

# 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 +3)  
(camembert, mozzarella, prairie breeze, cream cheese, parmesan)

## **Chorizo Stuffed Dates - 16**

(6) Bacon-wrapped, maple drizzle, romesco

## **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 glaze  
(add pork belly +5)

## **Fried Goat Cheese - 16**

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

## **Spinach Artichoke Dip - 16**

Warm pita, creamy spinach and artichoke  
(add veggies +3)

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

Sriracha honey glaze, romesco

## **Calamari - 15**

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

## **Chicken Spiedini - 17**

Salmoriglio, romesco, parmesan

## **Salmon Skewers - 17**

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

## **Steak Kabobs - 22 GF**

(2) skewers, peppers & onions, chimichurri

## **Stuffed Peppadew Peppers - 13 GF**

Sweet peppers filled with whipped boursin cheese

## **Patatas Bravas - 11**

Crispy potatoes, paprika, romesco, saffron aioli

## **Chef's Rotating Sliders**

See specials menu or inquire with server

## **Sub Gluten Free Crust - 5**



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## SALADS



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### **Bella House Salad - 12**

Mixed greens, cucumber, tomatoes, red onion, shaved parmesan, red wine vinaigrette

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

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

### **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



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### **Margherita - 14**

Tomato basil sauce, mozzarella, tomato, basil

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

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

### **Pork Belly & Fig - 17**

Fig jam, mozzarella, pork belly, burrata, basil

### **Chicken Pesto - 15**

Pesto, mozzarella, spinach, chicken, parmesan, salmoriglio

### **Butternut Squash - 15**

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

#### **Enhancements:**

**Chicken +7 | Shrimp +8 | Prosciutto +6 | Burrata +7 | Arugula +2 | Sriracha Honey +1 | Balsamic Glaze +1**



#### **Sub Gluten Free Crust +5**



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## PASTA

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

Creamy tomato vodka sauce, parmesan, basil

### **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 | Steak +9 | Salmon +10 | Burrata +7 | Goat Cheese Coin +7**

***Sub Gluten Free Pasta +5***

***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!

**TIME**  
*TO*  
**Party**

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

**1/2 off Bottles on Wine**  
**Wednesdays!**

Look for the  
bottle icon on  
the wine list

**\$10 classic cocktails**

Old Fashioned  
Dirty Martini  
Espresso Martini  
Aperol Spritz



**\$8 Sangria**

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

**Golden Hour Bites**

Spinach Artichoke Dip - 10  
Sweet Heat Pepperoni Flatbread - 10  
Stuffed Peppadew Peppers - 10  
Margherita Flatbread - 10  
Patatas Bravas - 9  
STL Goopy Butter Cake - 9  
Warm Artisan Bread - 6

**Weekend Warm-Up**  
**SATURDAY & SUNDAY | OPEN-3PM**

\$9 Mimosa, Bubbly, & Rosé  
\$9 Bloody Mary  
\$8 Sangria

**Sunday Cellar**  
**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 \$55

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