

OUR RESTAURANTS



SANTA MÓNICA, CALLE 29N # 6BIS - 67



PEÑÓN, CALLE 30ESTE # 3 - 15



CENTRO COMERCIAL CENTENARIO LOCAL 319,



CENTRO COMERCIAL PALMAS MALL LOCAL 8

OUR SERVICES



BUSINESS EVENTS



GIFT CARDS



DECORATION

Restaurante
Tortelli[®]
Amor a la Carta

A HISTORY OF TRADITION

Tortelli is a family owned restaurant, specializing in fresh pastas and other Italian specialties. We wish to maintain recipes and traditions of true Italian cuisine.

Since he was very young, Carlo Bozzetti created unforgettable moments for his clients. He attended and managed many different restaurants and hotels in Europe. Once arriving in Cali, he managed the famous Hotel Alférez Restaurant, when it reopened in 1950. Five years later, his entrepreneurial spirit lead him to open his own restaurant called with his name sake, Don Carlos.

Carlos Bozzetti shared his passion and knowledge of traditional Italian food along with excellence in service, making Don Carlos Restaurant the most acclaimed restaurant in Cali for 28 years.

Twenty years later, Maddalena, Don Carlo's daughter, and Ximena Casasfranco, decided to revive Don Carlo's recipes, service, culture and love for good food by opening restaurant Tortelli. Continuing the family tradition, Jean Paul Regnier Bozzetti (Don Carlo's grandson), and Ximena Casasfranco lead Tortelli's team, creating new and unforgettable moments for their clients.



www.restaurantetortelli.com

PBX: 893 3227
DELIVERY











STARTERS
SOUPS & ADDITIONS



BEVERAGES

JUICES	
WATER BASED JUICES	\$6
Strawberry, blackberry, lulo, mango, passion fruit, guanábana and pineapple.	
MILK BASED JUICES	\$7
Strawberry, blackberry, lulo, mango, passion fruit and guanábana.	
MANDARIN ORANGE JUICE	\$7
PINEAPPLE MINT	\$7
CHERRY LEMONADE / MINT LEMONADE	\$6.5
GINGER MINT LEMONADE	\$7
COCONUT LEMONADE / MANGO VICHE LEMONADE	\$10
MANGO PASSION FRUIT MINT	\$10
MANGO PASSION FRUIT / MANGO MANDARIN / MANGO PINEAPPLE	\$10
TROPICAL STRAWBERRY / STRAWBERRY MANGO / STRAWBERRY MANDARIN / STRAWBERRY BANANA	\$10
FRESA MANDARINA BANANO	\$10
LULADA TORTELLI	\$10
PASSION FRUIT/KIWI	\$10

OTHER BEVERAGES	
SODAS	\$4.5
TEA FRAPPÉ (LEMON / PEACH)	\$4.5
 CANADA DRY GINGER ALE	\$6
 CANADA DRY TONIC WATER	\$6
 AGUA DEL NACIMIENTO (STILL WATER)	\$5
 AGUA SIERRA FRÍA (SPARKLING WATER)	\$4.5
 BRETAÑA (SELTZER)	\$4.5

BEERS	
 CLUB COLOMBIA	\$7
 PÓKER	\$7
 ÁGUILA LIGHT	\$7
 ÁGUILA CERO	\$7
 PERONI	\$10
 STELLA ARTOIS	\$12
 CORONA EXTRA	\$12
 HEINEKEN	\$12

SANGRÍAS & SUMMER WINES		
RED / WHITE SANGRÍA CARAFE	\$80	\$50
PINK SANGRÍA CARAFE	\$90	\$60
SUMMER WINE CARAFE	\$70	



The sale of this product is prohibited to individuals under the age of 18.
Please drink responsibly.



