada Peppers,
Puffed Black Rice, 24-Month Aged Parmigiano-Reggiano*

Oxtail Fettucine

Oxtail Ragout, Stracciatella Shishito Peppers, House Focaccia Crumb

Lake Meadows Farm Half Chicken

Served with Seasonal Accompaniments

HertaBerkSchwein Farms Pork Chop

Served with Seasonal Accompaniments

Dolci Dessert Trio

Tiramisu, Amaretto Crème Brûlée, Chocolate Flourless Cake

\$95.00++ per person *(All prices are subject to 6.5% sales tax and 26% taxable service charge.)*



ENZO MENU

Antipasti

(Served Family Style)

Salumi e Formaggi

16 Months-Aged Prosciutto, Bresaola, Culatello, Wild Boar Salami, Coppa, Smoked Scamorza, La Tur, Gorgonzola, Honeycomb, Marinated Olives

Bay Scallop Crudo

Frog Song Farm Scallions, Local Fruit, Grenada Peppers, Garden Mint, Cantaloupe Vinaigrette

Manti

Beef Dumpling, Chicken & Tomato Brodo, Whipped Yogurt, Sumac & Smoked Paprika

Guest Choice of Salad

Caesar Salad

Baby Romaine, Parmigiano-Reggiano, Focaccia Croutons

Local Beet Salad

Can De Cabra Goat Cheese, Frisee, House Bacon, Calabrian Chili & Almond Vinaigrette

Guest Choice of Entrée

Rock Lobster Cacio e Pepe

Gulf Shrimp, Cedar Key Clams, Bucatini, Poached Egg, 24-Month Aged parmigiano-Reggiano

House Sausage Cannelloni

House Sausage, Crescenza Cheese, Ricotta, Tomato Ragu, Garden Basil

Lake Meadows Farm Half Chicken

Served with Seasonal Accompaniments

Filet Mignon

Served with Seasonal Accompaniments

Dolci Dessert Trio

Tiramisu, Amaretto Crème Brûlée, Chocolate Flourless Cake

\$105.00++ per person *(All prices are subject to 6.5% sales tax and 26% taxable service charge.)*

10/22

