



CALA BELLA  
SHINGLE CREEK

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

For reservations,  
call 407.996.3663.

Seating Capacity: 140

[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: 75 people

Buyout: 140 people

BELLA'S BAR

Lounge: 50 people

Patio: 30 people standing;

24 people seated

[CalaBellaRestaurant.com](http://CalaBellaRestaurant.com)



# RAFFAELA MENU

## Stationary Displays

### Salumi e Formaggi

*Chef's Selection of Meats and Cheeses*

### Bruschetta Display

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

### Kale & Escarole Caesar Salad

*Baby Romaine, 24-Months Aged Parmigiano-Reggiano, Focaccia Croutons*

## Butler-Passed Hors d'Oeuvres

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

### Shrimp Scampi

*Slow Roasted Tomatoes, Rosemary, Garden Herbs, Grenada Pepper, Bunching Onion, Sesame Bread, Parmigiano-Reggiano*

### Confit Artichoke Heart

*Stracciatella, Brown Butter, Bunching Onion, Roasted Pine Nuts, Dill, Garden Citrus, Fried Capers*

### Baked Meatballs

*Stracciatella, Marinara, Pecorino Romano, Italian Oregano*

Minimum 15 people

\$70.00++ per person (All prices are subject to 6.5% sales tax and 26% taxable service charge.)



# AMELIA MENU

## Stationary Displays

### Salumi e Formaggi

*Chef's Selection of Meats and Cheeses*

### Baked Meatballs

*Stracciatella, Marinara, Pecorino Romano, Italian Oregano*

### Arrosticini

*Grilled Anderson Ranch Lamb & Pancetta Skewer, Garden Gremolata*

### Garden Pizza

*Romesco Base, Grape Tomato, Broccoli, Castelvetrano Olives, Red Onion, Eggplant, Garden Peppers, Goat Feta, Extra Virgin Olive Oil*

## Butler-Passed Hors d'Oeuvres

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

### Crispy Smoked Mozzarella

*Panko & Focaccia Crusted, House-Made Calabrian Chili Pepper Ketchup*

### Prosciutto & Burratini

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

### Confit Artichoke Hearts

*Stracciatella, Brown Butter, Bunching Onion, Roasted Pine Nuts, Dill, Garden Citrus, Fried Capers*

### Charred Octopus

*Served with Seasonal Accompaniments*

Minimum 15 people

\$85.00++ 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**

*Chef's Selection of Meats and Cheeses*

*\$26.00++ per person*

#### **Kale & Escarole Caesar Salad**

*Baby Romaine, 24-Months Aged Parmigiano-Reggiano, Focaccia Croutons*

*\$16.00++ per person*

#### **Bruschetta Display**

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

*\$16.50++ per person*

#### **Grilled Vegetable Display**

*Grilled Local Vegetables, Garden Gremolata, Smoked San Marzano Tomato*

*\$15.50++ per person*

#### **Choice of Pizza:**

##### **Margherita**

*Mozzarella di Bufala, Marinara, Basil*

##### **Pizza Di Emma**

*Garden Pesto, Burrata, Pistachio, Balsamic, 16-Month Aged Prosciutto*

##### **Garden**

*Romesco Base, Grape Tomato, Broccoli, Castelvetrano Olives, Red Onion, Eggplant, Goat Feta, Extra Virgin Olive Oil*

##### **Peperoni**

*Marinara, Mozzarella, Italian Oregano, 36-Month Aged Parmigiano-Reggiano*

*\$16.00++ per person*

*(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.*

### **Crispy Smoked Mozzarella**

*Panko & Focaccia Crusted, House-Made Calabrian Chili Pepper Ketchup*  
\$275.00

### **Shrimp Scampi**

*Slow Roasted Tomatoes, Rosemary Garden Herbs, Grenada Pepper, Bunching Onion, Sesame Bread, Parmigiano-Reggiano*  
\$375.00

