



1228 11th St  
NW Washington, DC 20001  
Ph: 202.312.5570  
Fax: 202.312.5530

**Reservations (Optional):**  
Online or by calling 202.312.5570

**NOW OPEN FOR LUNCH**  
Mon-Fri 11:30am-2:30pm

**HOURS OF OPERATION**  
Sun-Thur (*Dinner*)  
5pm-10pm  
Fri & Sat (*Dinner*)  
5pm-11pm  
Mon-Fri (*Happy Hour*)  
5pm-7pm

## LUNCH (APPETIZERS)

<b>Breaded Grilled Calamari</b> Pineapple, & blueberry goat cheese over arugula.	<b>\$8.00</b>
<b>Red Wine Octopus Stew</b> With fennel, olives, & peas over soft yellow polenta.	<b>\$8.00</b>
<b>Prosciutto di Parma</b> With grilled fruits & raschera cheese.	<b>\$10.00</b>
<b>Thin Cut Beef Carpaccio</b> With fresh burrata cheese, arugula pesto, & crispy salsify.	<b>\$11.00</b>

*\*raw and undercooked foods may cause foodborne illness.*

## LUNCH (SALAD & SOUPS)

<b>Tortino Garden Salad</b>	<b>\$8.00</b>
With lime dressing.	
<b>Tri-color Salad</b>	<b>\$8.00</b>
With goat cheese, sun dried tomato, almonds & lemon dressing.	
<b>Baby Spinach Salad</b>	<b>\$8.00</b>
With herb goat cheese, red onions, and candied mixed nuts home made orange dressing.	
<b>Fresh Burrata Cheese</b>	<b>\$9.00</b>
Over roasted baby beets, arugula pesto, eye-drop pepper puree.	
<b>Soup of the Day</b>	<b>\$8.00</b>
Please ask your server.	

*\*raw or undercooked food may cause foodborne illness.*

## LUNCH (ENTREES)

<b>Barramundi Alla Pescatore</b>	<b>\$17.00</b>
Over Tuscan bean stew.	
<b>Grilled Salmon</b>	<b>\$15.00</b>
Roasted potato and sautéed asparagus with a Sambuca green scallion sauce.	
<b>Veal Scallopini Rolato</b>	<b>\$19.00</b>
With smoked mozzarella, spinach mashed potatoes, grilled vegetables & Marsala wine sauce.	
<b>Free Range Chicken Breast Milanese</b>	<b>\$17.00</b>
With Tortino garden salad.	

**Oven Roasted Pork Chop** **\$17.00**  
Stuffed tomato, spicy rapini & balsamic oil.

**Pan Roasted Chicken Breast** **\$17.00**  
Stuffed with smoked mozzarella, white wine mixed olive sauce; Brussels sprouts & garlic potato wedges.

*\*raw and undercooked food may cause foodborne illness.*

## **LUNCH (PASTA)**

**Linguine** **\$16.00**  
With clams, mussels, spicy rapini & garlic white wine sauce.

**Rigatoni** **\$15.00**  
With eggplant, caramelized onions, cherry tomatoes, Italian sausage & smoked mozzarella cheese.

**Fettuccini Alla Bolognese** **\$15.00**

**Black Ink Taglierini** **\$15.00**  
With shrimp, baby spinach, cheery tomatoes.

**Whole Wheat Penne Pasta** **\$14.00**  
Spicy cherry tomato sauce, burrata cheese.

**Half Moon Ravioli** **\$15.00**  
Braised kale, buffalo mozzarella, truffle butter sauce.

**Risotto of the Day** **MARKET PRICE**  
Please ask your server.

*\*raw and undercooked food may cause foodborne illness.*

## DINNER (APPETIZERS)

<b>Prosciutto di Parma</b>	<b>\$14.00</b>
Grilled Bosco pear, radicchio and raschera cheese.	
<b>Grilled Baby Octopus</b>	<b>\$14.00</b>
Over arugula with shaved fennel and eye-drop peppers.	
<b>Pan Seared Scallops</b>	<b>\$14.00</b>
With a touch of Prosecco & lime juice over baby carrots, broccoli, bell peppers & truffle cauliflower.	
<b>Beef Carpaccio</b>	<b>\$14.00</b>
Burrata Cheese, arugula pesto, crispy salsify & spicy micro greens.	
<b>Tuna Tartar</b>	<b>\$14.00</b>
With scallion eye-drop peppers, lime & extra virgin olive oil over avocado & freeze salad.	

