



ARTIGIANO



artigiano\_tirane



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## Starters

	Lek	Eur
<b>ROSEMARY FOCACCIA</b>	250	2.0
<i>Flat bread with rosemary, extra virgin olive oil.</i>		
<b>SESAME FOCACCIA</b>	250	2.0
<i>Flat bread with sesame and Grana cheese.</i>		
<b>FETA CHEESE FOCACCIA</b>	350	2.9
<i>Flat bread with feta cheese and oregano</i>		
<b>FOCACCIA WITH CHEESE &amp; TOMATO</b>	390	3.2
<i>Flat bread with tomatoes, feta cheese, basil, garlic oil.</i>		
<b>FOCACCIA WITH MOZZARELLA &amp; GRANA</b>	430	3.6
<i>Flat bread with mozzarella, Grana cheese, garlic oil.</i>		
<b>BRUSCHETTE WITH BURRATA &amp; CRUDO</b>	490	4.0
<i>With crudo ham and mozzarella Burrata (stracciatella)</i>		
<b>CLASSIC BRUSCHETTE MIX</b>	350	2.9
- Toasted bread, tomatoes, feta cheese, basil, garlic oil.		
- Toasted bread, baked Mozzarella, garlic oil.		
<b>MEDITERRANEAN BRUSCHETTE MIX</b>	390	3.2
- Toasted bread, tomatoes, Fior Di Latte, olives, capers, basil.		
- Toasted bread, tomatoes, Fior Di Latte, marinated mushrooms.		
<b>CORNBREAD BRUSCHETTE</b>	320	2.6
<i>Traditional corn bread with walnut ricotta, peppers, tomatoes.</i>		

## Salads

<b>RUCOLA &amp; GRANA</b>	490	4.0
<i>Arugula, cherry tomatoes, Grana, sweet balsamic vinegar glaze.</i>		
<b>SALAD OF CRETE</b>	470	3.9
<i>Tomatoes, onions, olives, cucumbers, lettuce, feta cheese</i>		
<b>CAESAR SALAD</b>	520	4.3
<i>Lettuce, chicken breast, garlic croutons, corn, Grana cheese and Caesar dressing.</i>		
<b>DETOX SALAD</b>	520	4.3
<i>Mixed arugula, Iceberg and spinach, with avocado, roasted pumpkin seeds, sesame with yoghurt cream dressing.</i>		
<b>ARTIGIANO SALAD</b>	520	4.3
<i>Mixed arugula and lettuce, chicken breast, orange, celery, walnuts, Gorgonzola, honey &amp; mustard dressing.</i>		
<b>QUINOA SALAD <sup>New</sup></b>	650	5.4
<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>	650	5.4
<i>Mixed green leaves, shrimps, avocado, strawberries, cherry tomatoes and sweet balsamic glaze</i>		
<b>RUCOLA, BURRATA, CRUDO <sup>New</sup></b>	750	6.2
<i>Arugula, 1 mozzarella Burrata with milky heart, crudo ham, Grana, cherry tomatoes, sweet balsamic glaze.</i>		

## — Deliciose Appetizers —

	Lek	Eur
<b>POTATO WEDGES</b> <i>New</i>	370	3.0
<i>Homemade wedges marinated with spices and served with its accompanying sauce</i>		
<b>BABY POTATOES WITH TRUFFLE</b>	490	4.0
<i>Baby potatoes baked in oven with truffle cream, Grana cheese, butter and rosemary</i>		
<b>SAUTEED CHAMPIGNONS</b>	520	4.3
<i>Champignons mushrooms sautéed in pan with butter, garlic and fresh herbs</i>		
<b>SPRING ROLLS</b>	520	4.3
<i>Crispy pastry rolls filled with chicken and vegetables. Served with sweet chili sauce.</i>		
<b>BEEF SPRING ROLLS</b>	520	4.3
<i>Crispy pastry rolls filled with beef and vegetables. Served with sweet chili sauce.</i>		
<b>FETA CHEESE WITH HONEY</b>	470	3.9
<i>Feta cheese wrapped in pastry, baked with sesame and honey.</i>		
<b>PROSCIUTTO CROQUETTES</b> <i>New</i>	520	4.3
<i>Croquettes with prosciutto crudo and béchamel (5 pieces)</i>		
<b>CHICKEN CROQUETTES</b>	520	4.3
<i>Croquettes with chicken and spices and sweet chili sauce (5 pieces)</i>		
<b>SEASONAL VEGETABLES</b>	420	3.5
<i>Vegetables of the season marinated with butter and garlic</i>		
<b>BRESAOLA WITH PHILADELPHIA</b> <i>New</i>	950	7.9
<i>Cured Italian veal ham (bresaola) with Philadelphia cream, arugula, Grana and green apples</i>		
<b>ITALIAN MIX</b>	980	8.1 (medium)
	1490	12.4 (large)
<i>Assorted Italian cheeses and salumi, served with homemade apple and ginger jam.</i>		

