



ARTIGIANO



artigiano_tirane



tripadvisor®



artigiano.tirane

+355 69 20 92 358

Classic Appetizers

	Lek	Eur
ROSEMARY FOCACCIA	220	1.8
<i>Flat bread with rosemary, extra virgin olive oil.</i>		
SESAME FOCACCIA	220	1.8
<i>Flat bread with sesame and Grana cheese.</i>		
FETA CHEESE FOCACCIA	290	2.4
<i>Flat bread with feta cheese and oregano</i>		
FOCACCIA WITH CHEESE & TOMATO	390	3.2
<i>Flat bread with tomatoes, feta cheese, basil, garlic oil.</i>		
FOCACCIA WITH MOZZARELLA & GRANA	390	3.2
<i>Flat bread with mozzarella, Grana cheese, garlic oil.</i>		
BRUSCHETTE WITH BURRATA & CRUDO ^{New}	490	4.0
<i>With crudo ham and mozzarella Burrata (stracciatella)</i>		
CLASSIC BRUSCHETTE MIX	290	2.4
- Toasted bread, tomatoes, feta cheese, basil, garlic oil.		
- Toasted bread, baked Mozzarella, garlic oil.		
MEDITERRANEAN BRUSCHETTE MIX	390	3.2
- Toasted bread, tomatoes, Fior Di Latte, olives, capers, basil.		
- Toasted bread, tomatoes, Fior Di Latte, marinated mushrooms.		
CORNBREAD BRUSCHETTE	290	2.4
<i>Traditional corn bread with walnut ricotta, peppers, tomatoes.</i>		

Sapori Appetizers

CAESAR SALAD	490	4.0
<i>Lettuce, chicken breast, garlic croutons, corn, Grana cheese and Caesar dressing.</i>		
ARTIGIANO SALAD	490	4.0
<i>Mixed arugula and lettuce, chicken breast, orange, celery, walnuts, Gorgonzola, honey & mustard dressing.</i>		
CAPRESE ^{New}	490	4.0
<i>Tomatoes, mozzarella Fior di latte, basil, extra virgin olive oil</i>		
DETOX SALAD	490	4.0
<i>Mixed arugula, Iceberg and spinach, with avocado, roasted pumpkin seeds, sesame with yoghurt cream dressing.</i>		
SHRIMPS AND AVOCADO SALAD	640	5.3
<i>Mixed green leaves, shrimps, avocado, strawberries, cherry tomatoes and sweet balsamic glaze</i>		
QUINOA SALAD	490	4.0
<i>Red and white quinoa, avocado, tomatoes, cucumber and lemon dressing</i>		
AVOCADO SALAD	490	4.0
<i>Lettuce, avocado, cherry tomatoes, red & green pepper diamonds, cucumbers and fresh herbs dressing.</i>		
RUCOLA & GRANA	490	4.0
<i>Arugula, cherry tomatoes, Grana cheese and sweet balsamic vinegar glaze.</i>		
<i>You can add 1 mozzarella Burrata with extra 130 lek (1 eur)</i>		
SALAD OF CRETE	420	3.5
<i>Tomatoes, onions, olives, cucumbers, lettuce, feta cheese</i>		

