



## HAPPY HOUR

**Sunday**  
4 pm to 6 pm  
**Tuesday through Friday**  
4 pm to 6 pm & 9 pm to close

**EVERY DAY**  
**SOMETHING DIFFERENT!**

### tidbit bistro

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<http://www.tidbitbistro.com>

<http://www.tidbitbistro.blogspot.com>

Follow us on **twitter**: <http://twitter.com/tidbitbistro>

## SUNDAY

### APERITIVI

#### Wells \$1

Vodka - Gin - Rum

#### white by the glass

BIANCO DELLA CASA 1.

VERDEJO - 3.

PECORINO - 3.

#### red by the glass

ROSSO DELLA CASA 1.

CHIANTI - 4.

SYRAH - 4.

#### Port Fizz

Sparkling wine and Port 3.

#### beer - birra - cerveza

Estrella 3.

### STUZZICHINI

*bread upon request \$2*

CHORIZO Y MANCHEGO ○ *PORK AND CHEESE*  
Spanish pork sausage and cheese 6.

CROSTINO CON FUNGHI ✓ *MUSHROOM TOAST*  
Sautéed mushrooms, mozzarella, and shaved  
parmesan 2. each

ACEITUNAS ✓ ○ *OLIVES*

A side of marinated green and black olives and  
cornichons 3.5

CAPRESE...CALDA ✓ ○ *WARM CHEESE & TOMATO*  
Our warm caprese, with tomatoes, mozzarella, olives,  
basil, shaved parmesan, extra-virgin olive oil 7.

FORMAGGIO DI CAPRA ✓ ○ *GOAT CHEESE*  
Warmed chevre, tomato salsa *sciúé sciúé* and  
capered-walnut topping 6.5

TORTILLA ESPAÑOLA ✓ ○ *SPANISH OMELETTE*  
A wedge of a classic omelet with onion and potatoes,  
served with marinated roasted bell pepper 4.5

TOAST FARCITO *GRILLED SANDWICH*  
Sandwiches grilled in the traditional Italian tostapane  
Ham & Cheese 4.5  
Cheese 4.

\*Eating raw or undercooked meats, poultry, eggs, fish, or shellfish may increase your  
risk of food borne illness ✓ Vegetarian ○ Can be made **gluten free** - Ask server

We accept Visa, Mastercard, and American Express.

# TUESDAY

## APERITIVI

### Wells \$1

Vodka - Gin - Rum

### white by the glass

BIANCO DELLA CASA 1.

VERDEJO - 3.

PECORINO - 3.

### red by the glass

ROSSO DELLA CASA 1.

CHIANTI - 4.

SYRAH - 4.

### Port Fizz

Sparkling wine and Port 3.

### beer - birra - cerveza

Peroni 3.

## STUZZICHINI

*bread upon request \$2*

CHORIZO Y MANCHEGO ● *PORK AND CHEESE*

Spanish pork sausage and cheese 6.

PATATAS BRAVAS ✓ ● *POTATO CUBES*

Golden fried potato cubes, salsa *sciué sciué* topped with garlic *allioi*\* 4.

TORTILLA ESPAÑOLA ✓ ● *SPANISH OMELETTE*

A wedge of a classic omelet with onion and potatoes, served with marinated roasted bell pepper 4.5

FORMAGGIO DI CAPRA ✓ ● *GOAT CHEESE*

Warmed chevre, tomato salsa *sciué sciué* and capered-walnut topping 6.5

CROSTINO CON FUNGHI ✓ *MUSHROOM TOAST*

Sautéed mushrooms, mozzarella, and shaved parmesan 2 each

TOAST FARCITO *GRILLED SANDWICH*

Sandwiches grilled in the traditional Italian tostapane Ham & Cheese 4.5

Cheese 4.

TIRAMISÙ\* *TRADITIONAL ITALIAN DESSERT*

Dessert made in house with layers of sponge cake, coffee, zabaglione cream 4.

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# WEDNESDAY

## APERITIVI

### Wells \$1

Vodka - Gin - Rum

### white by the glass

BIANCO DELLA CASA 1.

VERDEJO - 3.

PECORINO - 3.

### red by the glass

ROSSO DELLA CASA 1.

CHIANTI - 4.

SYRAH - 4.

### Champagne Cocktail

Sparkling wine, sugar and bitter 3.

### beer - birra - cerveza

Peroni 3.

