


TAPAS

Bella Bonfire \$17

four cheese fondue, set on fire, served with torn artisan bread
(camembert, mozzarella, prairie breeze, cream cheese)

Charcuterie Board \$24

2 meats, 2 cheeses, crostinis, seasonal jam, olives, strawberries, grapes, 
dried figs, pickled red onions & a macaron

Chorizo Stuffed Dates \$15

six wrapped in bacon, drizzled with maple syrup, on top of romesco 

Bella Nachos \$16

wonton chips, mascarpone cream sauce, italian sausage, kalamata olives,
banana peppers, tomatoes, green onion

Calamari \$14.5

flash fried calamari strips, fried spinach, asiago cheese, drizzled with saffron aioli


Lobster Stuffed Mushrooms \$17

cremini mushrooms stuffed with ricotta cheese and lobster with lemon oregano vinaigrette


Crab Cakes \$18

three lump crab cakes with a jalapeño remoulade


Hot Crab Dip \$16

served with wonton chips 


Sliders \$14.5

three beef sliders on hawaiian buns, bacon, american cheese, ketchup aioli, 
mixed greens & tomato


Spinach Artichoke Dip \$14

served with warm toasted pita 

Steak Kabobs \$19

two steak kabobs with fresh peppers & onions topped with chimichurri 


Baked Brie \$17

brie wheel, seasonal jam, toasted almonds, garnished with sliced apples 
served with crostinis

Spicy Meatballs \$13.5

four meatballs (beef, italian sausage, & chorizo), caramelized onion jam, and romesco

Salmon Skewers \$14

two skewers, seared alaskan salmon with charred lemon, dill cream sauce, 
topped with tomatoes and capers

Patatas Bravas \$10

crispy yukon gold potatoes, paprika, on top of romesco, drizzled with saffron aioli

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 Asparagus \$14

tempura battered asparagus and artichoke hearts, spinach, arugula, fennel, carrots, mandarin oranges, radishes, mozzarella, champagne vinaigrette and saffron aioli

Sriracha Honey Salmon \$17

mixed greens, seasonal fruit, parmesan, lemon oregano vinaigrette

Fried Goat Cheese \$13

fried goat cheese coin, breaded with almonds and bread crumbs, red onion, mandarin oranges, arugula, red wine vinaigrette, candied pecans

Protein Addition: Chicken \$7/ Crab Cake \$7/ Shrimp \$7/ Salmon \$9 / Lobster \$11

FLATBREADS

Balsamic Bacon \$14.5

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

Buffalo Chicken \$14.5

mascarpone, chicken, red onion, topped with buffalo sauce, blue cheese and green onion

Chicken Pesto \$14

pesto, fresh mozzarella, fresh spinach, chicken, parmesan, salmoriglio

Butternut Squash \$14

mascarpone, butternut squash, prosciutto, sage, fontina, sriracha honey

Margherita \$13.5

tomato basil sauce, fresh mozzarella, tomatoes, fresh basil

Sub Gluten Free Crust \$5

PASTA

Seared Barramundi \$28

bronzed barramundi filet, risotto, 3 shrimp, tomatoes, mushrooms in a garlic cream sauce
Available Piccata Style - lighter style with no bronzing spice, white wine, lemon juice, capers, mushrooms, & tomatoes over linguine



Spicy Shrimp \$16

seared shrimp, tomatoes, mushrooms, spicy pepper cream sauce, linguine pasta, shaved parmesan

Seafood Risotto \$19

creamy risotto in a garlic cream sauce with shrimp, scallops, salmon, lobster, and spinach topped with shaved parmesan



Mushroom Lobster Ravioli \$21

four wild mushroom raviolis in a sherry cream sauce topped with lobster, baby spinach, tomatoes, shaved parmesan

Chicken Marsala \$15

seared chicken breast, caramelized onions, mushrooms, marsala cream sauce, linguine pasta, shaved parmesan

Rigatoni alla Vodka \$14

creamy tomato vodka sauce, topped with parmesan cheese & basil

Lemon Rigatoni \$13

brown butter lemon garlic sauce, parsley, charred lemons, topped with shaved parmesan



Protein Addition: Chicken \$7/ Crab Cake \$7/ Shrimp \$7/ Salmon \$9 / Lobster \$11



DESSERTS

Boozy Ice Cream \$11

your choice of liqueur poured over 2 Scoops served in a martini glass

Seasonal Bread Pudding \$12

STL Goey Butter Cake \$11

Gluten Free Brownie \$10

Seasonal Cobbler \$11

Local Sugarbot Ice Cream \$7

(two scoops)
snickerdoodle, chocolate, vanilla

Bella ViNO

WINE BAR & TAPAS



INDICATES
GLUTEN-FREE
MENU ITEM



ENJOY YOUR FOOD?
BUY A ROUND FOR
THE KITCHEN !! \$20



INDICATES ITEM
CAN BE
PREPARED
GLUTEN-FREE



ask about
membership
perks!



Sign up for
LOYALTY
Rewards!

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

**TIME
Party**

let us host your next private party!
corporate events, baby showers, bridal
showers, wedding rehearsals, ect..!

happy
hour

open-6pm

Tuesday - Friday
\$7

wines by the glass
lemon rigatoni
spinach artichoke dip
margherita flatbread
gooey butter cake

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