



ARTIGIANO



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## Classic Appetizers

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

## Traditional Appetizers

<b>TRADITIONAL APPETIZER <sup>New</sup></b>	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>		
<b>VEGGIE BALLS (QOFTE)</b>	520	4.4
<i>Vegetable balls with feta cheese (5 pieces). Served with creamy yoghurt sauce.</i>		
<b>TRADITIONAL PIE</b>	520	4.4
<i>Traditional spinach pie with feta cheese and fresh herbs. Baked in wood fired oven.</i>		
<b>TAVË DHEU</b>	570	4.9
<i>Traditional Albanian appetizer with veal, ricotta (gjizë), peppers, tomatoes. Baked in wood fired oven.</i>		
<b>RED PEPPERS WITH FETA CHEESE</b>	520	4.4
<i>Red peppers with feta cheese crumbles. Baked in wood fired oven.</i>		
<b>CRISPY YELLOW CHEESE</b>	480	4.1
<i>Traditional Albanian kaçkavall cheese with crispy crust</i>		
<b>BAKED FETA CHEESE</b>	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		
<b>SAUTEED CHAMPIGNONS</b>	550	4.7		
<i>Champignons mushrooms sautéed in pan with butter, garlic and fresh herbs</i>				
<b>BEETROOT TARTARE</b> <i>New</i>	450	3.9		
<i>Beetroot, ricotta, walnuts, avocado, orange slices</i>				
<b>TUSCANY APPETIZER</b> <i>New</i>	550	4.7		
<i>Crispy polenta buschettas topped with chicken liver ragout, Typical of the Tuscany zone in Italy</i>				
<b>HOMEMADE VEAL SAUSAGE</b>	700	6.0		
<i>Homemade veal sausages prepared with fresh regional meat, served with crispy polenta</i>				
<b>SPRING ROLLS</b>	550	4.7		
<i>Pastry rolls filled with chicken and vegetables. Served with sweet chili sauce.</i>				
<b>BEEF SPRING ROLLS</b>	580	5.0		
<i>Pastry rolls filled with beef and vegetables. Served with sweet chili sauce.</i>				
<b>POTATO WEDGES</b>	420	3.6		
<i>Homemade wedges marinated with spices and served with its accompanying sauce</i>				
<b>BABY POTATOES WITH TRUFFLE</b>	520	4.4		
<i>Baby potatoes baked in oven with truffle cream, Grana cheese, butter and rosemary</i>				
<b>BAKED FETA WITH HONEY</b>	520	4.4		
<i>Feta cheese wrapped in pastry, with honey and sesame Baked in wood fired oven.</i>				
<b>SEASONAL VEGETABLES</b>	470	4.0		
<i>Vegetables of the season (steamed or grilled depending on the season) passed in butter, garlic and herbs</i>				
<b>VEAL TARTARE</b>	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>				
<b>PECORINO CHEESE</b>	1050	9.0		
<i>Pecorino cheese from the Treviso aged 24 months. Served with orange jam.</i>				
<b>ITALIAN MIX</b>	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
<b>SMOKED SALMON BRUSCHETTAS</b>	580	5.0
<i>Bruschettas with smoked salmon, Philadelphia, capers, cucumber.</i>		
<b>FISH CROQUETTES</b>	580	5.0
<i>Cod fish and potato croquettes (5 pieces)</i>		
<b>SHRIMP TARTARE</b> <small><i>New</i></small>	990	8.2
<i>Small shrimps of the region tartare (raw), with avocado tomatoes and lemon zest</i>		
<b>SHRIMPS WITH OUZO</b>	1050	9.0
<i>Pan of shrimps with pink sauce, aromatized ouzo and sage</i>		
<b>BAKED CALAMARETTI</b>	850	7.3
<i>Baked calamari in tomato sauce, olives and capers.</i>		
<b>GRILLED OCTOPUS</b>	1450	12.5
<i>Fresh octopus of the region, served with baby potatoes and rosemary</i>		
<b>WILD TIGER PRAWNS</b>	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

