

Tortino Restaurant

1228 11th St NW 20001-4264 · +17712329619 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 5

Grilled Portobello Mushroom	\$11.00
Sauteed shrimp, white wine	
Grilled Calamari	\$11.00
Chickpeas, potatoes, bell pepper puree	
Mussels and Clams Stew	\$13.00
Cherry tomatoes, baby kale, white wine	
Beef Carpaccio	\$15.00
Buffalo mozzarella, arugula pesto, spicy micro greens	
Prosciutto di Parma	\$11.00
Robiola cheese crostini	

SALADS & SOUP 6

Soup of the Day	\$10.00
Tri-Color Salad	\$10.00
Goat cheese, sun dried tomatoes, almonds, lemon vinaigrette	
Imported Burrata	\$10.00
Arugula pesto, sauteed pepperonata	
Spinach Salad	\$10.00
Herbed goat cheese, red onions, caramelized nuts, orange dressing	
Organic Mesclun Salad	\$10.00
Heirloom cherry tomatoes, balsamic dressing	
Tortino's Caesar Salad	\$10.00
Kale & romaine mix, bell peppers, croutons, classic dressing	

PASTA 7

Fettucine alla Bolognese	\$17.00
Rigatoni	\$17.00
Asparagus, cherry tomatoes, smoked mozzarella	

Linguini alle Vongole	\$17.00
Garlic, white wine sauce	
Braised Lamb Ravioli	\$17.00
Mixed mushrooms, red wine reduction	
Truffled Robiolina & Burrata Ravioli	\$17.00
Rapini pesto	
Taglierini	\$17.00
Shrimp, cherry tomatoes, basil pesto, shaved caciocavallo cheese	
Risotto of the Day	

ENTREES 5

Grilled Salmon	\$17.00
Sambuca and scallion sauce	
Veal Saltimbocca	\$21.00
Prosciutto, fresh sage, marsala reduction	
Chicken Parmigiana	\$19.00
Mozzarella, light tomato sauce	
Roasted Pork Chop	\$19.00
Balsamic reduction	
Roasted Chicken Breast	\$18.00
Smoked mozzarella, white wine & olive sauce	

SALAD AND SOUP 6

Soup of the Day	\$12.00
Tri-Color Salad	\$12.00
Goat Cheese, Sun Dried Tomatoes, Almonds, Lemon Vinaigrette	
Imported Burrata	\$14.00
Arugula Pesto, Sauteed Pepperonata	
Spinach Salad	\$13.00
Herbed Goat Cheese, Red Onions, Caramelized Nuts, Orange Dressing	
Roasted Beet Salad	\$12.00
Shaved Fennel, Bel Paese Cheese, Citrus Dressing	
Tortino's Caesar Salad	\$13.00
Kale & Romaine Mix, Bell Peppers, Croutons, Classic Dressing	

DESSERT 8

Classic Tiramisu	\$10.00
Italian Ricotta Cheesecake	\$10.00
Chocolate Salami	\$10.00
Assorted Gelato	\$8.00
Fruit Panna Cotta	\$9.00
Assorted Sorbet	\$8.00
Milk & Dark Chocolate Cake	\$10.00
Semifreddo	\$10.00

AFTER DINNER DRINKS 11

Vin Santo, Bellini, 2009	\$12.00
Fladgate 10yr Port	\$10.00
Cockburn's Ruby Port	\$10.00
Frangelico	\$13.00
Presidential 30yr Port	\$15.00
Housemade Limoncello	\$10.00
Romana Sambuca	\$12.00
Mazzetti Barolo Grappa	\$12.00
Mazzetti Barbera Grappa	\$12.00
Averna Amaro Siciliano	\$12.00
Hennessey Cognac	\$14.00

BUBBLES & ROSÉ 4

Prosecco, la Luca, Prosecco, 2017	\$12.00
Moscato, la Romantica, d'Asti, 2017	\$11.00
Rosé, les Lauzel, Provence, 2018	\$11.00
Sparkling Rose, Riva Rose, Provence, FR (NV)	\$12.00

WHITE WINE 8

Pinot Grigio, Castellani, Sicilia, 2018	\$10.00
--	----------------

Fiano, Sigillo Apio, Campania, 2017	\$13.00
Sauvignon Blanc, Dipinti, Dolomiti, 2016	\$12.00
Gavi, Coppo Canelli, Piemonte, 2017	\$13.00
Roero Arneis, Almondo, Piemonte, 2017	\$13.00
Chardonnay, Dipinti, Dolomiti, 2017	\$11.00
Verdicchio, Villa Bianchi, Marche, 2015	\$12.00
Zibibbo, Donnafugata, Sicilia, 2017	\$14.00

RED WINE 8

Pinot Noir, Nia, California, 2016	\$12.00
Nebbiolo, Col dei Venti, Piemonte, 2016	\$14.00
Montepulciano, Villa Medoro, Abruzzo, 2016	\$11.00
Valpolicella, Remo Farina, Veneto, 2016	\$12.00
Chianti Classico Ris., Tomaiolo, Toscana, 2013	\$13.00
Cabernet, Joey Tensley, Central Coast, 2014	\$13.00
Sangiovese, Il Poggio, Rubicone	\$14.00
Super Toscan, Zingari, Toscana, 2015	\$14.00

