



# ARTIGIANO



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## Classic Appetizers

	Lek	Eur
<b>ROSEMARY FOCACCIA</b>	<b>220</b>	<b>1.8</b>
<i>Focaccia with coarse salt, rosemary, extra virgin olive oil.</i>		
<b>SESAME FOCACCIA</b>	<b>220</b>	<b>1.8</b>
<i>Focaccia with sesame, grated Grana cheese.</i>		
<b>FETA FOCACCIA</b>	<b>290</b>	<b>2.4</b>
<i>Focaccia with feta cheese, oregano and olive oil.</i>		
<b>FOCACCIA WITH CHEESE &amp; TOMATO</b>	<b>390</b>	<b>3.2</b>
<i>Tomatoes, feta cheese, basil, garlic oil.</i>		
<b>FOCACCIA WITH MOZZARELLA &amp; GRANA</b>	<b>390</b>	<b>3.2</b>
<i>Mozzarella, Grana cheese, garlic oil.</i>		
<b>BRUSCHETTE WITH BURRATA &amp; CRUDO</b>	<b>490</b>	<b>4.0</b>
<i>With crudo ham and mozzarella Burrata (stracciatella)</i>		
<b>CLASSIC BRUSCHETTE MIX</b>	<b>290</b>	<b>2.4</b>
<i>- Tomatoes, feta cheese, basil, garlic oil.</i>		
<i>- Baked mozzarella, garlic oil.</i>		
<b>MEDITERRANEAN BRUSCHETTE MIX</b>	<b>390</b>	<b>3.2</b>
<i>- Tomatoes, mozzarella, olives, capers, basil oil.</i>		
<i>- Tomatoes, mozzarella, marinated mushrooms.</i>		
<b>CORNBREAD BRUSCHETTE</b>	<b>290</b>	<b>2.4</b>
<i>Traditional cornbread with homemade ricotta, peppers, tomatoes.</i>		
<b>COPERTO</b>	<b>50</b>	<b>0.4</b>
<i>Per-person fee, cover charge</i>		

## Homemade Appetizers

<b>VEGGIE BALLS (QOFTE)</b>	<b>440</b>	<b>3.6</b>
<i>Vegetable balls with feta cheese (5 pieces).</i>		
<i>Served with creamy yoghurt sauce.</i>		
<b>TRADITIONAL PIE</b>	<b>440</b>	<b>3.6</b>
<i>Traditional spinach pie with feta cheese and fresh herbs.</i>		
<i>Baked in wood fired oven.</i>		
<b>TAVË DHEU</b>	<b>440</b>	<b>3.6</b>
<i>Traditional Albanian appetizer with veal, ricotta (gjizë),</i>		
<i>peppers, tomatoes. Baked in wood fired oven.</i>		
<b>RED PEPPERS WITH FETA CHEESE</b>	<b>390</b>	<b>3.2</b>
<i>Red peppers with feta cheese crumbles,</i>		
<i>marinated with olive oil, garlic and parsley.</i>		
<i>Baked in wood fired oven.</i>		
<b>TRADITIONAL APPETIZER <sup>New</sup></b>	<b>2200</b>	<b>18.1</b>
<i>Assorted appetizers for 3-4 people: goat cheese</i>		
<i>veal and pork sausages, spinach pie and potato croquettes</i>		
<b>HOMEMADE GOAT CHEESE <sup>New</sup></b>	<b>390</b>	<b>3.2</b>
<i>Creamy cheese from goat's milk, prepared fresh every day</i>		
<b>BAKED FETA CHEESE</b>	<b>390</b>	<b>3.2</b>
<i>Feta cheese of premium quality baked in wood fired oven</i>		
<i>with tomatoes, oregano and olive oil</i>		

