



ARTIGIANO



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Classic Appetizers

	Lek	Eur
ROSEMARY FOCACCIA	250	2.0
<i>Focaccia with coarse salt, rosemary, extra virgin olive oil.</i>		
SESAME FOCACCIA	250	2.0
<i>Focaccia with sesame, grated Grana cheese.</i>		
FETA FOCACCIA	350	2.9
<i>Focaccia with feta cheese, oregano and olive oil.</i>		
FOCACCIA WITH CHEESE & TOMATO	390	3.2
<i>Tomatoes, feta cheese, basil, garlic oil.</i>		
FOCACCIA WITH MOZZARELLA & GRANA	390	3.2
<i>Mozzarella, Grana cheese, garlic oil.</i>		
BRUSCHETTE WITH BURRATA & CRUDO	490	4.0
<i>With crudo ham and mozzarella Burrata (stracciatella)</i>		
CLASSIC BRUSCHETTE MIX	350	2.9
- Tomatoes, feta cheese, basil, garlic oil.		
- Baked mozzarella, garlic oil.		
MEDITERRANEAN BRUSCHETTE MIX	390	3.2
- Tomatoes, mozzarella, olives, capers, basil oil.		
- Tomatoes, mozzarella, marinated mushrooms.		
CORNBREAD BRUSCHETTE	350	2.9
<i>Traditional cornbread with homemade ricotta, peppers, tomatoes.</i>		
COPERTO	50	0.4
<i>Per-person fee, cover charge</i>		

Homemade Appetizers

VEGGIE BALLS (QOFTE)	490	4.0
<i>Vegetable balls with feta cheese (5 pieces).</i>		
<i>Served with creamy yoghurt sauce.</i>		
TRADITIONAL PIE	490	4.0
<i>Traditional spinach pie with feta cheese and fresh herbs.</i>		
<i>Baked in wood fired oven.</i>		
TAVË DHEU	490	4.0
<i>Traditional Albanian appetizer with veal, ricotta (gjizë),</i>		
<i>peppers, tomatoes. Baked in wood fired oven.</i>		
RED PEPPERS WITH FETA CHEESE	440	3.6
<i>Red peppers with feta cheese crumbles,</i>		
<i>marinated with olive oil, garlic and parsley.</i>		
<i>Baked in wood fired oven.</i>		
TRADITIONAL APPETIZER ^{New}	2200	18.1
<i>Assorted appetizers for 3-4 people: goat cheese</i>		
<i>veal and pork sausages, spinach pie and potato croquettes</i>		
HOMEMADE GOAT CHEESE ^{New}	390	3.2
<i>Creamy cheese from goat's milk, prepared fresh every day</i>		
BAKED FETA CHEESE	390	3.2
<i>Feta cheese of premium quality baked in wood fired oven</i>		
<i>with tomatoes, oregano and olive oil</i>		

Sapori Appetizers

	Lek	Eur
SAUTEED CHAMPIGNONS	530	4.4
<i>Champignons mushrooms sautéed in pan with butter, garlic and fresh herbs</i>		
MASHED POTATO WITH QUAIL EGG ^{New}	490	4.0
<i>Mashed potato with quail egg yolk, butter and Grana</i>		
CREAMY SPINACH ^{New}	490	4.0
<i>Fresh spinach with cream, gorgonzola cheese and nuts</i>		
HOMEMADE FENNEL SAUSAGES ^{New}	680	5.6
<i>Homemade pork sausages prepared with fresh regional meat and flavored with fennel seeds. Baked in coal grill</i>		
HOMEMADE VEAL SAUSAGES ^{New}	800	6.6
<i>Homemade veal sausages prepared with fresh regional meat, served with barbeque sauce. Baked in coal grill</i>		
SPRING ROLLS	530	4.4
<i>Pastry rolls filled with chicken and vegetables. Served with sweet chili sauce.</i>		
BEEF SPRING ROLLS ^{New}	530	4.4
<i>Pastry rolls filled with beef and vegetables. Served with sweet chili sauce.</i>		
BAKED FETA WITH HONEY	490	4.0
<i>Feta cheese wrapped in pastry, with honey and sesame Baked in wood fired oven.</i>		
BABY POTATOES WITH TRUFFLE ^{New}	490	4.0
<i>Baby potatoes baked in oven with truffle cream, Grana cheese, butter and rosemary</i>		
FRENCH FRIES	290	2.4
<i>Homemade fresh (not frozen) French fries.</i>		
SEASONAL VEGETABLES	440	3.6
<i>Vegetables of the season (steamed or grilled varying on the season) passed in butter, garlic and herbs</i>		
VEAL TARTARE	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>		
PECORINO CHEESE	980	8.0
<i>Pecorino cheese from the Treviso aged 24 months. Served with orange jam.</i>		
ITALIAN MIX	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
SMOKED SALMON BRUSCHETTAS	530	4.4
<i>Bruschettas with smoked salmon, Philadelphia cream, capers, cucumber and dill</i>		
SALMON CROQUETTES	530	4.4
<i>Potato and fresh salmon croquettes (5 pieces) served with creamy yoghurt sauce</i>		
SHRIMPS WITH OUZO	800	6.6
<i>Pan of shrimps with pink sauce, aromatized ouzo and sage</i>		
BAKED CALAMARETTI	800	6.6
<i>Baby calamari in tomato sauce, olives and capers. Sautéed with wine and baked in oven.</i>		
GRILLED OCTOPUS	1200	10.0
<i>Fresh octopus of the region, coal grilled, served with baby potatoes and oregano</i>		
WILD TIGER PRAWNS ^{New}	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