Mozzarella in Carroza \$18



Shrimp Ceviche Don Carlo Style \$24



Beef Carpaccio \$24



Veggie Antipasto \$26



Three Cheese Portobello \$22



Chef's Chicken with Fettucine \$30



Loin Tagliata \$26



Balsamic Beef Medallion with Gnocchi \$44



Land and Sea Salad \$30



Pork Cotoletta with Pappardelle al Telefono \$34

SPECIALTIES

ALL OF OUR SPECIALTIES CAN BE SERVED WITH PASTA / POTATOES / HOUSE SALAD VISIT THE PASTAS AND SAUCES SECTION TO CHOOSE YOUR SIDE			
FISH AND SEAFOOD			
	A	B	C
JUMBO SHRIMP IN GRILLED PEPPER SAUCE Shrimp in grilled pepper sauce, served with pasta and choice of sauce.	\$65	\$70	\$75
GARLIC JUMBO SHRIMP Served with your favorite pasta.	\$65	\$70	\$75
SALMON Served with a white wine and caper sauce	\$45	\$50	\$55
BEEF			
BEEF MEDALLIONS (Full portion) Black pepper / mushrooms / blue cheese or balsamic sauce. 250 grams. of beef medallions served with your favorite pasta.	\$40	\$44	\$50
BEEF MEDALLIONS (Half portion) Black pepper / mushrooms / blue cheese or balsamic sauce. 125 grams. of beef medallions Served with your favorite pasta.	\$30	\$34	\$38
BEEF SPEZZATINO Delicious small pieces of beef, slowly cooked on wine and tomatoes. Served with your favorite pasta.	\$30	\$34	\$38
STEWED VEAL OSSOBUCO (Available on Thursdays)	\$40	\$42	\$46
PORK			
NEW ROSEMARY PORK SIRLOIN (Available on Wednesdays)	\$34	\$36	\$42
COTOLETTA MILANESE (Available on Saturdays) Breaded pork chops, served with fresh tomatoes and capers.	\$34	\$36	\$42
CHICKEN			
CHEF ´S CHICKEN Chicken scalopini in fresh tomato sauce, basil, black olives, sun dried tomatoes and heavy cream. Served with your favorite pasta.	\$30	\$33	\$37
LEMON AND CAPER CHICKEN Chicken fillet prepared in a white wine sauce with capers, butter and lemon. Served with your favorite pasta.	\$30	\$33	\$37
PIZZAIOLA CHICKEN Breaded Chicken fillet covered with pizzaiola sauce and cheese. Served with your favorite pasta.	\$28	\$32	\$36
MIXED BROCHETA OF CHICKEN AND BEEF Served with peppers, cherry tomatoes, onions and mushrooms. Served with your favorite pasta.	\$28	\$32	\$36
NEW ARROCES Half Portion			
SHRIMP AND TOMATO RISOTTO Arboreo Rice made with seafood broth, shrimp, calamari and mussels in a white wine and Neapolitan sauce.	\$36	\$25	
NEW VEGETARIAN RISOTTO Arboreo Rice and white wine with grilled vegetables: eggplant, zucchini, carrot, mushrooms and artichoke.	\$33	\$23	
FUNGHI RISOTTO* Arboreo Rice and white wine with Portobello, porcini and gourmet mushrooms.	\$30	\$21	
*Served with chicken fillet	\$36		
*Served with beef	\$44	\$34	



VEGETARIAN

ENTRÉES

VEGETABLES GRIGLIATA Grilled zucchini, eggplant, asparagus, peppers, tomatoes, Portobello mushrooms and provolone cheese with beef or chicken. (125 gr).	\$33
VEGGIE ANTIPASTO Tomato, buffalo mozzarella, mushrooms in oregano, eggplant parmesan and roasted peppers. Prosciutto addition	\$26 \$36
EGGPLANT PARMESAN Grilled eggplant with Neapolitan sauce and parmesan cheese.	\$24
ROMAN STYLE CALAMARI Fried calamari rings with Neapolitan or a tartar sauce.	\$25
MOZZARELLA IN CARROZZA Breaded mozzarella with Neapolitan sauce.	\$18
MUSHROOMS IN GORGONZOLA SAUCE	\$25
BEEF CARPACCIO Thin slices of raw beef sirloin cured in lemon and balsamic vinegar with arugula and parmesan cheese.	\$24
OCTOPUS CARPACCIO Thin slices of octopus cured in lemon balsamic vinegar, pickled tomato and green onions.	\$40
SALMON CARPACCIO Thin slices of raw salmon cured in lemon and balsamic vinegar with capers, mushrooms, green and red onions, arugula and parmesan cheese.	\$40
SHRIMP CEVICHE DON CARLO STYLE Shrimp, sweet tomatoes, onions, celery, avocado and capers in a mustard and citrus sauce.	\$24

CREAMS AND SOUPS

CREAM OF TOMATO SOUP Milk and heavy cream of tomato soup	\$13
NEW CLAM CHOWDER Creamy soup made with clams, bacon, white wine, diced potatoes, milk and heavy cream.	\$18
MINISTRONE SOUP Delicious traditional Italian soup with vegetables, pasta, croutons and pesto.	\$14



VEGETARIAN

LOIN TAGLIATA	\$26	
Thin slices of sirloin crusted with pepper, arugula, sliced parmesan cheese and crunchy onion rings, in a sweet balsamic vinaigrette.		
PANCETTA AND BLUE CHEESE	\$30	
Crispy bacon, romain lettuce, blue cheese, sweet grapes, chives, diced chicken breast, cashews, dressed with a delicate red wine and dijon mustard vinaigrette.		
LAND AND SEA	\$30	
Shrimp, calamari, fried capers, mushrooms, avocado and a variety of lettuce with reduced sweet balsamic vinaigrette.		
 HOUSE SALAD	\$20	\$14
Variety of lettuce, cherry tomatoes, cubes of buffalo mozzarella, croutons, black olives, mushrooms in house vinaigrette.		
		Half Portion
THREE CHEESE PORTOBELLO	\$22	
Portobello mushroom stuffed with a three-cheese sauce with bacon, served au gratin and accompanied with an arugula salad with balsamic vinaigrette, with cherry tomatoes, basil and croutons.		
 CAPRESE	\$22	
Slices of tomato and buffalo mozzarella with olive oil and basil.		

