



ARTIGIANO



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Classic Appetizers

	Lek	Eur
ROSEMARY FOCACCIA	300	2.5
<i>Focaccia with coarse salt, rosemary, extra virgin olive oil.</i>		
SESAME FOCACCIA	300	2.5
<i>Focaccia with sesame, grated Grana cheese.</i>		
FETA FOCACCIA	420	3.6
<i>Focaccia with feta cheese, oregano and olive oil.</i>		
FOCACCIA WITH CHEESE & TOMATO	420	3.6
<i>Tomatoes, feta cheese, basil, garlic oil.</i>		
FOCACCIA WITH MOZZARELLA & GRANA	420	3.6
<i>Mozzarella, Grana cheese, garlic oil.</i>		
BRUSCHETTE WITH BURRATA & CRUDO	530	4.5
<i>With crudo ham and mozzarella Burrata (stracciatella)</i>		
CLASSIC BRUSCHETTE MIX	400	3.4
- Tomatoes, feta cheese, basil, garlic oil.		
- Baked mozzarella, garlic oil.		
MEDITERRANEAN BRUSCHETTE MIX	430	3.7
- Tomatoes, mozzarella, olives, capers, basil oil.		
- Tomatoes, mozzarella, marinated mushrooms.		
CORNBREAD BRUSCHETTE	380	3.2
<i>Traditional cornbread with homemade ricotta, peppers, tomatoes.</i>		
COPERTO	50	0.4
<i>Per-person fee, cover charge</i>		

Traditional Appetizers

TRADITIONAL APPETIZER ^{New}	2300	19.8
<i>Assorted appetizers for 3-4 people: traditional corn flour pie, homemade veal sausages, 2 types of Albanian cheeses, pickles olives and potato croquettes</i>		
VEGGIE BALLS (QOFTE)	520	4.4
<i>Vegetable balls with feta cheese (5 pieces). Served with creamy yoghurt sauce.</i>		
TRADITIONAL PIE	520	4.4
<i>Traditional spinach pie with feta cheese and fresh herbs. Baked in wood fired oven.</i>		
TAVË DHEU	570	4.9
<i>Traditional Albanian appetizer with veal, ricotta (gjizë), peppers, tomatoes. Baked in wood fired oven.</i>		
RED PEPPERS WITH FETA CHEESE	520	4.4
<i>Red peppers with feta cheese crumbles. Baked in wood fired oven.</i>		
CRISPY YELLOW CHEESE	480	4.1
<i>Traditional Albanian kaçkavall cheese with crispy crust</i>		
BAKED FETA CHEESE	480	4.1
<i>Feta cheese of premium quality baked in wood fired oven with tomatoes, oregano and olive oil</i>		

Continental Appetizers

	Lek	Eur		
SAUTEED CHAMPIGNONS	550	4.7		
<i>Champignons mushrooms sautéed in pan with butter, garlic and fresh herbs</i>				
BEETROOT TARTARE <small>New</small>	450	3.9		
<i>Beetroot, ricotta, walnuts, avocado, orange slices</i>				
TUSCANY APPETIZER <small>New</small>	550	4.7		
<i>Crispy polenta buschettas topped with chicken liver ragout, Typical of the Tuscany zone in Italy</i>				
HOMEMADE VEAL SAUSAGE	700	6.0		
<i>Homemade veal sausages prepared with fresh regional meat, served with crispy polenta</i>				
SPRING ROLLS	550	4.7		
<i>Pastry rolls filled with chicken and vegetables. Served with sweet chili sauce.</i>				
BEEF SPRING ROLLS	580	5.0		
<i>Pastry rolls filled with beef and vegetables. Served with sweet chili sauce.</i>				
POTATO WEDGES	420	3.6		
<i>Homemade wedges marinated with spices and served with its accompanying sauce</i>				
BABY POTATOES WITH TRUFFLE	520	4.4		
<i>Baby potatoes baked in oven with truffle cream, Grana cheese, butter and rosemary</i>				
BAKED FETA WITH HONEY	520	4.4		
<i>Feta cheese wrapped in pastry, with honey and sesame Baked in wood fired oven.</i>				
SEASONAL VEGETABLES	470	4.0		
<i>Vegetables of the season (steamed or grilled depending on the season) passed in butter, garlic and herbs</i>				
VEAL TARTARE	1200	10.3		
<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>				
PECORINO CHEESE	1050	9.0		
<i>Pecorino cheese from the Treviso aged 24 months. Served with orange jam.</i>				
ITALIAN MIX	1100	9.5 (medium)	1600	13.8 (large)
<i>Assorted Italian cheeses and salami, served with grissini bread, olives and homemade jam.</i>				