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

## Soups

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

## Pasta

<b>LASAGNA</b>	580	5.0
<i>Homemade lasagna with fresh veal and mushrooms ragù, béchamel cream and cheese</i>		
<b>RAVIOLI ITALIA</b>	580	5.0
<i>Homemade ravioli with ricotta &amp; spinach, in tomato sauce and mozzarella.</i>		
<b>TRUFFLE RAVIOLI</b>	750	6.4
<i>Homemade ravioli filled with ricotta and spinach, in white cream &amp; truffle sauce.</i>		
<b>CHEF'S CACIO E PEPE</b> <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>		
<b>CASARECCE ALFREDO</b>	750	6.4
<i>Casarecce pasta, chicken breasts, Champignons mushrooms, spinach, Grana, toasted walnuts and white Alfredo cream</i>		
<b>PAPPARDELLE WITH VEAL FILLET</b>	1050	9.0
<i>Pappardelle with fresh veal fillet and wild porcini mushrooms</i>		

## Sea Pasta

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

## Risotto

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

## Main Courses

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

### Premium cuts

<b>T-BONE STEAK</b>	650 /100gr	5.6 /100gr
<b>RIB EYE</b>	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>
<b>NAPOLEON RESERVE</b>	<b>400</b>	<b>2000</b>
<i>Syrah/ FR / 2017 /12.5%</i>		
<b>ARENILE</b>	<b>400</b>	<b>2000</b>
<i>Montepulciano/ IT / 2021 /13%</i>		
<b>AL PASSO LENTO</b>	<b>560</b>	<b>2800</b>
<i>Syrah, Negro Amraro / IT / 2019 /14%</i>		
<b>IMPURO MALBEC</b>	<b>560</b>	<b>2800</b>
<i>Malbec / AR / 2015 /14%</i>		
<b>PALADIN SYRAH</b>	<b>600</b>	<b>3000</b>
<i>Syrah / IT / 2020 /13.5%</i>		

## White Wines

	<i>Glass</i>	<i>Bottle</i>
<b>LA FERLA</b>	<b>360</b>	<b>1800</b>
<i>Inzolia/ IT/ 2022 /12%</i>		
<b>NAPOLEON RESERVE</b>	<b>400</b>	<b>2000</b>
<i>Viognier / FR / 2022 / 12.5%</i>		
<b>FARINA PINOT</b>	<b>400</b>	<b>2000</b>
<i>Pinot Grigio/ IT / 2022 / 12.5%</i>		
<b>PALADIN SAUVIGNON</b>	<b>600</b>	<b>3000</b>
<i>Sauvignon Blanc/ IT/ 2022/ 12.5%</i>		
<b>TERRE D'AIONE</b>	<b>660</b>	<b>3300</b>
<i>Greco di Tufo/ IT/ 2022/ 13%</i>		

## Beers

<b>Stella Artois Spin</b>	<i>0.25 l</i>	<i>blonde</i>	<b>250</b>
<b>Stella Artois Spin</b>	<i>0.5 l</i>	<i>blonde</i>	<b>500</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>350</b>
<b>Niksicko</b>	<i>0.33l</i>	<i>blonde / dark</i>	<b>300</b>
<b>Veltins</b>	<i>0.33 l</i>	<i>0% alcohol</i>	<b>350</b>
<b>Paulaner</b>	<i>0.5 l</i>	<i>Weisse</i>	<b>500</b>
<b>La Trappe</b>	<i>0.33l</i>	<i>purr/ witte/ dubbel</i>	<b>650</b>
<b>Chimay</b>	<i>0.33l</i>	<i>red</i>	<b>650</b>
<b>Baladin Artisan</b>	<i>0.33l</i>	<i>Nazionale/ Leon/ Nora/ Isaac</i>	<b>750</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>350</b>
<b>Fizzy Drinks</b>	<i>0.25l Coca Cola/ Fanta/ Sprite</i>	<b>200</b>
<b>Refreshments</b>	<i>0.33 l Ice Tea/ Bravo/Lemon Soda</i>	<b>230</b>
<b>Red bull</b>	<i>0.25l</i>	<b>370</b>
<b>Rose Lemonade</b>		<b>500</b>