## Sapori Appetizers

	Lek	Eur
<b>SAUTEED CHAMPIGNONS</b>	490	4.0
<i>Champignons mushrooms sautéed in pan with butter, garlic and fresh herbs</i>		
<b>MASHED POTATO WITH QUAIL EGG <sup>New</sup></b>	490	4.0
<i>Mashed potato with quail egg yolk, butter and Grana</i>		
<b>CREAMY SPINACH <sup>New</sup></b>	490	4.0
<i>Fresh spinach with cream, gorgonzola cheese and nuts</i>		
<b>HOMEMADE FENNEL SAUSAGES <sup>New</sup></b>	650	5.4
<i>Homemade pork sausages prepared with fresh regional meat and flavored with fennel seeds. Baked in coal grill</i>		
<b>HOMEMADE VEAL SAUSAGES <sup>New</sup></b>	800	6.6
<i>Homemade veal sausages prepared with fresh regional meat, served with barbeque sauce. Baked in coal grill</i>		
<b>SPRING ROLLS</b>	490	4.0
<i>Pastry rolls filled with chicken and vegetables. Served with sweet chili sauce.</i>		
<b>BEEF SPRING ROLLS <sup>New</sup></b>	490	4.0
<i>Pastry rolls filled with beef and vegetables. Served with sweet chili sauce.</i>		
<b>BAKED FETA WITH HONEY</b>	440	3.6
<i>Feta cheese wrapped in pastry, with honey and sesame Baked in wood fired oven.</i>		
<b>BABY POTATOES WITH TRUFFLE <sup>New</sup></b>	490	4.0
<i>Baby potatoes baked in oven with truffle cream, Grana cheese, butter and rosemary</i>		
<b>FRENCH FRIES</b>	290	2.4
<i>Homemade fresh (not frozen) French fries.</i>		
<b>SEASONAL VEGETABLES</b>	440	3.6
<i>Vegetables of the season (steamed or grilled varying on the season) passed in butter, garlic and herbs</i>		
<b>VEAL TARTARE</b>	980	8.0
<i>Tartar of fresh veal of the region, marinated with extra virgin olive oil, lemon and black pepper and served with black truffle cream, Grana cheese petals</i>		
<b>PECORINO CHEESE</b>	980	8.0
<i>Pecorino cheese from the Treviso aged 24 months. Served with orange jam.</i>		
<b>ITALIAN MIX</b>	980 8.0 (medium)	1490 12.3 (large)
<i>Assorted Italian cheeses and salami, served with grissini bread, olives and homemade jam.</i>		

## Sea Appetizers

	Lek	Eur
<b>SMOKED SALMON BRUSCHETTAS</b>	490	4.0
<i>Bruschettas with smoked salmon, Philadelphia cream, capers, cucumber and dill</i>		
<b>SALMON CROQUETTES</b>	490	4.0
<i>Potato and fresh salmon croquettes (5 pieces) served with creamy yoghurt sauce</i>		
<b>SHRIMPS WITH OUZO</b>	750	6.2
<i>Pan of shrimps with pink sauce, aromatized ouzo and sage</i>		
<b>BAKED CALAMARETTI</b>	750	6.2
<i>Baby calamari in tomato sauce, olives and capers. Sautéed with wine and baked in oven.</i>		
<b>GRILLED OCTOPUS</b>	980	8.0
<i>Fresh octopus of the region, coal grilled, served with baby potatoes and oregano</i>		
<b>WILD TIGER PRAWNS</b> <sup>New</sup>	650/ 100 gr	5.4/ 100 gr
<i>Wild fresh tiger prawns of the region. They can be served grilled, raw (crudo) or baked in salt.</i>		

## Sapori Appetizers

<b>CAESAR SALAD</b>	490	4.0
<i>Lettuce, chicken fillet, garlic croutons, corn, Grana cheese; with Caesar dressing.</i>		
<b>DETOX SALAD</b>	490	4.0
<i>Mixed arugula, Iceberg and spinach, with avocado, roasted pumpkin seeds, sesame, bean sprouts; with yoghurt cream dressing.</i>		
<b>ARTIGIANO</b>	490	4.0
<i>Mixed arugula and lettuce, chicken fillet, orange, celery; walnuts, Gorgonzola; with honey &amp; mustard dressing.</i>		
<b>CAPRESE SALAD</b> <sup>New</sup>	490	4.0
<i>Mozzarella Fior Di Latte, tomatoes basil, pistachio, extra virgin olive oil</i>		
<b>CRETAN SALAD</b>	440	3.6
<i>Tomatoes, onions, olives, cucumbers, lettuce, feta cheese from sheep milk (1/2 portion), extra virgin olive oil.</i>		
<b>AVOCADO AND SHRIMPS SALAD</b>	650	5.4
<i>Mixed green leaves, avocado, shrimps, cherry tomatoes, strawberry and vinaigrette dressing</i>		
<b>RUCOLA &amp; GRANA</b>	490	4.0
<i>Arugula, cherry tomatoes, Grana flakes; With sweet balsamic vinegar glaze.</i>		
<b>QUINOA &amp; AVOCADO</b> <sup>New</sup>	650	5.4
<i>Quinoa, avocado, chicken fillet strips, salad, olives, white cheese, tomatoes</i>		
<b>RUCOLA, BURRATA, CRUDO</b> <sup>New</sup>	750	6.2
<i>Arugula, 1 mozzarella Burrata with milky heart, crudo ham, cherry tomatoes, sweet balsamic glaze.</i>		