Sea Appetizers

	Lek	Eur
SMOKED SALMON BRUSCHETTAS	580	5.0
<i>Bruschettas with smoked salmon, Philadelphia, capers, cucumber.</i>		
FISH CROQUETTES	580	5.0
<i>Cod fish and potato croquettes (5 pieces)</i>		
SHRIMP TARTARE <small><i>New</i></small>	990	8.2
<i>Small shrimps of the region tartare (raw), with avocado tomatoes and lemon zest</i>		
SHRIMPS WITH OUZO	1050	9.0
<i>Pan of shrimps with pink sauce, aromatized ouzo and sage</i>		
BAKED CALAMARETTI	850	7.3
<i>Baked calamari in tomato sauce, olives and capers.</i>		
GRILLED OCTOPUS	1450	12.5
<i>Fresh octopus of the region, served with baby potatoes and rosemary</i>		
WILD TIGER PRAWNS	900/ 100 gr	7.7/ 100 gr
<i>Wild fresh tiger prawns of the region. They can be served grilled, raw (crudo) or baked in salt.</i>		

Salads

AGRODOLCE WITH DUCK BREAST <small><i>New</i></small>	700	6.0
<i>Mix of green leaves, grilled duck fillet, orange, toasted walnuts and pumpkin seeds, pear and agro dolce dressing</i>		
CAESAR'S	550	4.7
<i>Lettuce, chicken fillet, croutons, corn, Grana cheese, Caesar dressing.</i>		
DETOX	550	4.7
<i>Mixed leaves, avocado, cherry tomatoes, seeds, sesame, yoghurt dressing.</i>		
CAPRESE SALAD <small><i>New</i></small>	550	4.7
<i>Mozzarella Fior di latte, tomatoes, basil, extra virgin olive oil</i>		
ARTIGIANO	550	4.7
<i>Mixed arugula and lettuce, chicken fillet, orange, celery, walnuts, Gorgonzola; with honey & mustard dressing.</i>		
RUCOLA & GRANA	530	4.5
<i>Arugula, cherry tomatoes, Grana flakes, sweet balsamic glaze.</i>		
GREEK SALAD	470	4.0
<i>Tomatoes, onions, olives, cucumbers, lettuce, feta cheese from sheep milk (1/2 portion), extra virgin olive oil.</i>		
QUINOA WITH VEGETABLES AND AVOCADO <small><i>New</i></small>	700	6.0
<i>Red and white quinoa, seasonal vegetables, avocado, feta cheese, lemon</i>		
AVOCADO AND SHRIMPS SALAD	700	6.0
<i>Mixed green leaves, avocado, shrimps, cherry tomatoes, Strawberries and vinaigrette dressing</i>		
RUCOLA, BURRATA, CRUDO	790	6.8
<i>Arugula, 1 mozzarella Burrata with milky heart, crudo ham, cherry tomatoes, sweet balsamic glaze.</i>		

Soups

	Lek	Eur
LENTILS SOUP <i>New</i>	390	3.2
<i>Creamy soup with lentils, baked chestnut and spicy oil (with meat broth)</i>		
TRADITIONAL CHICKEN SOUP	420	3.6
<i>With free-range chicken, rice, eggs and lemon</i>		
VEGETABLES SOUP	370	3.2
<i>Creamy vegetables soup.</i>		
SEA SOUP	650	5.6
<i>Fish soup with shrimps, calamari, mussels and fish of the day. Served with garlic bread.</i>		

Pasta

LASAGNA	580	5.0
<i>Homemade lasagna with fresh veal and mushrooms ragù, béchamel cream and cheese</i>		
RAVIOLI ITALIA	580	5.0
<i>Homemade ravioli with ricotta & spinach, in tomato sauce and mozzarella.</i>		
TRUFFLE RAVIOLI	750	6.4
<i>Homemade ravioli filled with ricotta and spinach, in white cream & truffle sauce.</i>		
CHEF'S CACIO E PEPE <i>New</i>	850	7.3
<i>Spaghettoni with Pecorino cream and black pepper. You can choose to top them with crispy bacon or pistachio.</i>		
CASARECCE ALFREDO	750	6.4
<i>Casarecce pasta, chicken breasts, Champignons mushrooms, spinach, Grana, toasted walnuts and white Alfredo cream</i>		
PAPPARDELLE WITH VEAL FILLET	1050	9.0
<i>Pappardelle with fresh veal fillet and wild porcini mushrooms</i>		

Sea Pasta

PASTA AL SAPORE DI MARE <i>New</i>	1200	10.3
<i>Linguine with seafood mix: scampi, shrimps, mussels etc And cherry tomatoes</i>		
STROZZAPRETI WITH SALMON & SHRIMPS	850	7.3
<i>Strozzapreti with salmon, shrimps, tomato sauce and sprinkled with sesame and red caviar</i>		
LINGUINE WITH WILD PRAWNS <i>New</i>	1050	9.0
<i>Linguine with fresh tiger prawns of the Adriatic region, cherry tomatoes and sliced courgettes</i>		