### **Prosciutto & Burratini**

*16 Months-Aged Prosciutto, Burratini, Seasonal Melon,  
12 Years-Aged Giusti Balsamic Vinegar*  
\$325.00

### **Confit Artichoke Heart**

*Stracciatella, Brown Butter, Bunching Onion, Roasted Pine Nuts, Dill,  
Garden Citrus, Fried Capers*  
\$300.00

### **Charred Octopus**

*Served with Seasonal Accompaniments*  
\$325.00

### **Baked Meatballs**

*Stracciatella, Marinara, Pecorino Romano, Italian Oregano*  
\$325.00

## **Dessert Receptions**

### **Viennese Display**

*Napoleons, Fruit Tartlets, Cream Puffs, Amaretti, Cannoli,  
Key Lime Panna Cotta, Chocolate Amaretto Blondies*  
\$20.00++ per person

### **S'mores Station**

*Classic, Strawberry, Espresso Marshmallows  
Chocolate and White Chocolate Bars  
Graham Crackers, Chocolate Chip Cookies*  
\$19.00++ per person

### **Bars and Bites**

*Lemon & Pecan Bars, Caramel Brownies, Cheesecake,  
Macarons, Assorted Cupcakes, Chocolate Almond Creme Shots,  
Mini White Chocolate & Raspberry Mud Cakes*  
\$26.00++ per person

*Minimum 15 people*

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



# DINNER MENUS

## EMMA FAMILY STYLE MENU

### **Antipasti**

*(Served Family Style)*

#### **Salumi e Formaggi**

*Chef's Selection of Meats and Cheeses*

#### **Shrimp Scampi**

*Slow Roasted Tomato, Rosemary, Garden Peppers & Herbs, Bunching Onion, Sesame Bread, Parmigiano-Reggiano*

#### **Burrata**

*Served with Seasonal Accompaniments*

#### **Kale & Escarole Caesar Salad**

*Baby Romaine, Parmigiano-Reggiano, Focaccia Croutons*

### **Entrée Sampler**

*(Served Family Style)*

#### **Circle Oak Pastures Chicken Parmigiana**

*Pan Fried Pasture Raised Chicken Breast, Basil, Buffalo Mozzarella, Vodka Sauce, Spaghettono*

#### **HerteBerkSchwein Farms Pork Marsala**

*Served with Seasonal Accompaniments*

#### **Local Catch**

*Served with Seasonal Accompaniments*

### **Dessert Platter**

**Crème Fraiche Panna Cotta, Tiramisu Basque Cheesecake,  
Lemon Mint Mousse**

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

## GLENDAMENU

### Antipasti

*(Served Family Style)*

#### Salumi e Formaggi

*Chef's Selection of Meats and Cheeses*

#### Shrimp Scampi

*Slow Roasted Tomato, Rosemary, Garden Peppers & Herbs, Bunching Onion, Sesame Bread, Parmigiano-Reggiano*

#### Baked Meatballs

*Stracciatella, Marinara, Pecorino Romano, Italian Oregano*

### Guest Choice of Salad

#### Kale & Escarole Caesar Salad

*Baby Romaine, Parmigiano-Reggiano, Focaccia Croutons*

#### Burrata

*Served with Seasonal Accompaniments*

### Guest Choice of Entrée

#### Local Catch

*Served with Seasonal Accompaniments*

#### Oxtail Fettucine

*Oxtail Ragout, Stracciatella, Garden Peppers, House Focaccia Crumb, Italian Oregano*

#### Circle Oak Pastures Chicken Parmigiana

*Pan Fried Pasture Raised Chicken Breast, Basil, Buffalo Mozzarella, Vodka Sauce, Spaghettonne*

