

First Course Small Plates

Gazpacho

Classic Spanish Chilled Tomato Soup \$8

Bruschetta

Our Daily Feature \$9

Fried Ravioli

House-made Ravioli with Portabella Mushroom, Prosciutto, & Ricotta Cheese, Sauce Marsala \$10

Eggplant Josephine

Fried Eggplant, Texas Gulf Shrimp, Sauce Diablo, Mozzarella Cheese, Hollandaise Sauce \$12
Substitute or Add Sautéed Fresh Lump Crab for \$3 More

Mussels

Prince Edward Island Mussels, Chorizo Soffritto, White Wine Saffron Broth \$10

Fritto Misto

Fried Calamari, Shrimp, Artichoke Heart Quarters & Onion Petals, Lemon Caper Butter Sauce \$12

Carpaccio

Shaved Beef Tenderloin, Truffle Oil, Smoked Sea Salt, Dijon Aioli, Cucumber & Hearts of Palm Salad \$12

Second Course Salads

Bibb

Bibb Lettuce, Gorgonzola Crumbles, Sliced Radish, Lemon Buttermilk Vinaigrette \$8

Kale

Baby Kale, Fresh Strawberries, Goat Cheese, Toasted Pumpkin Seeds, Balsamic Vinaigrette \$10

Spinach

Baby Spinach, Sliced Mushrooms, Crispy Pancetta, Chopped Egg, Sliced Red Onions, Bacon Vinaigrette \$9

Antipasto Board \$18

Meats

San Daniele Prosciutto
House-Cured Duck Breast

Cheeses

Smoked San Simon
Tetilla

Greek Olives, Calabrian Peppers & Cornichons

House-made Mustard & Apricot Purée

**Note: You're Welcome to Share Any Item
But No Splits. Thanks!**

Main Course Entrees

Seafood Paella

Texas Gulf Shrimp, Fresh Clams and Prince Edward Island (PEI) Mussels, Saffron Rice with Chicken, Spanish Chorizo, & Roasted Vegetables \$32

Texas Redfish Valencian

Pan-Seared Texas Redfish with a Valencian Sauce of Fresh Tomatoes and Saffron, Baby Squash, Spanish Olives \$28

Butter-Poached Lobster & Scallops

Butter-Poached Half Lobster Tail & Pan-Seared Diver Scallops, Truffled-Potato Leek Sauce, Roast Potatoes, Asparagus \$42

Filet Mignon

Grilled 6oz Beef Tenderloin Filet, Garlic Demi-Glace, Gorgonzola Butter, Ratatouille Garni \$36

Steak Florentine

Grilled 10oz Boneless Rib Eye Steak, Coriander Fennel Rub, Warm Parsley Vinaigrette, Ratatouille Garni \$38

Pasta Bella

House-made Fettuccine, Texas Gulf Shrimp, Fresh Clams and PEI Mussels, Artichokes Quarters Asparagus, Mushrooms, Peas, Pancetta Cream Sauce \$28

Rigatoni

Rigatoni with a Classic Fresh Tomato Sauce with Anchovy, Capers, and Garlic, Pecorino Romano, Fresh Basil \$24

Game Hen Porchetta

Pan-Roasted Porchetta-Style Game Hen, Cannellini Beans, Broccolini, Jus de Poulet \$24

Lamb Chops

Pan-Roasted New Zealand Lamb Chops, Eggplant Puree, Orange-Carrot Jus, Arugula \$38

Pork Tenderloin

Grilled Pork Tenderloin, Almond Butter, Grape Dijon, Almonds, Grapes & Saltanas \$26

Sides

Potato Croquettes w/Sundried Tomato Aioli | Polenta | Seasonal Fresh Vegetables \$6

Rigatoni w/ White Cream or Red Sauce | Sautéed Wild Mushrooms \$6

Sautéed Fresh Lump Crab or Sautéed Shrimp \$8

Water is Served On Request | Gracious Tipping is Encouraged | 20% Gratuity is Added on Parties of 6 or More

Menu Disclaimers: Olives may have pits, Fish may have bones, Meats are prepared to your desired doneness, Undercooked and/or Raw Meats may be Harmful to your Health (per the Health Dept.). Clams and Mussels are in Shells. Hot Plates, Hot Coffee, & Hot Tea are Hot.

