



ARTIGIANO



artigiano\_tirane



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## Starters

	Lek	Eur
<b>ROSEMARY FOCACCIA</b>	250	2.1
<i>Flat bread with rosemary, extra virgin olive oil.</i>		
<b>SESAME FOCACCIA</b>	250	2.1
<i>Flat bread with sesame and Grana cheese.</i>		
<b>FETA CHEESE FOCACCIA</b>	390	3.3
<i>Flat bread with feta cheese and oregano</i>		
<b>FOCACCIA WITH CHEESE &amp; TOMATO</b>	390	3.3
<i>Flat bread with tomatoes, feta cheese, basil, garlic oil.</i>		
<b>FOCACCIA WITH MOZZARELLA &amp; GRANA</b>	430	3.7
<i>Flat bread with mozzarella, Grana cheese, garlic oil.</i>		
<b>FOCACCIA WITH BURRATA &amp; CRUDO <sup>New</sup></b>	550	4.7
<i>With crudo ham and mozzarella Burrata (stracciatella)</i>		
<b>CLASSIC BRUSCHETTE MIX</b>	390	3.3
- Toasted bread, tomatoes, feta cheese, basil, garlic oil.		
- Toasted bread, baked Mozzarella, garlic oil.		
<b>MEDITERRANEAN BRUSCHETTE MIX</b>	430	3.7
- Toasted bread, tomatoes, Fior Di Latte, olives, capers, basil.		
- Toasted bread, tomatoes, Fior Di Latte, marinated mushrooms.		
<b>CORNBREAD BRUSCHETTE</b>	350	3.0
<i>Traditional corn bread with walnut ricotta, peppers, tomatoes.</i>		

## Salads

<b>CAESAR'S</b>	540	4.6
<i>Lettuce, chicken breast, garlic croutons, corn, Grana cheese and Caesar dressing.</i>		
<b>DETOX</b>	540	4.6
<i>Mixed arugula, Iceberg and spinach, with avocado, roasted pumpkin seeds, sesame with yoghurt cream dressing.</i>		
<b>AGRODOLCE WITH DUCK BREAST <sup>New</sup></b>	670	5.7
<i>Mix of valerian and arugula leaves, sliced duck breast, avocado, pomegranate, pickled red onion, orange</i>		
<b>ARTIGIANO</b>	540	4.6
<i>Mixed arugula and lettuce, chicken breast, orange, celery, walnuts, Gorgonzola, honey &amp; mustard dressing.</i>		
<b>RUCOLA &amp; GRANA</b>	490	4.2
<i>Arugula, cherry tomatoes, Grana, sweet balsamic vinegar glaze.</i>		
<b>SALAD OF CRETE</b>	470	4.0
<i>Tomatoes, onions, olives, cucumbers, croutons, lettuce, feta cheese</i>		
<b>QUINOA SALAD</b>	670	5.7
<i>Red and white quinoa, chicken fillet marinated in soya and ginger, avocado, red and yellow peppers, chickpeas, sesame</i>		
<b>SHRIMPS AND AVOCADO SALAD</b>	670	5.7
<i>Mixed green leaves, shrimps, avocado, strawberries, cherry tomatoes and sweet balsamic glaze</i>		
<b>RUCOLA, BURRATA, CRUDO</b>	790	6.8
<i>Arugula, 1 mozzarella Burrata with milky heart, crudo ham, Grana, cherry tomatoes, sweet balsamic glaze</i>		