½ BOTTLE WINE 3

Barolo, Terre del Barolo, Piemonte, 2013	\$48.00
Brunello, la Lecciaia, Tuscany, 2013	\$55.00
Amarone Classico, Zini, Veneto, 2014	\$48.00

BEER 6

Peroni, ITA	
Menabrea Blonde Lager, ITA	
Menabrea Amber Ale, ITA	
Moretti l'Autentica	
Moretti La Rossa	
DC Corruption IPA, DC	

COCKTAILS 7

Negroni	\$12.00
Gin, Campari, Vermouth Rosso	
Statesman Manhattan	\$13.00
Statesman Bourbon, Grand Marnier, Sweet Vermouth	
Mint Julep	\$12.00
Bourbon, mint, lemon juice, simply syrup	
Fig Martini	\$12.00
Fig Vodka, Lemon, Soda Water	
D.C. Mule	\$12.00
Vodka, Don Ciccio 5, Lime, Ginger Beer	
Eleventh Street Spritz	\$14.00
Prosecco, Aperol, Soda Water, Splash of Gin	
Blood Orange Cosmo	\$12.00
Vodka, blood orange liqueur	

WHISKEY & SINGLE MALT 10

Jameson	\$12.00
Sagamore Rye	\$14.00
Maker's Mark	\$12.00
Basil Hayden	\$13.00
Basil Hayden Dark Rye	\$15.00
Four Roses	\$13.00
Woodford Reserve	\$12.00
Oban 14yr	\$15.00
Macallan 12yr	\$15.00
Balvenie 12yr	\$14.00

SPARKLING 3

Prosecco, con d'Oro, Treviso, ITA	\$40.00
Fruity and flowery with hints of ripe golden apple and small mountain flowers	
Franciacorta, Majolini, Lombardia, NV	\$75.00
Notes of yeast, vanilla, and hay on the nose. Complete, full, charming, and persistent	

Champagne, Philipponnat, FR, NV	\$120.00
Summer berries, citrus, and honey on the nose. Fruity and full-bodied	

ROSÉ 3

Pinot Grigio Rosé, Scarbolo, Friuli, 2017	\$53.00
100% Pinot Grigio Light bodied, with notes of citrus, white flower, and stone fruit	
Rosé, Les Lauzel, Provence, 2018	\$44.00
Light body rose, taste of honeydew melon, lemon, with a clean finish	
Sparkling Rosé, Riva Rosé, Provence, (NV)	\$48.00
A fruity and somewhat sweet style of Champagne with a richer body and texture	

WHITE 17

Pinot Grigio, Castelani, Sicilia, 2018	\$40.00
Light bodied, with notes of citrus, white flower, and stone fruit	
Pinot Grigio, Le Monde, Friuli, 2016	\$50.00
Elegant with a sharp bouquet and persistent floral notes. White fruit on the palate	
Zibibbo, Donnafugata, Sicilia, 2017	\$56.00
Aromas of orange blossom and citrus, perfectly reflected on the palate	
Falanghina, San Salvatore, Campania, 2016	\$55.00
Yellow floral aromas, with lime, white peach and crisp yellow apple flavors	
La Rocca Gavi, Coppo Canelli, Piemonte, 2017	\$48.00
Fresh and delicate on the nose with hints of citrus, clean, and crisp finish	
Gavi di Gavi, Palladino, Piemonte, 2017	\$58.00
Dry, clean, harmonious acidity, good balance between nose and taste	
Sauvignon Blanc, Dipinti, Dolomiti, 2017	\$48.00
Distinctive, complex bouquet. Its palate exhibits crisp, tangy acidity and full flavors	
Moscato, La Romantica, d'Asti, 2018	\$42.00
Hints of orange flowers. Delicate and well balanced with a slightly aromatic fragrance	
Roero Arneis, Almondo, Piemonte, 2017	\$48.00
Layers of green apples, pears, white flowers and spices	
Fiano Bianco, Sigillo Apio, Campania, 2017	\$50.00
Very fragrant delicate nose Loads of tropical fruit and salinity in the aroma	
Cuvée, Terlan, Trentino, 2016	\$70.00
Pinot Bianco provides the freshness and a good acid structure, while Chardonnay delivers a pleasing warmth and mellowness and Sauvignon adds the fine aromatic character	
Verdicchio, Villa Bianchi, Marche, 2015	\$48.00
Notes of eucalyptus complimented by yellow summer peaches, citrus fruits and bergamot	

Bolgheri Bianco, Michele Satta, Toscana, 2016	\$56.00
Aromas of flowers, white peach and a slight hint of toasted vanilla	
Vermentino, Lunae Bosoni, Liguria, 2017	\$65.00
Clear hints of wildflowers, aromatic herbs, spices, ripe fruit, honey	
Chardonnay, Cantina Andriano, Somereto, 2017	\$55.00
Unoaked Chardonnay with a crisp clean finish	
Chardonnay, Terlan, Trentino, 2016	\$52.00
Aromas of banana, quince, passion fruit, mango and sugar melon	
Chardonnay, Dipinti, Dolomiti, 2017	\$48.00
bright tropical notes that continue on the palate, where flavors of pineapple, refreshing acidity	

