

T A P A S

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 remoulade

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 course 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!

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 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
Gooey 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

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
Grechetto Secco (dry white)
Free Reign Sav Blanc

\$10 Bites
Margherita Flatbread
Stuffed Peppadew
Spinach Dip