CAESAR SALAD	530	4.4
<i>Lettuce, chicken fillet, garlic croutons, corn, Grana cheese; with Caesar dressing.</i>		
DETOX SALAD	530	4.4
<i>Mixed arugula, Iceberg and spinach, with avocado, roasted pumpkin seeds, sesame, bean sprouts; with yoghurt cream dressing.</i>		
ARTIGIANO	530	4.4
<i>Mixed arugula and lettuce, chicken fillet, orange, celery; walnuts, Gorgonzola; with honey & mustard dressing.</i>		
CAPRESE SALAD ^{New}	490	4.0
<i>Mozzarella Fior Di Latte, tomatoes basil, pistachio, extra virgin olive oil</i>		
CRETAN SALAD	440	3.6
<i>Tomatoes, onions, olives, cucumbers, lettuce, feta cheese from sheep milk (1/2 portion), extra virgin olive oil.</i>		
AVOCADO AND SHRIMPS SALAD	680	5.6
<i>Mixed green leaves, avocado, shrimps, cherry tomatoes, strawberry and vinaigrette dressing</i>		
RUCOLA & GRANA	490	4.0
<i>Arugula, cherry tomatoes, Grana flakes; With sweet balsamic vinegar glaze.</i>		
QUINOA & AVOCADO ^{New}	680	5.6
<i>Quinoa, avocado, chicken fillet strips, salad, olives, white cheese, tomatoes</i>		
RUCOLA, BURRATA, CRUDO ^{New}	750	6.2
<i>Arugula, 1 mozzarella Burrata with milky heart, crudo ham, cherry tomatoes, sweet balsamic glaze.</i>		

Classic Soups

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

Gustose Pasta

RAVIOLI ITALIA	530	4.4
<i>Homemade ravioli with ricotta & spinach, in tomato sauce and mozzarella. *Served only at lunch</i>		
TRUFFLE RAVIOLI	700	5.8
<i>Homemade ravioli filled with ricotta and spinach, in white cream & truffle sauce.</i>		
RAVIOLI ALLA FIORENTINA <i>New</i>	800	6.6
<i>Homemade ravioli filled with meat (from T-Bone part) Demi Glace sauce and Grana flakes</i>		

Sapori Pasta

CASARECCE ALFREDO	700	5.8
<i>Casarecce pasta, chicken breasts, Champignons mushrooms, spinach, Grana, toasted walnuts and white Alfredo cream</i>		
TAGLIATELLE BEL PAESE <i>New</i>	680	5.6
<i>Homemade two colored tagliatelle with Burrata (1/2), pistachio and vegetables. *Served only at lunch</i>		
TAGLIATELLE BOLOGNESE	530	4.4
<i>Homemade tagliatelle with Bolognese sauce (fresh veal ragù) *Served only at lunch</i>		
PAPPARDELLE WITH VEAL FILLET	980	8.0
<i>Pappardelle with fresh veal fillet and wild porcini mushrooms</i>		
STROZZAPRETI WITH SALMON AND SHRIMPS	800	6.6
<i>Strozzapreti with salmon, shrimps, tomato sauce and sprinkled with sesame and red caviar</i>		
SEAFOOD LINGUINE	900	7.5
<i>Linguine with shrimps, calamari, octopus, cuttlefish, mussels and cherry tomatoes</i>		