## STUZZICHINI

*bread upon request \$2*

MELA MISTA ✓ ● *APPLE SALAD*

Washington apples, gorgonzola, mixed greens, candied walnuts, shaved parmesan with an apple cider vinaigrette 6.

FRITTURA DI MARE *FRIED SEAFOOD*

Mixed golden fried seafood with baby squid and prawns, served with lemon wedges and rucola 7.

PATATAS BRAVAS ✓ ● *POTATO CUBES*

Golden fried potato cubes, salsa *sciué sciué* topped with garlic *allioi*\* 3.

TORTILLA ESPAÑOLA ✓ ● *SPANISH OMELETTE*

A wedge of a classic omelet with onion and potatoes, served with marinated roasted bell pepper 4.5

PAPAS DULCES ✓ ● *SWEET POTATO FRIES*

Rosemary-scented sweet potato fries, served with a side of whole grain mustard *allioi*\* 4.5

CHORIZO Y MANCHEGO ● *PORK AND CHEESE*

Spanish pork sausage and cheese 6.

TOAST FARCITO *GRILLED SANDWICH*

Sandwiches grilled in the traditional Italian tostapane Ham & Cheese 4.5

Cheese 4.

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# THURSDAY

## APERITIVI

### Wells \$1

Vodka – Gin - Rum

### white by the glass

BIANCO DELLA CASA 1.

VERDEJO - 3.

PECORINO - 3.

### red by the glass

ROSSO DELLA CASA 1.

CHIANTI - 4.

SYRAH - 4.

### Port Fizz


Sparkling wine and Port 3.


### beer – birra - cerveza



Moretti 3.



## STUZZICHINI

*bread upon request \$2*

CHORIZO Y MANCHEGO  *PORK AND CHEESE*  
Spanish pork sausage and cheese 6.

CROSTINO CON FUNGHI  *MUSHROOM TOAST*  
Sautéed mushrooms, mozzarella, and shaved parmesan 2 each



MELA MISTA   *APPLE SALAD*  
Washington apples, gorgonzola, mixed greens, candied walnuts, shaved parmesan with an apple cider vinaigrette 6.

FORMAGGIO DI CAPRA   *GOAT CHEESE*  
Warmed chevre, tomato salsa *sciúé sciúé* and capered-walnut topping 6.5

TORTILLA ESPAÑOLA   *SPANISH OMELETTE*  
A wedge of a classic omelet with onion and potatoes, served with marinated roasted bell pepper 4.5

PATATINE FRITTE   *HAND CUT FRIES*  
Thin sliced hand cut russet potatoes fried and dusted with parmesan cheese 4.5

TOAST FARCITO *GRILLED SANDWICH*  
Sandwiches grilled in the traditional Italian tostapane Ham & Cheese 4.5  
Cheese 4.

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# FRIDAY

## APERITIVI

### Wells \$1

Vodka – Gin - Rum

### white by the glass

BIANCO DELLA CASA 1.

VERDEJO - 3.

PECORINO - 3.

### red by the glass

ROSSO DELLA CASA 1.

CHIANTI - 4.

SYRAH - 4.

### Port Fizz


Sparkling wine and Port 3.


### beer – birra - cerveza



Moretti 3.



## STUZZICHINI

*bread upon request \$2*



ARANCINO  *RICE BALLS*  
Golden fried Arborio risotto cake with tomato, saffron and mozzarella, served with salsa *sciúé sciúé* 2. each

CROSTINO CON FUNGHI  *MUSHROOM TOAST*  
Sautéed mushrooms, mozzarella, and shaved parmesan 2 each



INSALATINA   *SALAD*  
Mxd greens with white balsamic vinaigrette 4.

FORMAGGIO DI CAPRA   *GOAT CHEESE*  
Warmed chevre, tomato salsa *sciúé sciúé* and capered-walnut topping 6.5

TORTILLA ESPAÑOLA   *SPANISH OMELETTE*  
A wedge of a classic omelet with onion and potatoes, served with marinated roasted bell pepper 4.5

PATATINE FRITTE   *HAND CUT FRIES*  
Thin sliced hand cut russet potatoes fried and dusted with parmesan cheese 4.5

TOAST FARCITO *GRILLED SANDWICH*  
Sandwiches grilled in the traditional Italian tostapane Ham & Cheese 4.5  
Cheese 4.

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