*\*raw and undercooked food may cause foodborne illness.*

## DINNER (SALADS & SOUPS)

<b>Tri-color Salad</b>	<b>\$10.00</b>
With goat cheese, oven roasted tomatoes, almonds and lemon dressing.	
<b>Fresh Burrata Cheese</b>	<b>\$13.00</b>
Over baby candied beets, shallots, arugula pesto & eye-drop peppers puree.	
<b>Baby Spinach Salad</b>	<b>\$10.00</b>
Herb goat cheese, red onions, candied mixed nuts & home made orange dressing.	
<b>Carrot &amp; Ginger Soup</b>	<b>\$11.00</b>
Topped off with truffle goat cheese & roasted almonds.	

*\*raw and undercooked food may cause foodborne illness.*

## **DINNER (ENTREES)**

**Grilled Salmon** **\$18.00**

Roasted potatoes and grilled asparagus with a Sambuca green scallion sauce.

**Grilled Pork Chop** **\$20.00**

Stuffed tomato, spicy rapini with rosemary wine sauce.

**Pan Seared Duck Breast** **\$26.00**

Over sautéed mixed vegetables with mission figs in Port wine sauce.

**Grilled New York Strip Steak** **\$28.00**

Sautéed baby spinach and herb roasted potatoes in a Barolo red wine sauce.

**Braised Boneless Short Ribs** **\$26.00**

Over truffle potato gratin with roasted Brussels sprouts.

**Lamb Shank Osso Buco Style** **\$29.00**

Over spinach mashed potatoes.

**Pan Seared Chilean Sea Bass** **\$29.00**

With sautéed Chanterelle mushroom & sun dried tomatoes over Jerusalem artichoke puree & eye-drop peppers.

*\*raw and undercooked food may cause foodborne illness.*

## **DINNER (PASTA)**

**Goat Cheese & Sunchokes Gnocchi** **\$24.00**

With lamb ragu & crispy shimeji mushrooms.

**Linguine with Lobster, Mussels & Jumbo Shrimp** **\$29.00**

With cherry tomatoes & rapini with a touch of white wine sauce.

<b>Black Ink Crab Meat Ravioli</b> Served with Lobster Bisque.	<b>\$26.00</b>
<b>Fettuccine Alla Bolognese</b>	<b>\$19.00</b>
<b>Half-moon Ravioli</b> Stuffed with buffalo mozzarella, marjoram and truffle butter sauce.	<b>\$20.00</b>
<b>Black Ink Taglierini</b> With shrimp, cherry, tomatoes and baby spinach.	<b>\$20.00</b>
<b>Risotto of the Day</b> Please ask your server.	<b>MARKET PRICE</b>

*\*raw and undercooked food may cause foodborne illness.*

## **BARREL AGED SPIRITS**

**Balvenie 12yr Doublewood**

**Macallan 12yr Fine Oak**

**Glenmorangie**

**Oban 14yr**

**Johnnie Walker Black**

**Johnnie Walker Red**

**Dewars White Label**

**Chivas**

**Woodford Reserve**

**Copperfox Rye**

**Wasmund's Single Barrel**

*\*please drink responsibly.*

# BOTTLE BEER LIST

<b>Peroni</b>	<b>\$6.00</b>
<b>Heineken</b>	<b>\$6.00</b>
<b>Amstel Light</b>	<b>\$7.00</b>
<b>Blue Moon</b>	<b>\$6.00</b>
<b>Seasonal</b>	<b>\$6.50</b>
<b>Allagash White</b>	<b>\$8.00</b>
<b>Firestone Ipa</b>	<b>\$7.00</b>
<b>DC Brau Public Pale</b>	<b>\$6.50</b>

*\*please drink responsibly.*

# COCKTAILS

<b>Organic Cucumber Martini</b>	<b>\$10.00</b>
Prairie cucumber vodka, lemon juice, simple syrup.	
<b>Jet Black</b>	<b>\$12.00</b>
Hendricks Gin, sweet vermouth, black Sambuca.	
<b>Italian Nut</b>	<b>\$10.00</b>
Bacardi Coconut Rum, amaretto, orange juice, cranberry juice.	
<b>I'll Take Manhattan</b>	<b>\$11.00</b>
Rittenhouse Rye Whiskey, Grand Marnier, sweet vermouth, bitters, garnished with a cherry.	
<b>Kurant Affair</b>	<b>\$10.00</b>
Absolut Citron, Absolut Kurant, orange juice.	
<b>Tito's Tropical Martini</b>	<b>\$9.00</b>
Tito's Handmade Vodka, Bacardi Coconut, pineapple juice, splash of cranberry juice.	