Risotto

RISOTTO WITH CHICKEN & VEGETABLES <i>New</i>	750	6.2
<i>Risotto with vegetables of the season, grilled chicken fillet, and Grana flakes</i>		
RISOTTO WITH WILD PRAWNS <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
CHICKEN FILLET WITH VEGETABLES	750	6.2
<i>Fresh free-range chicken fillet, grilled. Served with vegetables and Aioli sauce</i>		
MEXICANA CHICKEN <small>New</small>	750	6.2
<i>Free-range chicken fillet, with peppers, corn, beans and tomato sauce. *Served only at lunch</i>		
BEEF PAILLARD WITH HERBS BUTTER <small>New</small>	1300	10.8
<i>Fresh beef of the region, baked in coal grill. Served with crispy potatoes and herbs butter</i>		
PORK CHOP	800	6.6
<i>Premium quality pork chop served with baby potatoes, and Demi-Glace with thyme</i>		
LAMB RIBS	1350	11.2
<i>Ribs from fresh lamb of the region (French cut), grilled, served with crispy potatoes.</i>		
AMERICAN BURGER	980	8.0
<i>Homemade bun, burger made from 100% fresh Albanian veal, bacon, mushrooms, Cheddar cheese, baby potatoes and Porcini sauce.</i>		
BEEF FILLET <small>New</small>	1550	12.9
<i>Fillet from fresh veal of the region. It is served:</i>		
❖ GRILLED with potato puree and sautéed mushrooms		
❖ IN PAN with truffle cream and mix of mushrooms		
❖ TAGLIATA sliced; with rucola, Grana and balsamic vinegar.		
CHATEAUBRIAND WITH MUSHROOMS	1900	15.8
<i>Beef Chateaubriand from fresh veal of the region with mushrooms, baby potatoes and Demi-Glace sauce.</i>		
WILD FISH FILLET <small>New</small>	1800	15.0
<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	1350	11.2
<i>Grilled salmon fillet served with quinoa salad and avocado</i>		

Premium cuts

T-BONE STEAK	600 /100gr	5.0 /100gr
RIB EYE	2600 /250gr	21.6 /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*

White Wines

	<i>Glass</i>	<i>Bottle</i>
TERRE SABELI	300	1200
<i>Trebbiano / IT / 2019 / 12%</i>		
LA FERLA	320	1600
<i>Inzolia / IT / 2019 / 12%</i>		
NAPOLEON RESERVE	320	1600
<i>Viognier / FR / 2018 / 12.5%</i>		
FARINA PINOT	360	1800
<i>Pinot Grigio / IT / 2017 / 12.5%</i>		
PALADIN SAUVIGNON	550	2700
<i>Sauvignon Blanc / IT / 2019 / 12.5%</i>		
TERRE D'AIONE	600	3000
<i>Greco di Tufo / IT / 2019 / 13%</i>		

Red Wines

	<i>Glass</i>	<i>Bottle</i>
DARD	320	1600
<i>Nero D'Avola / IT / 2018 / 13%</i>		
NAPOLEON RESERVE	320	1600
<i>Syrah / FR / 2017 / 12.5%</i>		
ARENILE	350	1650
<i>Montepulciano / IT / 2018 / 13%</i>		
BADIOLA	500	2500
<i>Merlot / IT / 2016 / 13%</i>		
IMPURE MALBEC	520	2600
<i>Malbec / AR / 2017 / 14%</i>		
PALADIN SYRAH	550	2700
<i>Syrah / IT / 2017 / 13.5%</i>		

Beers

Stella Artois Spin	<i>0.25 l</i>	<i>blonde</i>	200
Stella Artois Spin	<i>0.5 l</i>	<i>blonde</i>	400
Puka Albanian Beer Spin	<i>0.4 l</i>	<i>blonde</i>	250
Korca	<i>0.33 l</i>	<i>blonde / dark</i>	250
Heineken	<i>0.33 l</i>	<i>blonde</i>	300
Niksicko	<i>0.33l</i>	<i>blonde / dark</i>	260
Veltins	<i>0.33 l</i>	<i>0% alcohol</i>	300
Paulaner	<i>0.5 l</i>	<i>Weisse</i>	450
La Trappe	<i>0.33l</i>	<i>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>	180
Refreshments	<i>0.33 l Ice Tea/ Bravo/Lemon Soda</i>	200
Red bull	<i>0.25l</i>	350
Rose Lemonade		450

