



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

1401 Broadway
Seattle, WA 98122

Tel 206-323-0840

<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.

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

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 *alloli** 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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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 *alloli** 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 *alloli** 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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