## Classic Soups

	Lek	Eur
<b>CHICKEN SOUP</b>	390	3.2
<i>Creamy soup with fresh free-range chicken and vegetables.</i>		
<b>VEGETABLES SOUP</b>	350	2.9
<i>Creamy vegetables soup served with garlic croutons</i>		
<b>TOMATOES SOUP</b> <i>New</i>	350	2.9
<i>Tomatoes soup aromatized with truffle oil</i>		
<b>SEA SOUP</b>	650	5.4
<i>Fish soup with shrimps, calamari, mussels and fish of the day. Served with garlic bread.</i>		

## Gustose Pasta

<b>RAVIOLI ITALIA</b>	490	4.0
<i>Homemade green ravioli filled with ricotta &amp; spinach, with tomato sauce, fresh mozzarella and basil.</i>		
<b>TRUFFLE RAVIOLI</b>	650	5.4
<i>Homemade ravioli filled with ricotta and spinach, in white cream &amp; truffle sauce.</i>		
<b>RAVIOLI ALLA FIORENTINA</b> <i>New</i>	750	6.2
<i>Homemade ravioli filled with meat (from T-Bone part) Demi Glace sauce and Grana flakes</i>		

## Sapori Pasta

<b>CASARECCE ALFREDO</b>	650	5.4
<i>Casarecce pasta, chicken breasts, Champignons mushrooms, spinach, Grana, toasted walnuts and white Alfredo cream</i>		
<b>LINGUINE BEL PAESE</b> <i>New</i>	650	5.4
<i>Linguine with mozzarella Burrata (1/2), pistachio and vegetables. Flavored with lime and mint</i>		
<b>TAGLIATELLE BOLOGNESE</b>	490	4.0
<i>Homemade tagliatelle with Bolognese sauce (tomato sauce, fresh veal ragù, carrots, onions and celery)</i>		
<b>PAPPARDELLE WITH VEAL FILLET</b>	980	8.0
<i>Pappardelle with fresh veal fillet and wild porcini mushrooms</i>		
<b>STROZZAPRETI WITH SALMON AND SHRIMPS</b>	750	6.2
<i>Strozzapreti with salmon, shrimps, tomato sauce and sprinkled with sesame and red caviar</i>		
<b>SEAFOOD LINGUINE</b>	850	7.0
<i>Linguine (of the well-known De Cecco brand) with shrimps, calamari, octopus, cuttlefish, mussels and cherry tomatoes</i>		

## Risotto

<b>RISOTTO WITH CHICKEN &amp; VEGETABLES</b> <i>New</i>	750	6.2
<i>Risotto with vegetables of the season, grilled chicken fillet, and Grana flakes</i>		
<b>RISOTTO WITH WILD PRAWNS</b> <i>New</i>	980	8.0
<i>Risotto with fresh tiger prawns of the Adriatic region, cherry tomatoes and sliced courgettes</i>		

You can add fresh wild truffle petals with extra 400 lek (3,3 eur)  
to your pasta or risotto

## Continental Courses

	Lek	Eur
<b>CHICKEN FILLET WITH VEGETABLES</b>	750	6.2
<i>Fresh free-range chicken fillet, grilled. Served with vegetables and Aioli sauce</i>		
<b>MEXICANA CHICKEN <sup>New</sup></b>	750	6.2
<i>Fresh free-range chicken fillet, with bell peppers, corn, red beans and spicy tomato sauce</i>		
<b>BEEF PAILLARD WITH HERBS BUTTER <sup>New</sup></b>	1200	10.0
<i>Fresh beef of the region, baked in coal grill. Served with crispy potatoes and herbs butter</i>		
<b>PORK CHOP</b>	800	6.6
<i>Premium quality pork chop served with baby potatoes, and Demi-Glace with thyme</i>		
<b>LAMB RIBS</b>	1300	10.7
<i>Ribs from fresh lamb of the region (French cut), grilled, served with crispy potatoes.</i>		
<b>AMERICAN BURGER</b>	980	8.0
<i>Homemade bun, burger made from 100% fresh Albanian veal, bacon, mushrooms, Cheddar cheese, baby potatoes and Porcini sauce.</i>		
<b>BEEF FILLET <sup>New</sup></b>	1490	12.3
<i>Fillet from fresh veal of the region. It is served:</i>		
❖ <b>GRILLED</b> with potato puree and sautéed mushrooms		
❖ <b>IN PAN</b> with truffle cream and mix of mushrooms		
❖ <b>TAGLIATA</b> sliced ; with rucola, Grana and balsamic vinegar.		
<b>CHATEAUBRIAND WITH MUSHROOMS</b>	1880	15.5
<i>Beef Chateaubriand from fresh veal of the region with mushrooms, baby potatoes and Demi-Glace sauce.</i>		
<b>AQUA PAZZA SEA BASS FILLET <sup>New</sup></b>	1300	10.7
<i>Pan cooked sea bass fillet with olives, Tomato sauce, cherry tomatoes and herbs</i>		
<b>SALMON FILLET WITH QUINOA</b>	1300	10.7
<i>Grilled salmon fillet served with quinoa salad and avocado</i>		