Sean Fletcher - Chef | Anthony Grabda - Sous Chef

Aperitifs

Harry's Bar Bellini \$10

Port Blossom: Blush Port and Prosecco \$9 | Bella Blush: Red Moscato and Prosecco \$9
Dry Sherry Los Infantes Orleans, Manzanilla, Spain \$6 | Yzaguirre *Spanish* Vermouth Spritzer 'with a Twist' \$6
Carpano Antica *Italian* Vermouth 'On the Rocks' \$6 | Saint Raphael 'Dore' *French* Vermouth 'Straight Up' \$6

Champagnes & Sparkling Wines

Mumm Napa, *Méthode Traditionnelle*, [Mini Split]
Napa Valley, CA \$10
Prosecco, Extra Dry, Rive della Chiesa, Italy \$8 | \$38
Perrier-Jouet, Grand Brut, Epernay, France \$78
Taittinger Brut La Francaise, Reims, France \$98
Red Moscato, Sangue di Giuda, Dell'Oltrepo \$8 | \$38
Pavese, Italy

White Wines

Chardonnay, Silver Palm 2014, North Coast AVA, CA
\$10 | \$48
Chardonnay, Becker Vineyards 2015 Reserve,
Fredericksburg/Stonewall, TX \$12 | \$58
Chardonnay, Duckhorn Vineyards 2015, Napa Valley, CA
\$68
Chardonnay, The Lioness 2015, The Hess Collection,
Napa Valley Estate, CA \$88
Chardonnay, Chateau de La Greffiere 2016, Macon
La Rocha Veneuse, France \$48
Pinot Grigio, Italo Cescon 2016, Friuli & Veneto, Italy
\$9 | \$42
Vermentino di Monteverro 2015, Tuscany, Italy \$10 | \$48
Sauvignon Blanc, Hess Collection, Shirtail Ranches 2016
Napa Valley, CA \$9 | \$42
Sauvignon Blanc (Blend), Chateau Goudichaud Blanc 2016,
Bordeaux, France \$48
Riesling, Chateau Ste. Michelle 2016, Washington \$9 | \$42
Rose, Chateau St. Pierre 2017, Cotes de Provence, France
\$10 | \$48

Beer: Import \$6 | Domestic \$5

Stella Artois | Heineken | Peroni | Guinness Draft Btl
Dos Equis Lager | Dos Equis Amber | Beck's NA
Bud Light | Miller Lite | Coors Light
Shiner Bock | Shiner Wicked Ram IPA

French Dark Roast Coffee \$3
w/ Warm Whole Milk
Sugar-Free Soft Drinks | Lemonade | Ice Tea
Assorted Twining Hot Teas \$3

Bottled Waters

Topo Chico, Pellegrino, Acqua Panna \$6

Note: Wine Vintage Dates Often Change Before
We Can Update the Wine List

Red Wines

Cabernet Sauvignon, Rodney Strong 2014, Alexander
Valley, Sonoma, CA \$12 | \$58
Cabernet Sauvignon, Caravan by Darioush 2014,
Napa Valley, CA \$88
Cabernet Sauvignon, Pine Ridge 2015, Napa Valley, CA \$98
Cabernet Sauvignon, The Lion 2013, The Hess Collection,
Mount Veeder, Napa Valley Estate, CA \$195
Merlot, Becker Vineyards 2015 Reserve, Fredericksburg/
Stonewall, TX \$10 | \$48
Merlot, Trefethen Family Estate Vineyards 2014,
Oak Knoll District, Napa Valley, CA \$12 | \$58
Pinot Noir, Cali's Cuvee 2015, Left Coast Cellars Estate,
Willamette Valley, Oregon \$10 | \$48
Pinot Noir, Rex Hill 2014, Willamette Valley, Oregon \$58
Pinot Noir, Cuvaion 2014, Napa Valley, CA \$68
Pinot Noir, Mardikian Estate 2013, Macphail Family Wines,
Sonoma Coast, CA \$98
Grenache/Syrah, Tramier 2015, Cotes du Rhone, France
\$9 | \$42
Bordeaux, Chateau Redon 2014, Saint-Emilion, Bordeaux,
France \$68
Valpolicella Classico DOC, Degani Vini 2016, Veneto, Italy
\$10 | \$48
Chianti Classico Riserva, Tenuta Ormanni "Borro del
Diabolo" 2011, DOCG, Tuscany, Italy \$12 | \$58
Amarone della Valpolicella, Zenato DOCG Classico 2013,
Veneto, Italy \$98
Brunello di Montalcino DOCG, Ciacci Piccolomini 2013,
Montalcino, Italy \$88
Barolo, Palladino Nebbiolo, Serralunga de Alba 2013,
DOCG, Piedmont, Italy \$88
Monastrell/Syrah, Barahonda "Barrica" 2013, Yecla, Spain
\$10 | \$48
Tempranillo/Granacha, La Vendimia 2016, Rioja, Spain
\$9 | \$42
Tempranillo, Faustino V Reserva 2012, Rioja, Spain \$58
Tempranillo, Faustino I Gran Reserva 2005, Rioja, Spain
\$78
Carmenere, Rayun 2012, Central Valley, Valle del Rapel,
Chile \$10 | \$48
Malbec, La Madrid 2013, Mendoza, Argentina \$10 | \$48
Zinfandel, Bianchi 2013, Paso Robles, CA \$12 | \$58
**The Turley Collection (Limited Quantities) - Ask
Your Server for the List**

Dining Room Disclaimer: Please "Hark Your Racket" in our small dining room.

Thank you for Dining with Us! David and the Entire Bella Crew