

# 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](http://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.



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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](mailto: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](http://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

*Can 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, Castelvetrano 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, Castelvetro 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 Ragù, 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