**Newgroni** **\$10.00**  
Solerno Blood Orange Liqueur, Hendricks Gin, vermouth.

**Moscow Mule** **\$10.00**  
Stoli, ginger beer, lime juice.

*\*please drink responsibly.*

## **BUBBLES**

**Enza Prosecco** **\$10.00**

**Santa Margherita Rose** **\$10.00**

**Piper-Heidsieck** **\$70.00**

*\*please drink responsibly.*

## **WHITE WINE BY THE GLASS**

**Mezzacorona Chardonnay** **\$8.00**  
Straw-yellow in color, pleasant fragrance, fruity, fine, distinctive, dry flavor, harmonic, lightly aromatic.

**New Harbor Sauvignon Blanc** **\$9.00**  
An enticing bouquet of citrus, passion-fruit, and guava.

**Sagelands Riesling** **\$9.00**  
Lemon tea, hibiscus, blood orange and apricot notes swirl up from the glass, round, fruity and delicious.

**Crème De Lys Chardonnay** **\$8.00**  
Creamy on the palate with fragrant scents of spicy oak and tropical fruit.

**Dipinti Pinto Grigio** **\$9.00**  
Softly textured and balanced with a crisp citrus finish.

**Aquilae Grillo** **\$8.00**  
Full of character, perfume and quality.

*\*please drink responsibly.*

## **RED WINE BY THE GLASS**

**Casa Lapostolle Merlot** **\$9.00**  
Complex with ripe red fruit and spices. Round texture, with fresh and juicy tannins, pleasant and long finish.

**Cusumano Nero D'avola** **\$9.00**  
Fruit driven with a little creaminess and light spice on the finish. Unmistakable combination of black cherry and strawberry, with juniper berries on the nose.

**Querceto Chianti** **\$8.00**  
Pleasant all the way, starting from the cedar, leather and dark-fruit aromas, to the zippy cherry and raspberry palate, to the clean, spicy finish.

**Donna Laura Sangiovese** **\$8.00**  
Aromas of juicy red berry fruit - Medium-bodied and soft on the palate, with balanced acidity and ripe tannins.

**D'abruzzo Montepulciano** **\$9.00**  
A classic, well rounded red with notes of plum.

**Valpolicolla Ripasso** **\$12.00**  
A dark ruby-red color, with the fragrance of pepper, fruit marmalade (cherries, prunes) and spices, licorice and ginger.

**Beringer Founder's Estate Malbec** **\$9.00**  
Full-bodied aromas and flavors of blackberry, cherry, and vanilla

**Casa Lapostolle Cabernet** **\$9.00**  
Bright red and ruby color with balanced red fruit and cassis with a solid finish.

*\*please drink responsibly.*

## WHITE WINE BY THE BOTTLE

<b>Sauvignon Blanc, Andrian, Ita '12</b>	<b>\$40.00</b>
The pretty bouquet is intense fruit and flowers which transfers to the palate with nuances of elder blossom and ripe fruit.	
<b>Chardonnay, Alto Adige, Doc'13</b>	<b>\$45.00</b>
Tropical flavors of melon, pineapple, and citrus.	
<b>Chimera Villedora, Trabbiano D'abruzzo '12</b>	<b>\$38.00</b>
Intense and persistent nose of citrus, light almond, tropical fruit and balsamic notes.	
<b>Falanghina, Azienda Agricola '12</b>	<b>\$40.00</b>
Aromas of cedar with accents of acacia and hawthorn.	
<b>André Brunel Côtes Du Rhône Blanc</b>	<b>\$45.00</b>
Fresh melon and quince aromas are accented by honeysuckle and green tea nuances.	
<b>Gabbiano Moscato D'asti '9</b>	<b>\$35.00</b>
Light straw in color with notes of orange blossom and honeysuckle.	

*\*please drink responsibly.*

## NEW WORLD

<b>Montes Alpha Malbec '11</b>	<b>\$45.00</b>
Notes of raspberry, cedar, and tobacco – with an understated and attractive finish.	
<b>Cigar Zinfandel '11</b>	<b>\$38.00</b>
Notes of deep black fruit, a punch of spice and crushed black pepper on the nose.	
<b>Hess Select Treo Red Blend</b>	<b>\$45.00</b>
A touch of sweetness with ripe, dark fruit.	
<b>Jekel Cabernet</b>	<b>\$45.00</b>
Rich in flavor distinctive Monterey fruit.	

**Peter Lehman Portrait Shiraz '11** **\$40.00**

Fresh melon and quince aromas are accented by honeysuckle and green tea nuances.