— Deliciose Appetizers —

	Lek	Eur
SAUTEED CHAMPIGNONS <i>New</i>	490	4.0
<i>Champignons mushrooms sautéed in pan with butter, garlic and fresh herbs</i>		
VEGGIE BALLS (QOFTE)	420	3.5
<i>Vegetable balls with feta cheese (5 pieces). Served with creamy yoghurt sauce.</i>		
MIXED CROQUETTES	490	4.0
<i>Three types of croquettes (2 of each) with their respective sauces:</i>		
<i>- Chicken croquettes with ginger and sweet chili sauce.</i>		
<i>- Potato croquettes with cheese sauce.</i>		
<i>- Falafel balls with creamy yoghurt sauce.</i>		
TRADITIONAL SPINACH PIE	420	3.5
<i>Traditional spinach pie with feta cheese. Baked in wood fired oven.</i>		
HOMEMADE FENNEL SAUSAGES	640	5.3
<i>Prepared with fresh pork meat and flavored with fennel seeds.</i>		
HOMEMADE VEAL SAUSAGES <i>New</i>	800	6.6
<i>Prepared with 100% fresh veal meat, served with barbeque sauce.</i>		
SPRING ROLLS	490	4.0
<i>Crispy pastry rolls filled with chicken and vegetables. Served with sweet chili sauce.</i>		
BEEF SPRING ROLLS <i>New</i>	490	4.0
<i>Crispy pastry rolls filled with beef and vegetables. Served with sweet chili sauce.</i>		
MASHED POTATO <i>New</i>	490	4.0
<i>Mashed potato with Porcini mushrooms cream</i>		
BABY POTATOES WITH TRUFFLE <i>New</i>	490	4.0
<i>Baby potatoes baked in oven with truffle cream, Grana cheese, butter and rosemary</i>		
HOMEMADE FRIES	290	2.4
<i>Homemade fresh (not frozen) French fries.</i>		
BAKED FETA CHEESE	390	3.2
<i>Baked with tomatoes, onions, peppers and oregano.</i>		
FETA CHEESE WITH HONEY	420	3.5
<i>Feta cheese wrapped in pastry, baked with sesame and honey.</i>		
SEASONAL VEGETABLES	420	3.5
<i>Vegetables of the season marinated with butter and garlic</i>		
ITALIAN MIX	980	8.1 (medium)
	1450	12.1 (large)
<i>Assorted Italian cheeses and salumi, served with grissini bread, olives and jam.</i>		

— Sea Appetizers —

SHRIMPS WITH OUZO <i>New</i>	700	5.8
<i>Pan of shrimps cooked in pink sauce with ouzo and sage</i>		
BAKED CALAMARETTI <i>New</i>	700	5.8
<i>Baby calamari in tomato sauce, olives and capers.</i>		
CATALONIA OCTOPUS	980	8.1
<i>Grilled Fresh octopus of the region, with baby potatoes, black olives, cherry tomatoes and Romesco sauce</i>		

Sapori Lunch Appetizers

	Lek	Eur
<i>Burger bunnies are homemade (with sesame).</i>		
<i>Side courses: homemade French fries +BBQ sauce</i>		
<i>or Onion rings + BBQ sauce or mix salad with extra 150 lek</i>		
DELUXE BURGER	420	3.5
<i>Homemade burger bun, 100% fresh beef burger, cheese, tomatoes, pickles and lettuce.</i>		
CHICKEN BURGER	420	3.5
<i>Homemade burger bun, chicken nuggets, Gorgonzola cheese, tomatoes and lettuce</i>		
TRUFFLE BURGER	980	8.1
<i>Homemade burger bun with sesame, special XXL burger, caramelized onions, Cheddar cheese and truffle sauce.</i>		
<i>Served with baby potatoes and mushrooms.</i>		
VEGETARIAN BURGER	420	3.5
<i>Homemade burger bun, chickpea burger with herbs, grilled mushrooms, avocado and tomatoes</i>		
CHICKEN PITA	420	3.5
<i>Homemade pita bread filled with marinated chicken breasts, yogurt cream, lettuce, cucumber, tomatoes and pickled red onions</i>		
PITA FALAFEL	420	3.5
<i>Homemade pita bread filled with chickpea balls (falafel), yogurt cream, lettuce, cucumber, tomatoes and pickled red onions</i>		
ARTIGIANO CLUB SANDWICH	490	4.0
<i>Club sandwich with chicken breast, bacon, cheese, lettuce, tomatoes and mayonnaise.</i>		
<i>Served with homemade French fries and sauces.</i>		

