



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.





W

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

Chef's Selection of Meats and Cheeses

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.

Mussels

Smoked Tomato Brodo, Garlic Chives, Garlic Sesame Bread

Local Beet Salad

Served with Seasonal Accompaniments

Stracciatella Salad

Roasted Seminole Pumpkin, Okinawa Spinach, Sumac, Dehydrated Kalamata, Roasted Pumpkin Seeds, Golden Raisin Vinaigrette

Yellowfin Tuna Crudo

Served with Seasonal Accompaniments

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

Chef's Selection of Meats and Cheeses

Manti

*Beef Dumpling, Chicken & Tomato Brodo, Whipped Ricotta,
Sumac & Smoked Paprika Parsley, Lemon Mint*

Mussels

Smoked Tomato Brodo, Garlic Chives, Garlic Sesame Bread

Italian Sausage & Broccoli Rabe Pizza

*Parmigiano Crema, 24-Months Aged Parmigiano-Reggiano,
Banana Pepper, Italian Oregano*

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

Served with Seasonal Accompaniments

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

Chef's Selection of Meats and Cheeses
\$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

Yellowfin Tuna Crudo

Served with Seasonal Accompaniments
\$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,
Sumac & Smoked Paprika Parsley, Lemon Mint*
\$275.00

Italian Sausage & Broccoli Rabe Pizza

*Parmigiano Crema, 24-Months Aged Parmigiano-Reggiano,
Banana Pepper, Italian Oregano*
\$275.00

Charred Octopus

Served with Seasonal Accompaniments
\$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

EMMA FAMILY STYLE MENU

Antipasti

(Served Family Style)

Salumi e Formaggi

Chef's Selection of Meats and Cheeses

Mussels

Smoked Tomato Brodo, Garlic Chives, Garlic Sesame Bread

Burrata

Served with Seasonal Accompaniments

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

Served with Seasonal Accompaniments

Dessert Platter

Café Latte Tart, Chocolate Crème Brûlée, Pistachio Cheesecake

\$90.00++ per person *(All prices are subject to 6.5% sales tax and 26% taxable service charge.)*

GLEND A MENU

Antipasti

(Served Family Style)

Salumi e Formaggi

Chef's Selection of Meats and Cheeses

Mussels

Smoked Tomato Brodo, Garlic Chives, Garlic Sesame Bread

Baked Meatball

*Mozzarella Cheese, San Marzano Tomato
Grilled Focaccia*

Guest Choice of Salad

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, 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

CaféLatte Tart, Chocolate Crème Brûlée, Pistachio Cheesecake

\$100.00++ 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

Wagyu Beef Carpaccio

Pickled Onion, Crispy Capers, Maldon Sea Salt, Arugula, 36-Months Aged Parmigiano-Reggiano, Extra Virgin Olive Oil

Manti

Beef Dumpling, Chicken & Tomato Brodo, Whipped Ricotta, Sumac & Smoked Paprika Parsley, Lemon Mint

Guest Choice of Salad

Caesar Salad

Baby Romaine, Parmigiano-Reggiano, Focaccia Croutons

Local Beet Salad

Served with Seasonal Accompaniments

Guest Choice of Entrée

Linguine Cacio e Pepe with Royal Red Shrimp

Langoustine, Poached Egg, Broccoli Rabe, 24-Month Aged Parmigiano-Reggiano

Oxtail Fettucine

Oxtail Ragout, Stracciatella, Shishito Peppers, House Focaccia Crumb

Lake Meadows Farm Half Chicken

Served with Seasonal Accompaniments

Prime Beef Ribeye

Served with Seasonal Accompaniments

Dolci Dessert Trio

Café Latte Tart, Chocolate Crème Brûlée, Pistachio Cheesecake

\$110.00++ per person *(All prices are subject to 6.5% sales tax and 26% taxable service charge.)*

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