### Premium cuts

<b>T-BONE STEAK</b>	600 /100gr	5.0 /100gr
<b>RIB EYE</b>	2400 /250gr	20.0 /250gr

#### *Side courses 400 lek*

*Sautted Mushrooms  
Mashed potatoes with Grana  
Creamy spinach  
Baby potatoes with truffle  
Chips*

#### *Sauces 200 lek*

*Black pepper  
Hot Barbeque  
Truffle mayonnaise*

*You can add fresh wild truffle petals  
with extra 400 lek (3,3 eur) to your meat*

## Red Wines

	<i>Glass</i>	<i>Bottle</i>
<b>TERRE MAZZEI</b>	<b>300</b>	<b>1500</b>
<i>Sangiovese/ IT / 2015 / 13%</i>		
<b>DARD</b>	<b>300</b>	<b>1500</b>
<i>Nero D'Avola/ IT / 2018 / 13%</i>		
<b>NAPOLEON RESERVE</b>	<b>320</b>	<b>1600</b>
<i>Syrah/ FR / 2017 / 12.5%</i>		
<b>ARENILE</b>	<b>350</b>	<b>1650</b>
<i>Montepulciano/ IT / 2018 / 13%</i>		
<b>IMPURE MALBEC</b>	<b>500</b>	<b>2400</b>
<i>Malbec / AR / 2017 / 14%</i>		
<b>BADIOLA</b>	<b>500</b>	<b>2500</b>
<i>Merlot / IT / 2016 / 13%</i>		
<b>PALADIN SYRAH</b>	<b>500</b>	<b>2400</b>
<i>Syrah / IT / 2017 / 13.5%</i>		

## White Wines

	<i>Glass</i>	<i>Bottle</i>
<b>TERRE SABELI</b>	<b>300</b>	<b>1200</b>
<i>Trebbiano / IT/ 2019 / 12%</i>		
<b>LA FERLA</b>	<b>300</b>	<b>1500</b>
<i>Inzolia/ IT/ 2019 / 12%</i>		
<b>FARINA PINOT</b>	<b>320</b>	<b>1600</b>
<i>Pinot Grigio/ IT / 2017 / 12.5%</i>		
<b>NAPOLEON RESERVE</b>	<b>320</b>	<b>1600</b>
<i>Viognier / FR / 2018 / 12.5%</i>		
<b>PALADIN SAUVIGNON</b>	<b>500</b>	<b>2400</b>
<i>Sauvignon Blanc/ IT/ 2019/ 12.5%</i>		
<b>TERRE D'AIONE</b>	<b>520</b>	<b>2600</b>
<i>Greco di Tufo/ IT/ 2019/ 13%</i>		

## Beers

<b>Stella Artois Spin</b>	<i>0.25 l</i>	<i>blonde</i>	<b>200</b>
<b>Stella Artois Spin</b>	<i>0.5 l</i>	<i>blonde</i>	<b>400</b>
<b>Puka Albanian Beer Spin</b>	<i>0.4 l</i>	<i>blonde</i>	<b>250</b>
<b>Korca</b>	<i>0.33 l</i>	<i>blonde / dark</i>	<b>250</b>
<b>Heineken</b>	<i>0.33 l</i>	<i>blonde</i>	<b>300</b>
<b>Niksicko</b>	<i>0.33l</i>	<i>blonde / dark</i>	<b>260</b>
<b>Veltins</b>	<i>0.33 l</i>	<i>0% alcohol</i>	<b>300</b>
<b>Paulaner</b>	<i>0.5 l</i>	<i>Weisse</i>	<b>450</b>
<b>Baladin Artisan</b>	<i>0.33l</i>	<i>Nazionale/ Leon/ Nora/ Isaac</i>	<b>700</b>

## Drinks

<b>Qafshatama/Glina water</b>	<i>0.5 l plastic</i>	<b>100</b>
<b>Qafshatama water</b>	<i>0.75 l glass bottle</i>	<b>220</b>
<b>San Pelegrino</b>	<i>0.75 l glass bottle</i>	<b>300</b>
<b>Fizzy Drinks</b>	<i>0.25l Coca Cola/ Fanta/ Sprite</i>	<b>180</b>
<b>Refreshments</b>	<i>0.33 l Ice Tea/ Bravo/Lemon Soda</i>	<b>200</b>
<b>Red bull</b>	<i>0.25l</i>	<b>350</b>
<b>Rose Lemonade</b>		<b>450</b>