Soups

FRESH CHICKEN SOUP	350	2.9
<i>Creamy soup with fresh, free raised chicken, and vegetables</i>		
MINISTRONE SOUP	330	2.7
<i>Vegetables soup served with garlic croutons</i>		
CHEF'S SOUP	490	4.0
<i>Specialty! Creamy celeriac soup with chestnuts, brown butter and salted cracker; Served inside its own tuber.</i>		
SEA SOUP <small><i>New</i></small>	640	5.3
<i>Fish soup with shrimps, calamari, mussels and fish of the day. Served with garlic bread.</i>		

Gustose Pasta

	Lek	Eur
RAVIOLI ITALIA	490	4.0
<i>Homemade green raviolis filled with ricotta & spinach, with fresh tomato, fresh mozzarella and basil.</i>		
TRUFFLE RAVIOLI	640	5.3
<i>Homemade ravioli filled with ricotta & spinach, with creamy truffle sauce</i>		
AGNOLOTTI ALLA FIORENTINA <small>New</small>	750	6.2
<i>Homemade pasta filled with meat (from T-Bone part) Porcini mushrooms sauce, crispy sage and Grana flakes</i>		

Sapori Pasta

LASAGNA	490	4.0
<i>Homemade lasagna with Bolognese sauce of 100% fresh beef of the region and béchamel cream.</i>		
TAGLIATELLE ALFREDO	640	5.3
<i>Homemade tagliatelle with chicken breast, Champignon mushrooms, spinach and white Alfredo sauce</i>		
TAGLIATELLE BEL PAESE <small>New</small>	640	5.3
<i>Homemade two colored tagliatelle with mozzarella Burrata (1/2), courgettes, red peppers, eggplant and tomatoes.</i>		
STROZZAPRETI WITH HOMEMADE SAUSAGES	640	5.3
<i>Short pasta with homemade pork sausage and Napoli tomato sauce.</i>		
<i>* You can also order it with artisanal veal sausages for an extra 120 lek</i>		
SEAFOOD LINGUINE	750	6.2
<i>Linguine with shrimps, calamari, octopus, cuttlefish, mussels and cherry tomatoes</i>		
LINGUINE WITH SHRIMPS <small>New</small>	700	5.8
<i>Linguine with shrimps, sliced courgettes and cherry tomatoes</i>		
RISOTTO WITH VEGETABLES AND CHICKEN	700	5.8
<i>Risotto with different vegetables of the season grilled chicken fillets and Grana petals</i>		
RISOTTO WITH SALMON AND SHRIMPS	800	6.6
<i>Risotto with salmon, shrimps of the region, cherry tomatoes and Grana cheese</i>		

Fantasia Pasta

PASTA TRIO	1300	10.8
<i>3 different kinds of pasta for 2 people:</i>		
<i>- Truffle ravioli</i>		
<i>- Tagliatelle Alfredo with chicken and mushrooms</i>		
<i>- Strozzapreti with pork sausage</i>		

In order to preserve the authenticity of our recipes and our work efficiency, we do not make additions or changes in our menu.

The prices in Euro have indicative purposes only.

