

# 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**

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 Goopy 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!**  
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 Tues-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**

### Lounge Plates

Patatas Bravas - 9  
Broccolini - 9  
Lemon Rigatoni - 9  
Margherita Flatbread - 9  
Goey Butter Cake - 9  
Burrata Bruschetta - 11  
Stuffed Peppadew - 11  
Mushroom Prosciutto Flatbread - 12  
Steak Kabob (1) - 13

## Weekend Warm-Up

open-4pm Saturday & Sunday

**\$9 Mimosa, Prosecco & Rose**

**\$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

## Bella After Dark

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

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

Hayes Ranch Cabernet  
Proverb Merlot

Grechetto Secco (dry white)

Free Reign Sav Blanc

**\$10 Bites**

Margherita Flatbread  
Stuffed Peppadew  
Spinach Dip

636-724-3434  
325 S. Main St. Saint Charles, MO  
INFO@bellavinowinebarstl.com