RED 29

Barbera d'Alba, Seghesio, Piemonte, 2016	\$55.00
Classic acidity creates a wine with vibrant aromas and a velvety texture	
Super Tuscan, Zingari, Toscana, 2015	\$56.00
A pleasant four grape red blend of merlot, Sangiovese, Syrah, and petit Verdot	
Pinot Noir, Nia, California, 2016	\$48.00
Lively red fruits on the nose, and flavors of cherry, red fruits, light dryness'	
Pinot Noir, Iris Vineyards, Willamette, 2015	\$55.00
Bing cherry upon entry, which melds nicely into the mid-palate with hints of orange peel	
Pinot Noir, Cantina Andriano, Trentino, 2017	\$66.00
Aromas of berries and dried fruit. Dry and medium-bodied on the palate	
Cannonau, Pala, Sardegna, 2014	\$62.00
Intense notes of little red fruits, blackberry and red cherry jam, together with fine spicy notes	
Nebbiolo, Col dei Venti, Piemonte, 2015	\$56.00
Notes of violet, blackberry and raspberry, and spicy with notes of black pepper and coffee	
Nebbiolo d'Alba, Viberti, Piemonte, 2016	\$78.00
Subtle and elegant with red fruit and notes of dried flowers. On the palate, the tannins are present, but well-integrated, and the wine showcases excellent freshness	
Copertino Rosso, Puglia, 2009	\$40.00
Blackberry, spice, maduro cigar leaf and smoked meats	
Montepulciano, Villa Medoro, Abruzzo, 2016	\$44.00
Black cherry, red fruit and spices	
Sangiovese, IL Poggio, Rubicone, 2017	\$56.00
Spicy notes of French oak rise above distinct aromas of cherry and berry	

Vino Nobile, Carpineto, Toscana, 2013	\$70.00
Dry, harmonic, fruity and velvety, with an elegant texture and long finish	
Rosso di Montalcino, Collosorbo, Toscana, 2016	\$61.00
Elegant and smooth, with cherry, soy and leather flavors matched to a silky texture	
Quale, Rosso Salento IGP, 2015	\$50.00
Fruity aromas of fresh berry and underbrush flavors with an almond nuance on the finish	
Barbaresco, Col dei Venti, Piemonte, 2013	\$80.00
Notes of spices, blackberry jam and blueberries. Pleasant hints of star anise and sweet licorice	
Barolo, Seghesio, Piemonte, 2013	\$85.00
Intense, complex, sweet spices, violets, balsamic notes. Well integrated tannins	
Chianti Classico Riserva, Tomaiolo, Toscana, 2013	\$48.00
Fruity bouquet with a violet fragrance. Dry with notes of dark chocolate and black cherries	
Chianti Classico, Volpaia, Toscana, 2016	\$58.00
A strong nose of fresh red fruit with hints of cherry. Well-structured wine with a fruity finish	
Chianti Classico Riserva, Luiano, Toscana, 2015	\$69.00
A complex bouquet with cherry and violet aromas, backed by leather and white pepper notes	
Brunello, Collosorbo, Toscana, 2013	\$135.00
Full, rich, fine, recalling spices and small red fruits	
Valpolicella Classico, Remo Farina, Veneto, 2016	\$46.00
Intense and peppery with notes of leather, cherry and plum jam, licorice and ginger	
Valpolicella Superiore, Buglioni, Veneto, 2013	\$70.00
Aroma of ripe fruit and spices, with a slight scent of vanilla and tobacco	
Amarone Classico, Remo Farina, Veneto, 2015	\$85.00
Spicy, with cherry hints, sour cherry, raspberry, currant in alcohol, cocoa and balsamic notes	
Cabernet, Rutherford Ranch, Napa Vally, 2016	\$55.00
Deep intensity, high pronounced. Palate: dry with medium - acidity, high tannins	
Cabernet, Joey Tensley, Central Coast (CA), 2016	\$45.00
Intense bouquet of dark fruit, spices and licorice. Well balanced with good structure	
Super Tuscan, Tolaini, Al Passo, Toscana, 2014	\$58.00
The palate has a backbone of Sangiovese, a roundness of Merlot	
Super Tuscan, Tolaini, Valdisanti, Toscana, 2014	\$68.00
Dark fruit, berry and cassis aromas meld with notable French oak spice. Full-bodied with fruit flavors framed by rich oak. Excellent balance of fruit intensity with fine tannins	
Bolgheri Superiore, Michele Satta, Piastraia, 2014	\$89.00
Aromas of summer red fruit with notes of blueberry and blackberry, straw and green grass. On the palate, same explosive fruit corresponds to the aromas	

Aglianico, San Salvatore, Campania, 2016

\$68.00

Hints of ripe plum jam with clove and cinnamon. Soft with a long, persistent finish