ADDITIONS

FOR SALADS OR PASTAS

OLIVES (30g)	\$2	TOMATO	\$2
AVOCADO (100g)	\$4	PROSCIUTTO (40g)	\$16
ARTICHOKES IN VINAIGRETTE (Portion)	\$12	BUFFALO CHEESE (40g)	\$6
ANCHOVIES (20g)	\$6	MOZZARELLA CHEESE (50g)	\$3
GRILLED SHRIMP (90g)	\$10	PARMESAN CHEESE (50g)	\$6
FRIED ONION (30g)	\$4	ARUGULA (15g)	\$2
MUSHROOMS (60g)	\$4	SMOKED SALMON (50g)	\$14
OREGANO MUSHROOMS (100g)	\$5.5	BACON (50g)	\$6.5
GRILLED PEPPERS (40 g)	\$2	DRIED TOMATOES (20g)	\$4
MINCED CHICKEN (120g)	\$7	SAUCES GROUP A	\$5
ROSEMARY POTATOES (200g)	\$6	SAUCES GROUP B	\$10
		SAUCES GROUP C	\$15



OUR PRICES ARE IN THOUSANDS OF COLOMBIAN PESOS, AND INCLUDE IMPOCONSUMO



SPECIALTIES





Jumbo Shrimp in Roasted Pepper Sauce \$65



Funghi Risotto \$30



Beef Spezzatino with Penne Alfredo \$30



PASTAS & SAUCES

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OUR ARTISAN PASTA

CHOOSE A COMBINATION OF PASTA AND/OR SAUCE ON YOUR MIXED PLATES (2 STUFFED PASTAS AND 2 SAUCES)			
A / A	B / B	C (A / B / C)	
\$25.000	\$28.000	\$32.000	\$40.000

PASTAS A		Half Portion	
 RICOTTA AND SPINACH TORTELLI		\$22	\$15
Recommended sauces: Neapolitan / Butter and rosemary / Alfredo / Olio, aglio & peperoncino / Sage and butter			
 CHEESE AND SWEET PLANTAIN TORTELLI		\$20	\$14
Recommended sauces: Alfredo / Butter / Olio, aglio & peperoncino / Sage and butter			
 CHONTADURO RAVIOLI (local Pacific palm nut)		\$20	\$14
Recommended sauces: Butter, honey, almonds and basil / Butter / Olio, aglio & peperoncino			
CHICKEN RAVIOLI		\$24	\$17
Recommended sauces: Neapolitan / Butter and rosemary / Alfredo / Butter			
 THREE CHEESE TORTELLI WITH GREEN PASTA		\$24	\$17
Recommended sauces: Neapolitan / Alfredo / Butter and rosemary / Sage and butter / Butter / Olio, aglio & peperoncino			
 CORN STUFFED TORTELLI		\$22	\$15
Recommended sauces: Alfredo / Butter / Olio, aglio & peperoncino			
PASTAS B			
 MUSHROOM TORTELLI Pasta filled with mushrooms and cheese.		\$26	\$18
Recommended sauces: Alfredo / Butter / Olio, aglio & peperoncino / Sage and butter			
BEEF RAVIOLI		\$26	\$18
Recommended sauces: Alfredo / Butter / Olio, aglio & peperoncino / Sage and butter / Neapolitan			
CANNELLONI DON CARLOS		\$27	\$19
Breaded and stuffed chicken, béchamel sauce, cheeses and fine herbs. Recommended sauces: Neapolitan / Alfredo			
CHEESE AND MUSHROOM CANNELLONI		\$27	\$19
Stuffed with three varieties of cheese, mushrooms and béchamel sauce, served au gratin. Recommended sauces: Neapolitan / Alfredo			
PASTAS C			
 ARTICHOKE TORTELLI		\$33	\$23
Recommended sauces: Butter and rosemary / Sage and butter / Alfredo			
CRAB TORTELLI (in season)		\$33	\$23
Recommended sauces: Alfredo / Olio, aglio & peperoncino / Gorgonzola			
SHRIMP RAVIOLI		\$34	\$24
Recommended sauces: Alfredo / Butter			
SMOKED SALMON TORTELLI		\$34	\$24
Recommended sauces: Alfredo / Butter			