## Continental Appetizers

	Lek	Eur
<b>SAUTEED CHAMPIGNONS</b>	540	4.6
<i>Champignons mushrooms sautéed in pan with butter and garlic, Served with Grana flakes</i>		
<b>SPRING ROLLS</b>	540	4.6
<i>Crispy pastry rolls filled with chicken and vegetables. Served with sweet chili sauce.</i>		
<b>BEEF SPRING ROLLS</b> <i>New</i>	580	5.0
<i>Crispy pastry rolls filled with beef and vegetables. Served with sweet chili sauce.</i>		
<b>PROSCIUTTO CROQUETTES</b> <i>New</i>	520	4.4
<i>Croquettes with prosciutto crudo and béchamel (5 pieces) Served with curry and thyme sauce</i>		
<b>CHICKEN CROQUETTES</b>	520	4.4
<i>Croquettes with chicken and spices and sweet chili sauce (5 pieces)</i>		
<b>POTATO WEDGES</b>	390	3.3
<i>Homemade wedges marinated with spices and served with its accompanying sauce</i>		
<b>BABY POTATOES WITH TRUFFLE</b>	490	4.2
<i>Baby potatoes baked in oven with truffle cream, Grana cheese, butter and rosemary</i>		
<b>FETA CHEESE WITH HONEY</b>	490	4.2
<i>Feta cheese wrapped in pastry, baked with sesame and honey.</i>		
<b>SEASONAL VEGETABLES</b>	450	3.8
<i>Vegetables of the season marinated with butter and garlic</i>		
<b>ITALIAN MIX 1050</b>	9.0 (medium)	1550 13.3 (large)
<i>Assorted Italian cheeses and salumi, served with homemade apple and ginger jam.</i>		

## Traditional Appetizers

<b>VEGGIE BALLS (QOFTE)</b>	490	4.2
<i>Vegetable balls with feta cheese (5 pieces). Served with creamy yoghurt sauce.</i>		
<b>TAVË DHEU</b>	500	4.3
<i>Traditional Albanian appetizer with veal, ricotta (gjizë), peppers, tomatoes. Baked in wood fired oven.</i>		
<b>HOMEMADE VEAL SAUSAGES</b> <i>New</i>	700	6.0
<i>Prepared with 100% fresh veal meat, Baked and served with potato puree</i>		
<b>TRADITIONAL SPINACH PIE</b>	490	4.2
<i>Traditional spinach pie with feta cheese. Baked in wood fired oven.</i>		
<b>BAKED FETA CHEESE</b>	470	4.0
<i>Baked with tomatoes, onions, peppers and oregano.</i>		

## Sea Appetizers

	Lek	Eur
<b>TEMPURA SHRIMPS</b> <i>New</i> <i>Fried shrimps in tempura crispy dough, with spicy pink sauce</i>	590	5.0
<b>SHRIMPS WITH OUZO</b> <i>Pan of shrimps cooked in pink sauce with ouzo and sage</i>	1000	8.6
<b>SEA FOOD SALAD</b> <i>Marinated shrimps, calamari, octopus and mussels in extra virgin olive oil, lemon and garlic. Served cold</i>	1250	10.7
<b>GRILLED OCTOPUS</b> <i>Grilled fresh octopus of the region with baby potatoes, black olives, cherry tomatoes and Romesco sauce</i>	1400	12.0

## Burgers

*\*Burgers are served 12:00 - 19:00*

*Burger bunnies are homemade (with sesame).*

*Side courses: homemade French fries +BBQ sauce*

*or Onion rings + BBQ sauce or mix salad with extra 150 lek*

<b>DELUXE BURGER</b> <i>Homemade burger bun, 100% fresh beef burger, cheese, tomatoes, pickles and lettuce.</i>	450	3.8
<b>CHICKEN BURGER</b> <i>Homemade burger bun, chicken fillet, Gorgonzola cheese, tomatoes and lettuce</i>	450	3.8
<b>TRUFFLE BURGER</b> <i>Homemade burger bun with sesame, special veal burger, Crispy bacon, caramelized onions, Cheddar and truffle sauce. Served with baby potatoes and mushrooms.</i>	1050	9.0
<b>VEGETARIAN BURGER</b> <i>Homemade burger bun, burger with vegetables, grilled mushrooms, avocado and tomatoes</i>	450	3.8
<b>ARTIGIANO CLUB SANDWICH</b> <i>Club sandwich with chicken breast, bacon, cheese, lettuce, tomatoes and mayonnaise. Served with homemade fries and sauces</i>	550	4.7

## Soups

<b>ORGANIC CHICKEN SOUP</b> <i>Creamy soup with fresh, free raised chicken, and vegetables</i>	420	3.6
<b>VEGETABLES SOUP</b> <i>Creamy vegetables soup served with garlic croutons</i>	370	3.3
<b>CHEF'S SOUP</b> <i>Specialty! Creamy celeriac soup with chestnuts, brown butter and salted cracker; Served inside its own tuber.</i>	520	4.4
<b>SEA FOOD SOUP</b> <i>New</i> <i>Specialty! Soup with fish, shrimps, calamari, octopus, mussels and tomato sauce. Served with garlic bread</i>	650	5.6