Risotto

RISOTTO WITH CHICKEN & VEGETABLES	780	6.7
<i>Risotto with vegetables of the season, grilled chicken fillet, and Grana flakes</i>		
RISOTTO WITH SAUSAGE AND MUSHROOMS <i>New</i>	890	7.6
<i>Risotto with homemade veal sausage, mix of mushrooms and Grana flakes</i>		

Main Courses

	Lek	Eur
CHICKEN FILLET WITH VEGETABLES	800	6.9
<i>Fresh free-range chicken fillet, grilled. Served with vegetables and Aioli sauce</i>		
PRINCESS SCALLOPINI	950	8.1
<i>Fresh pork thinly sliced and pan cooked with asparagus and mozzarella</i>		
AMERICAN BURGER	1050	9.0
<i>Homemade bun, burger made from 100% fresh Albanian veal, bacon, mushrooms, Cheddar cheese, baby potatoes and Porcini sauce.</i>		
LAMB RIBS	1400	12.0
<i>Ribs from fresh lamb of the region (French cut), grilled, served with crispy potatoes.</i>		
DUCK BREAST IN PORTO WINE <small>New</small>	1580	13.6
<i>French duck breast fillet served with Porto wine and spices sauce and potato puree</i>		
BEEF FILLET	1580	13.6
<i>Fillet from fresh veal of the region. It is served:</i>		
❖ GRILLED <i>with potato puree and sautéed mushrooms</i>		
❖ IN PAN <i>with truffle cream and mix of mushrooms</i>		
❖ TAGLIATA <i>sliced; with rucola, Grana and balsamic vinegar.</i>		
CHATEAUBRIAND WITH MUSHROOMS	1950	16.8
<i>Beef Chateaubriand from fresh veal of the region with mushrooms, baby potatoes and Demi-Glace sauce.</i>		
WILD SEA BASS FILLET <small>New</small>	1800	15.5
<i>Wild fish of the day fillet (please ask for availability) with potato scales, sautéed spinach with pine nuts and guacamole cream</i>		
SALMON FILLET WITH QUINOA	1550	13.3
<i>Grilled salmon fillet served with quinoa salad and avocado</i>		

Premium cuts

T-BONE STEAK	650 /100gr	5.6 /100gr
RIB EYE	2700 /250gr	23.2 /250gr

Side courses 400 lek

*Sautted Mushrooms
Patatoe Wedges
Baby potatoes with truffle
French fries*

Sauces 200 lek

*Aioli
Hot Barbeque
Truffle mayonnaise*

Red Wines

	<i>Glass</i>	<i>Bottle</i>
DARD	350	1750
<i>Nero D'Avola/ IT / 2018 /13%</i>		
NAPOLEON RESERVE	400	2000
<i>Syrah/ FR / 2017 /12.5%</i>		
ARENILE	350	1750
<i>Montepulciano/ IT / 2018 /13%</i>		
AL PASSO LENTO	560	2800
<i>Syrah, Negro Amraro / IT / 2019 /14%</i>		
IMPURE MALBEC	520	2600
<i>Malbec / AR / 2017 /14%</i>		
PALADIN SYRAH	600	3000
<i>Syrah / IT / 2017 /13.5%</i>		

White Wines

	<i>Glass</i>	<i>Bottle</i>
NAPOLEON RESERVE	400	2000
<i>Viognier / FR / 2018 / 12.5%</i>		
LA FERLA	360	1800
<i>Inzolia/ IT/ 2019 /12%</i>		
FARINA PINOT	400	2000
<i>Pinot Grigio/ IT / 2017 / 12.5%</i>		
PALADIN SAUVIGNON	600	3000
<i>Sauvignon Blanc/ IT/ 2019/ 12.5%</i>		
TERRE D'AIONE	650	3200
<i>Greco di Tufo/ IT/ 2019/ 13%</i>		

Beers

Stella Artois Spin	<i>0.25 l</i>	<i>blonde</i>	240
Stella Artois Spin	<i>0.5 l</i>	<i>blonde</i>	480
Korca	<i>0.33 l</i>	<i>blonde / dark</i>	250
Heineken	<i>0.33 l</i>	<i>blonde</i>	350
Niksicko	<i>0.33l</i>	<i>blonde / dark</i>	300
Veltins	<i>0.33 l</i>	<i>0% alcohol</i>	350
Paulaner	<i>0.5 l</i>	<i>Weisse</i>	450
La Trappe	<i>0.33l purr/ witte/ dubbel</i>		650
Baladin Artisan	<i>0.33l</i>	<i>Nazionale/ Leon/ Nora/ Isaac</i>	700

Drinks

Qafshatama/Glina water	<i>0.5 l plastic</i>	100
Qafshatama water	<i>0.75 l glass bottle</i>	220
San Pelegrino	<i>0.75 l glass bottle</i>	300
Fizzy Drinks	<i>0.25l Coca Cola/ Fanta/ Sprite</i>	190
Refreshments	<i>0.33 l Ice Tea/ Bravo/Lemon Soda</i>	210
Red bull	<i>0.25l</i>	350
Rose Lemonade		450