Continental Courses

	Lek	Eur
CHICKEN FILLET WITH VEGETABLES	700	5.8
<i>Grilled fresh chicken fillet with vegetables and Aioli sauce</i>		
CHICKEN FILLET WITH SOYA SAUCE	800	6.6
<i>Fresh chicken fillet cooked in pan with soya sauce and peppers, Served with Basmati rice with raisins</i>		
PORK CHOP	800	6.6
<i>Premium quality pork chops served with baby potatoes, and Demi-Glace sauce with thyme</i>		
OSSOBUCO alla MILANESE ^{New}	1100	9.1
<i>Veal shank braised with vegetables, wine and broth. Served with saffron risotto as the tradition in Lombardy area.</i>		
TRUFFLE BURGER	980	8.1
<i>Homemade burger bun with sesame, special XXL, caramelized onions, Cheddar cheese and truffle sauce. Served with baby potatoes and mushrooms.</i>		
LAMB TRIO	1300	10.8
<i>Our specialty! Fresh lamb of the region, cooked in 3 ways:</i>		
<i>- Grilled ribs,</i>		
<i>- Shoulder, slow-cooked for 10 hours,</i>		
<i>- Grilled shish kebabs.</i>		
<i>Served with potato tart, marinated mushrooms and lamb juice.</i>		
VEAL FILLET	1450	12.1
<i>Fillet from fresh veal of the region, served with baby potatoes, caramelized onions & carrots, and veal 'au jus' sauce.</i>		
VEAL FILLET WITH TRUFFLE ^{New}	1450	12.1
<i>Fillet from fresh veal of the region, cooked in pan with truffle cream, mix of mushrooms and potato tart</i>		
SALMON FILLET	1300	10.8
<i>Grilled salmon fillet served with quinoa and tomatoes salad and avocado cream</i>		
SEA BASS FILLET 'AQUA PAZZA' ^{New}	1300	10.8
<i>Fresh sea bass fillet with a crust of chips served in tomato sauce with olives, capers and herbs</i>		

To be shared

ARTIGIANO STEAK	440 / 100 gr	3.6 / 100 gr
<i>Super steak served in hot grill plate with mushrooms, and baby potatoes. Specialty of the house.</i>		
GRILLED MEAT PLATTER		3990 33.2
<i>Grilled meat platter for 3-4 people:</i>		
<i>Veal fillets, chicken fillets, lamb ribs and homemade veal sausages.</i>		
<i>Served on hot iron plate with baby potatoes.</i>		

Red Wines

	Glass	Bottle
DARD	300	1500
<i>Nero D'Avola/ IT / 2018 / 13%</i>		
ARENILE	350	1650
<i>Montepulciano / Abruzzo IT / 2017 / Alc: 13%</i>		
PRIMITIVO PEPE NERO	500	2500
<i>Primitivo/ Salento IT/ 2016/ Alc: 13.5%</i>		
CHIANTI BANFI 375 ml		1000
<i>Sangiovese / Toscana IT / 2016 / Alc: 13%</i>		
CHIANTI BANFI		2200
<i>Sangiovese / Toscana IT / 2016 / Alc: 13%</i>		
KANTINA ARBËRI		2800
<i>Kallmet / Rrëshen AL / 2012 / Alc: 13,5%</i>		

White Wines

	Glass	Bottle
TERRE SABELI	300	1200
<i>Trebbiano / Abruzzo IT / 2017 / Alc: 12.5%</i>		
FARINA PINOT GRIGIO	350	1750
<i>Pinot Grigio / Friuli IT / 2017 / Alc: 12.5%</i>		
GRECO DI TUFO	600	3000
<i>San Gregorio/ Campania IT / 2019/ Alc: 12.5%</i>		
PROSECCO DOGARINA	400	1800
<i>Millesimato / Treviso IT / 2017 / Alc: 11%</i>		
LE RIME 375 ml		1000
<i>Pinot, Chardonnay / Toscana IT / 2016 / Alc: 13%</i>		

House Wine

Glass of house wine (<i>red and white</i>)		300
House wine 0.5 l (<i>0.5 l, red and white</i>)		600

Beers

Stella Artois Spin	0.25 l blonde	200
Stella Artois Spin	0.5 l blonde	400
Korca	0.33 l blonde/dark	250
Heineken	0.33 l blonde	300
Bitburger	0.33 l 0% alcohol	300
Paulaner	0.5 l Weisse	450
Baladin Artizanale	0.33l Nazionale/ Leon/ Nora/ Isaac	750

Drinks

Qafshtama/Glina water	0.5 l	100
Qafshtama	0.75 l	220
San Pelegrino	0.75 l	300
Fizzy drinks	0.25l Coca Cola/ Fanta/ Schweppes	180
Refreshments	0.33 l Ice Tea/ Lemon & Orange Soda	200
Red bull	0.25l	350