## — Traditional Appetizers —

<b>TAVË DHEU</b>	470	3.9
<i>Traditional Albanian appetizer with veal, ricotta (gjizë), peppers, tomatoes. Baked in wood fired oven.</i>		
<b>VEGGIE BALLS (QOFTE)</b>	470	3.9
<i>Vegetable balls with feta cheese (5 pieces). Served with creamy yoghurt sauce.</i>		
<b>TRADITIONAL SPINACH PIE</b>	470	3.9
<i>Traditional spinach pie with feta cheese. Baked in wood fired oven.</i>		
<b>BAKED FETA CHEESE</b>	450	3.7
<i>Baked with tomatoes, onions, peppers and oregano.</i>		
<b>HOMEMADE VEAL SAUSAGES</b> <i>New</i>	680	5.6
<i>Prepared with 100% fresh veal meat, Baked and served with potato puree</i>		

## Sea Appetizers

	Lek	Eur
<b>FISH CROQUETTES</b> <i>New</i>	550	4.6
<i>Sea bass and potato croquettes, with sesame crust and pink sea sauce (5 pieces)</i>		
<b>SHRIMPS WITH OUZO</b>	980	8.2
<i>Pan of shrimps cooked in pink sauce with ouzo and sage</i>		
<b>SEA FOOD SALAD</b> <i>New</i>	1200	10.0
<i>Marinated shrimps, calamari, octopus and mussels in extra virgin olive oil, lemon and garlic. Served cold</i>		
<b>GRILLED OCTOPUS</b>	1300	10.8
<i>Grilled fresh octopus of the region, with baby potatoes, black olives, cherry tomatoes and Romesco sauce</i>		

## Burgers

*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>	450	3.7
<i>Homemade burger bun, 100% fresh beef burger, cheese, tomatoes, pickles and lettuce.</i>		
<b>CHICKEN BURGER</b>	450	3.7
<i>Homemade burger bun, chicken fillet, Gorgonzola cheese, tomatoes and lettuce</i>		
<b>TRUFFLE BURGER</b>	980	8.1
<i>Homemade burger bun with sesame, special veal burger, caramelized onions, Cheddar cheese and truffle sauce. Served with baby potatoes and mushrooms.</i>		
<b>VEGETARIAN BURGER</b>	450	3.7
<i>Homemade burger bun, burger with vegetables, grilled mushrooms, avocado and tomatoes</i>		
<b>ARTIGIANO CLUB SANDWICH</b>	520	4.3
<i>Club sandwich with chicken breast, bacon, cheese, lettuce, tomatoes and mayonnaise. Served with homemade fries and sauces</i>		

## Soups

<b>ORGANIC CHICKEN SOUP</b>	390	3.2
<i>Creamy soup with fresh, free raised chicken, and vegetables</i>		
<b>VEGETABLES SOUP</b>	370	3.0
<i>Creamy vegetables soup served with garlic croutons</i>		
<b>CHEF'S SOUP</b>	490	4.0
<i>Specialty! Creamy celeriac soup with chestnuts, brown butter and salted cracker; Served inside its own tuber.</i>		
<b>SEA FOOD SOUP</b> <i>New</i>	650	5.4
<i>Specialty! Soup with fish, shrimps, calamari, octopus, mussels and tomato sauce. Served with garlic bread</i>		

## Homemade Raviolis

	Lek	Eur
<b>RAVIOLI ITALIA</b>	530	4.4
<i>Homemade green raviolis filled with ricotta &amp; spinach, with fresh tomato, fresh mozzarella and basil.</i>		
<b>TRUFFLE RAVIOLI</b>	680	5.6
<i>Homemade ravioli filled with ricotta &amp; spinach, with creamy truffle sauce</i>		
<b>CHEF'S RAVIOLI</b> <i>New</i>	770	6.4
<i>Homemade raviolis filled with ricotta &amp; walnuts, with grilled shrimps, mushrooms over a spinach cream</i>		
<b>AGNOLOTTI ALLA FIORENTINA</b> <i>New</i>	770	6.4
<i>Homemade pasta filled with meat (from T-Bone part) Porcini mushrooms sauce, crispy sage and Grana flakes</i>		