#### HerteBerkSchwein Farms Pork Marsala

*Served with Seasonal Accompaniments*

### Dolci Dessert Trio

**Crème Fraiche Panna Cotta, Tiramisu Basque Cheesecake,**

**Lemon Mint Mousse**

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



## BONNIE MENU

### Antipasti

*(Served Family Style)*

#### Salumi e Formaggi

*Chef's Selection of Meats and Cheeses*

#### Charred Octopus

*Seasonal Accompaniments*

#### Baked Meatballs

*Stracciatella, Marinara, Pecorino Romano, Italian Oregano*

### Guest Choice of Salad

#### Kale & Escarole Caesar Salad

*Baby Romaine, Parmigiano-Reggiano, Focaccia Croutons*

#### Emma's Creekside Farm Beet Salad

*Served with Seasonal Accompaniments*

### Guest Choice of Entrée

#### Local Catch

*Served with Seasonal Accompaniments*

#### Oxtail Fettucine

*Oxtail Ragout, Stracciatella, Garden Peppers, House Focaccia Crumb,  
Italian Oregano*

#### Circle Oak Pastures Chicken Parmigiana

*Pan Fried Pasture Raised Chicken Breast, Basil, Buffalo Mozzarella, Vodka  
Sauce, Spaghettonne*

#### 12 Oz Mishima Reserve Coulotte Steak

*Served with Seasonal Accompaniments*

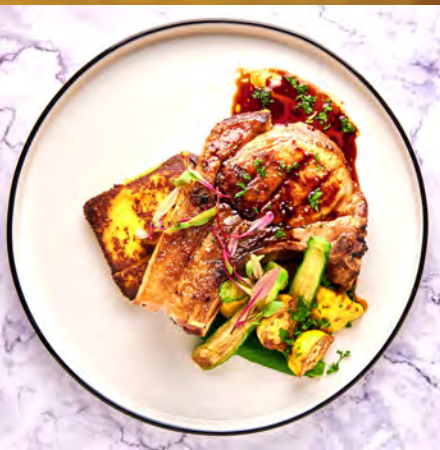
### Dolci Dessert Trio

**Crème Fraiche Panna Cotta, Tiramisu Basque Cheesecake,**

**Lemon Mint Mousse**

\$120.00++ per person *(All prices are subject to 6.5% sales tax and 26% taxable  
service charge.)*

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# TAWANDA MENU

## Antipasti

*(Served Family Style)*

### Salumi e Formaggi

*Chef's Selection of Meats and Cheeses*

### Charred Octopus

*Seasonal Accompaniments*

### Shrimp Scampi

*Slow Roasted Tomato, Rosemary, Garden Peppers & Herbs, Bunching Onion, Sesame Bread, Parmigiano-Reggiano*

### Baked Meatballs

*Stracciatella, Marinara, Pecorino Romano, Italian Oregano*

## Guest Choice of Salad

### Emma's Creekside Farm Beet Salad

*Goat Feta, Roasted Grape, Candied Pecan, Gorgonzola & Golden Raisin Vinaigrette*

### Bruleed Persimmon Carpaccio

*Sheep's Milk Feta, Garden Lettuces, Bronze Fennel, Fennel Vinaigrette, Pistachio, Grilled Sesame Bread*

## Guest Choice of Entree

### Trottole Carbonara

*Guanciale, Roasted Corn, Pecorino Romano, Bunching Onion*

### Local Catch

*Served with Seasonal Accompaniments*

### Circle Oak Pastures Chicken Parmigiana

*Pan Fried Pasture Raised Chicken Breast, Basil, Buffalo Mozzarella, Vodka Sauce, Spaghettoni*

### 12 Oz Mishima Reserve Coulotte Steak

*Served with Seasonal Accompaniments*

### Braised Anderson Ranch Lamb Shank

*Served with Seasonal Accompaniments*

## Dolci Dessert Trio

**Crème Fraiche Panna Cotta, Tiramisu Basque Cheesecake,  
Lemon Mint Mousse**

\$135.00++ per person (All prices are subject to 6.5% sales tax and 26% taxable service charge.)