

TAPAS

Bella Bonfire - 17

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)

Stuffed Peppadew Peppers - 13 GF

Sweet peppers filled with whipped boursin cheese

Broccolini - 11 GF

Sautéed broccolini with lemon, garlic & olive oil, finished with asiago

Burrata Bruschetta- 14

(6) crostinis with burrata, roasted tomatoes, fresh basil, balsamic glaze

Patatas Bravas - 11 GF

Crispy Yukon potatoes, paprika, romesco, saffron aioli

Spinach Artichoke Dip - 15

Warm pita, creamy spinach & artichoke dip

Calamari - 15

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

Chorizo Stuffed Dates - 15

(6) Bacon-wrapped, maple drizzle, romesco

Sliders - 15

(3) Beef sliders, bacon, American cheese, ketchup aioli, greens & tomato

Hot Crab Dip - 18

Creamy crab dip, wonton chips

Salmon Skewers - 16 GF

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

Crab Cakes - 21

(3) lump crab cakes, jalapeño rémoulade

Steak Kabobs - 21 GF

(2) skewers, peppers & onions, chimichurri

Sub Gluten Free Crust - 4

What is Tapas? Smaller, shareable dishes that create a social and communal dining experience. Our dishes come out in no orderly fashion and are not coursed out meals. Order a few and share amongst the table!

SALADS

Fried Goat Cheese - 15

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

Heirloom Burrata - 16 GF

Burrata, heirloom tomatoes, red onion, fresh basil, balsamic glaze, lemon oregano vinaigrette (+ crostini \$4)

Sriracha Honey Glazed Salmon - 19 GF

Sweet-spicy sriracha honey glaze over mixed greens, seasonal fruit, parmesan, and lemon oregano vinaigrette & balsamic glaze

Enhancements:

Chicken +6 Crab Cake +7 Shrimp +7 Salmon +10 Goat Cheese Coin +7 Burrata Ball +7

FLATBREADS

Margherita - 14

Tomato basil sauce, fresh mozzarella, tomato, basil

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

Balsamic Bacon - 15

Roasted peppers, bacon, blue cheese, caramelized onion jam, fresh basil, balsamic glaze

Sub Gluten Free Crust - 4

PASTA

Lemon Rigatoni - 14

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

Rigatoni alla Vodka - 15

Creamy tomato vodka sauce, parmesan, basil

Chicken Marsala - 16

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

Creamy Burrata Tortellini - 17

Cheese tortellini, heirloom tomatoes, garlic cream, burrata, basil

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

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

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

Enhancements:

Chicken +6 Crab Cake +7 Shrimp +7 Salmon +10 Goat Cheese Coin +7 Burrata Ball +7

Sub Gluten Free Pasta +4

Add Side of Artisan Bread +4

DESSERTS

STL Gooey Butter Cake - 12

A St. Louis classic — rich, decadent, unforgettable

Seasonal Cobbler - 12

Warm baked fruit, seasonal flavors

Seasonal Bread Pudding - 13

Chef's seasonal twist on a classic

Gluten Free Brownie - 10

Flourless chocolate brownie

Two Scoops Ice Cream - 7 GF

cinnamon, chocolate, vanilla

Boozy Ice Cream - 11 GF

Two scoops with your choice of liqueur, martini glass 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!



ask about
membership
perks!

TIME
Party

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

Tapas Tasting
Wine Dinners

be on the lookout
for our next one!

happy
hour

open-6pm

Tuesday - Friday

\$8

wines by the glass
lemon rigatoni
patatas bravas
margherita flatbread
gooey butter cake

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