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: 140

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.

When 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. The 26% service charge is distributed as follows: 20% for staff gratuities and 6% to administrative fees.

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

CALA BELLA
SHINGLE CREEK

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, Focaccia Croutons, 24-Months Aged Parmigiano-Reggiano

Butler-Passed Hors d'Oeuvres

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

Shrimp Scampi
Slow Roasted Tomato, Rosemary, Garden Herbs & Herbs, Bunching Onion, Sesame Bread, Parmigiano-Reggiano

Confit Artichoke Heart
Stracciatella, Brown Butter, Bunching Onion, Roasted Pine Nuts, Dill, Garden Citrus, Fried Capers

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. The 26% service charge is distributed as follows: 20% for staff gratuities and 6% to administrative fees.)*

CALA BELLA
SHINGLE CREEK

AMELIA MENU

Stationary Displays

Salumi e Formaggi
Chef's Selection of Meats and Cheeses

Meatballs
Stracciatella, Marinara, Pecorino Romano, Italian Oregano

Grilled Anderson Ranch Skewer Arrosticini
Pancetta, Garden Herb Pistou, Lemon

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. The 26% service charge is distributed as follows: 20% for staff gratuities and 6% to administrative fees.)*

CALA BELLA
SHINGLE CREEK

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

Pepperoni
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. The 26% service charge is distributed as follows: 20% for staff gratuities and 6% to administrative fees.)

CALA BELLA
SHINGLE CREEK

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 Tomato, Rosemary, Garden Peppers & Herbs, 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

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
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CALA BELLA
SHINGLE CREEK

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, Spaghettone

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. The 26% service charge is distributed as follows: 20% for staff gratuities and 6% to administrative fees.)*

CALA BELLA
SHINGLE CREEK

GLENDA 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

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, Spaghettone

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. The 26% service charge is distributed as follows: 20% for staff gratuities and 6% to administrative fees.)*

CALA BELLA
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BONNIE MENU

Antipasti
(Served Family Style)

Salumi e Formaggi
Chef's Selection of Meats and Cheeses

Charred Octopus
Seasonal Accompaniments

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, Spaghettone

12 Oz Rosewood Ranch American Wagyu Skirt 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. The 26% service charge is distributed as follows: 20% for staff gratuities and 6% to administrative fees.)*

03/26

CALA BELLA
SHINGLE CREEK

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

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, Spaghettone

12 Oz Rosewood Ranch AmericanWagyu Skirt 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. The 26% service charge is distributed as follows: 20% for staff gratuities and 6% to administrative fees.)*