

## TAPAS

*Small plates meant for sharing. Order a few for the table.*

### **Warm Artisan Bread – 8**

Olive oil, balsamic, parmesan, herbs

### **Bella Bonfire - 18**

Cheese fondue, set aflame, artisan bread (add veggies +4)  
(camembert, mozzarella, prairie breeze, cream cheese, parmesan)

### **Cheese Board - 19**

Artisan cheeses, fruit, jam, olives, nuts, crostini (add cured meats +5 each)

### **Burrata Bruschetta- 16**

(6) Crostini, burrata, roasted tomatoes, basil, balsamic

### **Fried Goat Cheese - 16**

Crispy goat cheese with seasoned breadcrumbs, tomato basil sauce, crostini  
*\*add sriracha honey or balsamic glaze on top! +1*

### **Patatas Bravas - 11**

Crispy potatoes, paprika, romesco, saffron aioli

### **Spinach Artichoke Dip - 16**

Warm pita, creamy spinach and artichoke  
(add veggies +4)

### **Stuffed Peppadew Peppers - 14 GF**

Sweet peppers filled with whipped boursin cheese

### **Chorizo Stuffed Dates - 16**

(6) Bacon-wrapped, maple drizzle, romesco

### **Sweet Heat Pork Belly - 18 GF**

Sriracha honey glaze, carrot purée

### **Sliders - 16**

(3) Beef sliders, bacon, American cheese, ketchup aioli, greens & tomato  
*\*Add a Slider +5*

### **Calamari - 15**

Flash-fried strips, fried spinach, asiago cheese, saffron aioli

### **Salmon Skewers - 17 GF**

(2) Seared Atlantic salmon, charred lemon, dill cream, capers, tomatoes

### **Chicken Spiedini - 17**

Salmoriglio, romesco, parmesan

### **Steak Kabobs - 22 GF**

(2) skewers, peppers & onions, chimichurri

### **Sub Gluten Free Crust - 4**



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## SALADS



### **Fried Goat Cheese - 15**

Crispy goat cheese with seasoned breadcrumbs, arugula, almonds, mandarins, pecans, red onion, red wine vinaigrette

### **Lemon Chicken Burrata - 17** GF

Spinach, roasted tomatoes, cucumber, red onion, lemon-roasted chickpeas, lemon-oregano vinaigrette

*Add balsamic glaze on top +1*

### **Sriracha Honey Glazed Salmon - 19** GF

Mixed greens, seasonal fruit, parmesan, lemon-oregano vinaigrette, balsamic glaze

#### **Enhancements:**

**Chicken +7 | Shrimp +8 | Steak +9 | Salmon +10 | Goat Cheese Coin +7 | Burrata +7**

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## FLATBREADS



### **Margherita - 14**

Tomato basil sauce, fresh mozzarella, tomato, basil

### **Sweet Heat Pepperoni - 15**

Tomato basil sauce, mozzarella, pepperoni, chili flakes, sriracha honey

### **Balsamic Bacon - 15**

Tomato basil sauce, roasted red peppers, bacon, blue cheese, caramelized onion jam, fresh basil, balsamic glaze

### **Mushroom Prosciutto - 15**

Mascarpone, mushrooms, prosciutto, caramelized onion jam, arugula, balsamic glaze

### **Chicken Pesto - 15**

Pesto, fresh mozzarella, spinach, chicken, parmesan, salmoriglio

### **Butternut Squash - 15**

Mascarpone, squash, prosciutto, sage, fontina, sriracha honey

#### **Enhancements:**

**Chicken +7 | Shrimp +8 | Prosciutto +6 | Bacon +5 | Burrata +7 | Arugula +2 | Sriracha Honey +1**

 **Sub Gluten Free Crust +4** 

## PASTA

### **Rigatoni alla Vodka - 15**

Creamy tomato vodka sauce, parmesan, basil

### **Chicken Marsala - 16**

Chicken breast, mushrooms, caramelized onions, marsala cream sauce, linguine, parmesan