## Pasta

	Lek	Eur
<b>TRUFFLE RAVIOLI</b>	720	6.2
<i>Homemade ravioli filled with ricotta &amp; spinach, with creamy truffle sauce</i>		
<b>RAVIOLI ITALIA</b>	580	5.0
<i>Homemade green raviolis filled with ricotta &amp; spinach, with fresh tomato, fresh mozzarella and basil.</i>		
<b>LASAGNA</b>	600	5.1
<i>Homemade lasagna with Bolognese sauce of 100% fresh beef of the region and béchamel cream.</i>		
<b>PACCHERI AMATRICIANA</b> <i>New</i>	720	6.2
<i>Pasta with crispy bacon, tomato sauce and Pecorino cheese</i>		
<b>PAPPARDELLE WITH VEAL FILLET</b> <i>New</i>	1050	9.0
<i>Pappardelle with fresh veal fillet and wild porcini mushrooms</i>		
<b>CASARECCE ARRABBIATA WITH SAUSAGE</b> <i>New</i>	720	6.2
<i>Short pasta with homemade veal sausage and spicy Napoli tomato sauce.</i>		
<b>TAGLIATELLE ALFREDO</b>	720	6.2
<i>Homemade tagliatelle with chicken breast, Champignon mushrooms, spinach and white Alfredo sauce</i>		
<b>SEAFOOD LINGUINE</b>	950	8.1
<i>Linguine with shrimps, calamari, octopus, cuttlefish, mussels and cherry tomatoes</i>		

## Risotto

<b>RISOTTO PRIMAVERA WITH CHICKEN</b>	770	6.6
<i>Risotto with different vegetables of the season grilled chicken fillets and Grana petals</i>		
<b>CHEF'S RISOTTO</b> <i>New</i>	920	7.9
<i>Risotto with yellow pumpkin cream served with grilled beef ribs and mushrooms</i>		
<b>RISOTTO WITH SALMON AND SHRIMPS</b>	920	7.9
<i>Risotto with salmon, shrimps, cherry tomatoes butter and Grana cheese</i>		

## Pasta Trio

<b>PASTA TRIO</b>	1490	12.8
<i>3 different kinds of pasta for 2 people:</i>		
<i>- Truffle ravioli</i>		
<i>- Tagliatelle Alfredo with chicken and mushrooms</i>		
<i>- Casarecce arrabbiata with 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
<b>CHICKEN FILLET WITH VEGETABLES</b>	800	6.9
<i>Grilled fresh chicken fillet with vegetables and Aioli sauce</i>		
<b>CHICKEN BREAST WITH POTATO PUREE</b>	850	7.3
<i>Fresh chicken breast with potato puree, and cream with mushrooms, thyme and curry</i>		
<b>TRUFFLE BURGER</b>	1050	9.0
<i>Homemade burger bun with sesame, special veal burger, Crispy bacon, caramelized onions, Cheddar and truffle sauce. Served with baby potatoes and mushrooms.</i>		
<b>PORK TOMAHAWK <sup>New</sup></b>	930	8.0
<i>Grilled pork chop, served with baby potatoes and sauce with pickles and peppers</i>		
<b>DUCK BREAST WITH FOREST FRUITS <sup>New</sup></b>	1520	13.1
<i>French duck breast in red wine sauce, with sweet potato cream, forest fruits and celeriac</i>		
<b>LAMB TRIO</b>	1400	12.0
<i>Our specialty! Fresh lamb of the region, cooked in 3 ways:</i>		
- Grilled ribs,		
- Shoulder, slow-cooked for 10 hours,		
- Grilled shish kebabs.		
<i>Served with potato tart, marinated mushrooms and lamb juice.</i>		
<b>VEAL FILLET</b>	1520	13.1
<i>Fillet from fresh veal of the region, served with baby potatoes, caramelized onions &amp; carrots, and veal 'au jus' sauce.</i>		
<b>VEAL FILLET IN TRUFFLE SAUCE <sup>New</sup></b>	1520	13.1
<i>Fillet from fresh veal of the region, pan cooked with truffle cream and served with potato tart</i>		
<b>SALMON FILLET</b>	1400	12.0
<i>Grilled salmon fillet served with quinoa and tomatoes salad and avocado cream</i>		
<b>SEA BASS FILLET 'FANTASIA' <sup>New</sup></b>	1400	12.0
<i>Fresh sea bass fillet grilled with a crust of herbs and colorful peppers, served with spinach and potato soufflé</i>		