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Spaghetti Marinara \$60



Cannelonni Don Carlos \$27



Spaghetti with Mussels and Clams \$34



Tortelli Trio \$25

PASTAS AU GRATIN

	MIX LASAGNA (Bolognese sauce and chicken).	\$28	
NEW	VEGETARIAN LASAGNA Zucchini, eggplant, carrots, mushrooms and dried tomatoes.	\$26	
	PAPARDELLE DE LA NONNA Wide pasta in tomato sauce, heavy cream, portobello mushrooms, mozzarella cheese in cubes, basil, breaded and baked.	\$27	\$19 Half Portion
	GRATIN BEEF RAVIOLI IN BOLOGNESE	\$32	\$23 Half Portion
	CANNELLONI DON CARLOS Breaded and stuffed chicken, béchamel sauce, cheeses and fine herbs. Recommended sauces: Neapolitan / Alfredo	\$27	\$19 Half Portion
NEW	THREE-CHEESE AND MUSHROOM CANNELLONI Stuffed with three varieties of cheese, mushrooms and béchamel sauce, served au gratin.	\$27	\$19 Half Portion
NEW	CORN AND SWEET PLANTAIN TORTELLI WITH CARBONARA SAUCE	\$28	

OTHER PASTAS

	SPAGUETTI MARINARA Jumbo shrimp sauce, calamari, mussels, clams and Neapolitan sauce	\$60	\$42 Half Portion
	CAPELLINI IN MUSSELS AND CLAMS SAUCE Mussels and clams, garlic. Olive oil, white wine, lemon and cherry tomatoes.	\$34	
	TORTELLI TRIO Chicken ravioli in Alfredo sauce, spinach and ricotta tortelli in neapolitan sauce and three-cheese tortelli in butter and rosemary sauce.	\$25	
NEW	PACIFIC TRIO Shrimp ravioli in shrimp sauce, chontaduro ravioli in butter, honey, almonds and basil sauce and sweet plantain ravioli in Alfredo sauce.	\$40	
	GNOCCHI (Available on weekends) Pasta made with potatoes and wheat flour. Recommended sauces: Pesto / Gorgonzola / Neapolitan	\$24	\$18 Half Portion



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Corn Tortelli in Carbonara Sauce \$28



Chontaduro Ravioli in Honey Sauce \$20



Shrimp Ravioli in Shrimp Sauce \$40



Artichoke Tortelli in Sage and Butter Sauce \$33



Spaghetti with Roasted Vegetables \$24



Fettucine with Shrimp Sauce \$36



Penne in Pomodoro Sauce \$24

LONG AND SHORT PASTAS WITH THEIR SAUCES

CHOOSE A COMBINATION OF PASTA AND/OR SAUCE FOR YOUR MIXED PLATES
(2 PASTAS AND 2 SAUCES)

A / A \$25.000 A / B \$28.000 B / B 32.000 C (A / B / C) \$40.000

PAPPARDELLE FETTUCCINE SPAGUETTI / CAPELLINI PENNE GLUTEN FREE PASTA

A SAUCES Half Portion

	OLIO, AGLIO E PEPERONCINO Olive oil, garlic and peperoncino.	\$16	\$12
	NAPOLITANA Slow cooked tomato, olive oil and basil sauce.	\$18	\$13
	ALFREDO Heavy cream, butter and parmesan cheese.	\$18	\$13
	AL TELÉFONO Fresh tomatoes, heavy cream, mozzarella cheese and basil.	\$22	\$16

B SAUCES

	DE LA CASA Heavy cream, ham, mushrooms and green peas.	\$27	\$19
	PESTO Basil, olive oil, pine nuts, garlic and parmesan cheese	\$24	\$17
	BOLOGNESE Slow cooked ground beef, tomatoes, carrots, onions, celery, and herb sauce.	\$24	\$17
	POMODORO Fresh tomato sauce, dry tomato, basil, garlic and olive oil.	\$24	\$17
	GRILLED VEGETABLES Eggplant, zucchini, mushrooms and grilled peppers in olive oil and parsley.	\$24	\$17
	PUTTANESCA Black olives, capers, anchovies, peperoncino, and Neapolitan sauce.	\$25	\$17
	CRUDAIOLA Mushroom, fresh tomato, Neapolitan sauce and buffalo cheese.	\$27	\$19
	CARBONARA Heavy cream, bacon and parmesan cheese.	\$25	\$17
	GORGONZOLA Blue cheese and heavy cream.	\$25	\$17
	AMATRICIANA Neapolitan sauce, fresh tomato, red onion, bacon and hot sauce.	\$25	\$17
	FUNGHI Variety of mushrooms in Alfredo sauce or olive oil.	\$27	\$19

C SAUCES

SALMON CREAM Alfredo sauce and smoked salmon.	\$42	\$30
SHRIMP CREAM Heavy cream, garlic and shrimps.	\$36	\$25

VEGETARIAN SPICY

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