**Skyfall Pinot Gris** **\$39.00**

Pale straw in color with notes of mango, citrus blossom and banana.

**Conundrum White Blend '12** **\$45.00**

A delicious blend of five grapes with an array of concentrated flavors- pear, honey, fig, vanilla, peach, nectarine, and spice.

**Meiomi Pinot Noir '13** **\$40.00**

An evocative and memorable pinot noir that is well-balanced, richly flavored, and deliciously complex.

*\*please drink responsibly.*

## **RED WINE BY THE BOTTLE (ITALY: CENTRAL)**

**Chianti Classico, Bramosia '12** **\$38.00**

Ripe fruit and acidity with well integrated accents of wood and spice.

**Super Tuscan, (Merlot Blend) Tolaini "al Passo" '10** **\$50.00**

Intense and spicy notes of French oak rise above distinct aromas of cherry and berry.

**Pala Sardegna Cannonau '12** **\$55.00**

Ruby red, very dark, with intense notes of red berries, blackberry, and red cherry.

**Super Tuscan (Cabernet Blend) Tolaini "valdisanti" '10** **\$65.00**

Light straw in color with notes of orange blossom and honeysuckle.

**Michelle Satta, Piastraia D.O.C. '11** **\$70.00**

Aromas of summer red fruit with notes of blueberry and blackberry, straw and green grass.

**Brunello Montalcino, Cinelli Colobini '09** **\$105.00**

Complex, full, persistent nose rich in spices with hints of vanilla and nuances of ripe berries.

*\*please drink responsibly.*

## **RED WINE BY THE BOTTLE (ITALY: NORTHERN)**

**Amarone Della Valpolicella Classico Doc** **\$95.00**

Red-garnet color with orange edges, with an ethereal and spicy fragrance.

**Barbaresco, Colle Dei Venti Docg '10** **\$73.00**

Principal notes of spice with blueberry and blackberry jam and an undertone of rose.

**Giacomo Grimaldi Barolo Docg '09** **\$70.00**

Deep and dense with dark fruit and toasted oak.

**Giacomo Grimaldi Barbera D'alba '13** **\$50.00**

Saturated black ruby color and on the palate is super-ripe black cherry and berry fruit framed by good structure and acidity.

**Cabernet, 60 20 20** **\$130.00**

Rich ruby color tending to purple, with a fragrant, multi-faceted bouquet boasting red-fleshed fruit and pungent spices.

**Pinot Noir, Andriano Doc '12** **\$48.00**

Dry and medium-bodied on the palate with a perfect balance of acidity and fruit and traces of tannins making this wine complex, elegant and perfect with food.

**Brunello Montalcino, Cinelli Colobini '09** **\$105.00**

Complex, full, persistent nose rich in spices with hints of vanilla and nuances of ripe berries.

*\*please drink responsibly.*

## **RED WINE BY THE BOTTLE (ITALY: SOUTHERN)**

**Cusamano Syrah Terre Sicilia** **\$38.00**

Plump and meaty, opens with aromas of blackberry, spice, crushed pepper and bresaola.

**Copertino Reserva Doc** **\$38.00**

Brick-red and dense with seductive aromatics of blackberry, spice, maduro cigar leaf and smoked meats.

**San Salvatore Jungano '12** **\$60.00**

Hints of ripe plum and spices carefully measured with clove and cinnamon.

*\*please drink responsibly.*

## **OUR SPECIALS HAPPY HOUR MON-FRI 5PM-7PM**

### **TORTINO BITES**

**Mixed Baby Greens Salad** **\$6.00**

**Italian Cheese Board** **\$6.00**

**Chef's Daily Special** **\$6.00**

**Classic Italian Meat Antipasti Plate** **\$6.00**

**Fried Calamari with Classic Spicy Tomato Sauce** **\$6.00**

## **SELECT COCKTAILS**

<b>Blood Orange Cosmo</b>	<b>\$6.00</b>
<b>Tropical Martini</b>	<b>\$6.00</b>
<b>Manhattan</b>	<b>\$6.00</b>
<b>Lemon Drop Martini</b>	<b>\$6.00</b>
<b>Orange Splash</b>	<b>\$6.00</b>
<b>Bartender's Daily Special</b>	<b>\$6.00</b>

## **WINES BY THE GLASS**

<b>Chianti</b>	<b>\$6.00</b>
<b>Cabernet</b>	<b>\$6.00</b>
<b>Chardonnay</b>	<b>\$6.00</b>
<b>Pinot Grigio</b>	<b>\$6.00</b>
<b>Reisling</b>	<b>\$6.00</b>