### **Brown Butter Lemon Rigatoni - 14**

Brown butter, lemon garlic sauce, charred lemon, parmesan, parsley

### **Broccoli Alfredo - 15**

Broccoli, alfredo sauce, shell pasta, parmesan

### **Spicy Shrimp Linguine - 16**

Shrimp, tomato, mushrooms, spicy pepper cream, linguine, parmesan

### **Seafood Risotto - 18 GF**

Shrimp, scallops, salmon, spinach, garlic cream risotto, parmesan

### **Seared Barramundi (Sea Bass) & Shrimp - 29 GF**

Bronzed barramundi filet, 3 shrimp, tomatoes, mushrooms, and risotto in a garlic cream sauce

**Available Piccata Style** - lighter style with no bronzing spice, white wine, lemon juice, capers, mushrooms, and tomatoes over linguine

#### **Enhancements:**

**Chicken +7 | Shrimp +8 | Prosciutto +6 | Bacon +5 | Burrata +7 | Arugula +2 | Sriracha Honey +1**

#### ***Sub Gluten Free Pasta +4***

#### ***Add Side of Artisan Bread +4***

## DESSERTS

### **STL Goey Butter Cake - 12**

A St. Louis classic — rich, decadent, unforgettable

### **Seasonal Cobbler - 13**

Warm baked fruit, seasonal flavors

### **Seasonal Bread Pudding - 13**

Chef's seasonal twist on a classic

### **Gluten Free Brownie - 11 GF**

Flourless chocolate brownie

### **Two Scoops Ice Cream - 7 GF**

Choice of cinnamon, chocolate, or vanilla

### **Boozy Ice Cream - 14 GF**

Two scoops with your choice of liqueur, served martini style

# Bella ViNO

WINE BAR & TAPAS



INDICATES  
GLUTEN-  
FREE  
MENU ITEM



Loving your night?  
Send a round to the  
staff - \$20



Sign up for  
**LOYALTY**  
Rewards!  
*Earn Double Points*  
Tues, Thur, & Sunday



ask about  
membership  
perks!



Celebrate with us!  
Perfect for corporate events,  
showers, wedding rehearsals,  
and more!

**Tapas Tasting** be on the lookout  
**Wine Dinners** for our next one!

## Bella's Golden Hour

open-5:30pm Tuesday-Friday



**\$9 wines by the glass**  
6oz

**½ off Bottles on Wine**  
**Wednesdays!**

look for this  
symbol on the  
wine list

**\$10 classic cocktails**

old fashioned  
dirty martini  
espresso martini  
aperol spritz

\$4 Domestic Beer | \$5 Craft & Seltzers



**\$8 Sangria**

**Golden Hour Bites**

warm artisan bread - 7  
patatas bravas - 9  
margherita flatbread - 9  
sweet heat pepperoni flatbread - 10  
brown butter lemon rigatoni - 10  
broccoli alfredo - 10  
stuffed peppadew peppers - 11  
STL gooey butter cake - 9

### Weekend Warm-Up

open-4pm Saturday & Sunday

\$9 Mimosa, Bubbly & Rosé  
\$9 Bloody Mary  
\$8 Sangria  
\$10 Tapas of the day  
*Chef's Choice*

### Sunday Cellar

Available all day Sunday  
15% off all Reserve Wines

15% off all Off Menu Wines  
*Ask your server about off-menu selections*

Bottle of Wine + Cheese Board \$45

636-724-3434

325 S. Main St. Saint Charles, MO  
INFO@bellavinowinebarstl.com

### Bella After Dark

Thursday, Friday & Saturday  
8:30-9:30pm

**\$9 wines by the glass 6oz**  
Hayes Ranch Cabernet  
Proverb Merlot  
Vidal Blanc Stone Hill Winery  
Free Reign Sav Blanc

**\$10 Bites**

Margherita Flatbread  
Stuffed Peppadew  
Spinach Dip