### To be shared

<b>ARTIGIANO STEAK</b>	4800 / kg	41.3 / kg
<i>Super steak served in hot grill plate with mushrooms, and baby potatoes. Specialty of the house.</i>		
<b>GRILLED MEAT PLATTER</b>	4700	40.5
<i>Grilled meat platter for 3-4 people: Veal fillets, chicken fillets, lamb ribs and homemade veal sausages. Served on hot iron plate with baby potatoes.</i>		

## Red Wines

	<i>Glass</i>	<i>Bottle</i>
<b>ARENILE</b>	<b>350</b>	<b>1650</b>
<i>Montepulciano / Abruzzo IT / 2017 / Alc: 13%</i>		
<b>PRIMITIVO PEPE NERO</b>	<b>500</b>	<b>2500</b>
<i>Primitivo/ Salento IT/ 2016/ Alc: 13.5%</i>		
<b>CHIANTI BANFI</b> <b>375 ml</b>		<b>1100</b>
<i>Sangiovese / Toscana IT / 2016 / Alc: 13%</i>		
<b>CHIANTI BANFI</b>		<b>2400</b>
<i>Sangiovese / Toscana IT / 2016 / Alc: 13%</i>		
<b>KANTINA ARBËRI</b>		<b>2800</b>
<i>Kallmet / Rrëshen AL / 2012 / Alc: 13,5%</i>		

## White Wines

	<i>Glass</i>	<i>Bottle</i>
<b>TERRE SABELI</b>	<b>350</b>	<b>1500</b>
<i>Trebbiano / Abruzzo IT / 2017 / Alc: 12.5%</i>		
<b>FARINA PINOT GRIGIO</b>	<b>350</b>	<b>1750</b>
<i>Pinot Grigio / Friuli IT / 2017 / Alc: 12.5%</i>		
<b>GRECO DI TUFO</b>	<b>600</b>	<b>3000</b>
<i>San Gregorio/ Campania IT / 2019/ Alc: 12.5%</i>		
<b>PROSECCO DOGARINA</b>	<b>400</b>	<b>1800</b>
<i>Millesimato / Treviso IT / 2017 / Alc: 11%</i>		
<b>LE RIME</b> <b>375 ml</b>		<b>1100</b>
<i>Pinot, Chardonnay / Toscana IT / 2016 / Alc: 13%</i>		

## House Wine

Glass of house wine ( <i>red and white</i> )		<b>330</b>
House wine 0.5 l ( <i>0.5 l, red and white</i> )		<b>660</b>

## Beers

Stella Artois Spin	<i>0.25 l blonde</i>	<b>240</b>
Stella Artois Spin	<i>0.5 l blonde</i>	<b>480</b>
Korca	<i>0.33 l blonde/dark</i>	<b>250</b>
Heineken	<i>0.33 l blonde</i>	<b>300</b>
Heineken	<i>0.33 l 0% alcohol</i>	<b>300</b>
Paulaner	<i>0.5 l Weisse</i>	<b>450</b>
Baladin Artizanale	<i>0.33l Nazionale/ Leon/ Nora/ Isaac</i>	<b>750</b>

## Drinks

Qafshtama/Glina water	<i>0.5 l</i>	<b>100</b>
Qafshtama	<i>0.75 l</i>	<b>220</b>
San Pelegrino	<i>0.75 l</i>	<b>300</b>
Fizzy drinks	<i>0.25l Coca Cola/ Fanta/ Schweppes</i>	<b>190</b>
Refreshments	<i>0.33 l Ice Tea/ Lemon &amp; Orange Soda</i>	<b>210</b>
Red bull	<i>0.25l</i>	<b>350</b>

