



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



Escape to the countryside of Tuscany at Rosen Shingle Creek's upscale Italian restaurant in Orlando, featuring Italian classics with Mediterranean and American inspiration, accompanied by a diverse list of top-quality wines.

Cala Bella provides a romantic atmosphere under arched vaulted ceilings. Beautiful Italian artwork paired with the restaurant's presentation bar and open kitchen provide elegance and energy. Gaze through grand, antique wood-shuttered windows as night falls over the resort's lush pool deck and pristine 18-hole golf course. The inspiration of naming Cala Bella, or "Beautiful Creek" as it translates to English, comes from Harris Rosen's celebration of Florida's history and the unique history of Rosen Shingle Creek itself.



Cala Bella's Private Dining Room, featuring Italian paintings, carved wood armoires and a breathtaking view, is the perfect setting for rehearsal dinners, or any large group with a desire for intimacy. Separated from the restaurant by curtain-draped glass doors, our Private Dining Room comfortably seats up to 42 guests.

For inquiries, please contact:

Mrs. Kristi Marina, 407.996.9770 or KMarina@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 24% taxable service charge.


CALA BELLA
SHINGLE CREEK

Private Dining Room
Seating Capacity: 42



RAFFAELA MENU

Group Hors d'Oeuvres

Charcuterie

16 Months-Aged Prosciutto, Bresaola, 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

Cape Canaveral Calamari

Garden Basil, Smoked Pomodoro Sauce

Stracciatella Salad

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

Scallop Crudo

Frog Song Farm Scallions, Cantaloupe, Corno di Toro Peppers, Garden Mint

Baked Meatball

*Mozzarella Cheese, San Marzano Tomato
Grilled Focaccia*

(Above Butler-Passed items are based on four pieces per person)

Minimum 15 people

\$60.00++ per person *(Subject to 6.5% sales tax and 26% taxable service charge)*



AMELIA MENU

Group Hors d'Oeuvres

Charcuterie

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

Manti

Beef Dumpling, Chicken & Tomato Brodo, Whipped Ricotta & Mascarpone, Sumac

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

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

Charred Caulilini & Radish, Calabrian Chili Beurre Blanc

(Above Butler-Passed items are based on six pieces per person)

Minimum 15 people

\$80.00++ per person (*Subject to 6.5% sales tax and 26% taxable service charge*)



A LA CARTE RECEPTION MENU

Reception Displays *(Minimum 15 People)*

Charcuterie

16 Months-Aged Prosciutto, Bresaola, Coppa, Smoked Scamorza, La Tur, Gorgonzola, Honeycomb, Marinated Olives
\$23.00++ 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

(All Prices are Subject to 6.5% sales tax & 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

Scallop Crudo

*Frog Song Farm Scallions, Cantaloupe,
Corno di Toro Peppers, Garden Mint*
\$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 Ricotta & Mascarpone,
Sumac*
\$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 & 26% taxable service charge)

LUCIANO FAMILY STYLE MENU

Antipasti *(Served Family Style)*

Charcuterie

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

Cape Canaveral Calamari

Garden Basil, Smoked Pomodoro Sauce

Buffalo Mozzarella

Toasted Hazelnut, Fresh Fig, Frog Song Farm Arugula, Balsamic Vinaigrette

Caesar Salad

Baby Romaine, Parmigiano-Reggiano, Focaccia Croutons

Entrée Sampler *(Served Family Style)*

House Sausage Cannelloni

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

Harrison Creek Farm Half Chicken

Local Mushroom Risotto, Tarragon Chicken Brodo

Local Catch

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

Dessert Platter

Tiramisu, Amaretto Crème Brulee, Chocolate Flourless Cake

\$85.00++ per person *(Subject to 6.5% sales tax and 26% taxable service charge)*

SOPHIA MENU

Antipasti *(Served Family Style)*

Charcuterie

16 Months-Aged Prosciutto, Bresaola, 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

Soup or Salad *(Guest Choice of...)*

Caesar Salad

Baby Romaine, Parmigiano-Reggiano, Focaccia Croutons

Buffalo Mozzarella

Toasted Hazelnut, Fresh Fig, Frog Song Farm Arugula, Balsamic Vinaigrette

Entrée *(Guest Choice of...)*

Cacio e Pepe

Bucatini, Harrison Creek Farm Poached Egg, 24 Months-Aged
Parmigiano-Reggiano

Royal Red Shrimp Cappelletti

Wax Bean, Caulilini, White Shoyu Butter Sauce, 24 Months-Aged
Parmigiano-Reggiano

Harrison Creek Farm Half Chicken

Local Mushroom Risotto, Tarragon Chicken Brodo

HertaBerkSchwein Farms Pork Chop

Frog Song Farm Baby Squash, Charred Romanesco, Golden Raisin & Sage
Brown Butter, Polenta Cake

Dolci Dessert Trio

Tiramisu, Amaretto Crème Brulee, Chocolate Flourless Cake

\$95.00++ per person *(Subject to 6.5% sales tax and 26% taxable service charge)*



ENZO MENU

Antipasti *(Served Family Style)*

Charcuterie

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

Bay Scallop Crudo

Frog Song Farm Scallions, Cantaloupe, Corno di Toro Peppers, Garden Mint

Manti

Beef Dumpling, Chicken & Tomato Brodo, Whipped Ricotta & Mascarpone, Sumac

Salad *(Guest Choice of...)*

Caesar Salad

Baby Romaine, Parmigiano-Reggiano, Focaccia Croutons

Local Beet Salad

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

Entrée *(Guest Choice of...)*

Pistachio Crusted Lamb

Kohlrabi & Eggplant Puree, Grilled Radicchio, Garden Arugula, Lamb Jus

Royal Red Shrimp Cappelletti

Wax Bean, Caulilini, White Shoyu Butter Sauce, 24 Months-Aged Parmigiano-Reggiano

Gnocchi

Lake Meadows Farm Braised Duck, Shishito Peppers, 24 Months-Aged Parmigiano-Reggiano, Garden Tarragon

Bone-In Ribeye

Frog Song Farm Confit Potato, Heirloom Tomato, Corn, Truffle Butter, Garden Rosemary, Red Wine Reduction

Dolci Dessert Trio

Tiramisu, Amaretto Crème Brulee, Chocolate Flourless Cake

\$105.00++ per person *(Subject to 6.5% sales tax and 26% taxable service charge)*