## Sapori Pasta

<b>LASAGNA</b>	580	4.8
<i>Homemade lasagna with Bolognese sauce of 100% fresh beef of the region and béchamel cream.</i>		
<b>TAGLIATELLE ALFREDO</b>	660	5.5
<i>Homemade tagliatelle with chicken breast, Champignon mushrooms, spinach and white Alfredo sauce</i>		
<b>STROZZAPRETI WITH SAUSAGE</b>	700	5.8
<i>Short pasta with homemade veal sausage and Napoli tomato sauce.</i>		
<b>PAPPARDELLE WITH SALMON</b> <i>New</i>	780	6.5
<i>Homemade fresh pappardelle with 2 colors, salmon, peas, cherry tomatoes and dill</i>		
<b>SEAFOOD LINGUINE</b>	900	7.5
<i>Linguine with shrimps, calamari, octopus, cuttlefish, mussels and cherry tomatoes</i>		
<b>RISOTTO WITH VEGETABLES AND CHICKEN</b>	750	6.2
<i>Risotto with different vegetables of the season grilled chicken fillets and Grana petals</i>		
<b>RISOTTO WITH SALMON AND SHRIMPS</b>	800	6.6
<i>Risotto with salmon, shrimps of the region, cherry tomatoes and Grana cheese</i>		

## Pasta Trio

<b>PASTA TRIO</b>	1380	11.5
<i>3 different kinds of pasta for 2 people:</i>		
<i>- Truffle ravioli</i>		
<i>- Tagliatelle Alfredo with chicken and mushrooms</i>		
<i>- Strozzapreti with veal 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>	750	6.2
<i>Grilled fresh chicken fillet with vegetables and Aioli sauce</i>		
<b>CHICKEN BREAST WITH POTATO PUREE</b>	830	6.9
<i>Fresh chicken breast with potato puree, and cream with mushrooms, thyme and curry</i>		
<b>TRUFFLE BURGER</b>	980	8.1
<i>Homemade burger bun with sesame, special veal burger, caramelized onions, Cheddar cheese and truffle sauce. Served with baby potatoes and mushrooms.</i>		
<b>SALTIMBOCCA alla ROMANA <sup>New</sup></b>	900	7.5
<i>Fresh pork scallops, pan cooked with crudo ham and sage and served with potato puree</i>		
<b>VEAL ENTRECOTE WITH MUSHROOMS <sup>New</sup></b>	1200	10.0
<i>Fresh veal entrecote baked in oven with mushrooms, cream and Grana cheese</i>		
<b>LAMB TRIO</b>	1300	10.8
<i>Our specialty! Fresh lamb of the region, cooked in 3 ways:</i>		
<i>- Grilled ribs,</i>		
<i>- Shoulder, slow-cooked for 10 hours,</i>		
<i>- Grilled shish kebabs.</i>		
<i>Served with potato tart, marinated mushrooms and lamb juice.</i>		
<b>VEAL FILLET</b>	1490	12.4
<i>Fillet from fresh veal of the region, served with baby potatoes, caramelized onions &amp; carrots, and veal 'au jus' sauce.</i>		
<b>VEAL TAGLIATA <sup>New</sup></b>	1490	12.4
<i>Fillet from fresh veal of the region, grilled and sliced over arugula, Grana cheese, and sweet balsamic vinegar</i>		
<b>SALMON FILLET</b>	1350	11.2
<i>Grilled salmon fillet served with quinoa and tomatoes salad and avocado cream</i>		
<b>SEA BASS FILLET 'AQUA PAZZA'</b>	1350	11.2
<i>Fresh sea bass fillet with a crust of chips served in tomato sauce with olives, capers and herbs</i>		

### To be shared

<b>ARTIGIANO STEAK</b>	470 / 100 gr	3.9 / 100 gr
<i>Super steak served in hot grill plate with mushrooms, and baby potatoes. Specialty of the house.</i>		
<b>GRILLED MEAT PLATTER</b>	4500	37.5
<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>1000</b>
<i>Sangiovese / Toscana IT / 2016 / Alc: 13%</i>		
<b>CHIANTI BANFI</b>		<b>2200</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>300</b>	<b>1200</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>1000</b>
<i>Pinot, Chardonnay / Toscana IT / 2016 / Alc: 13%</i>		

## House Wine

Glass of house wine ( <i>red and white</i> )		<b>300</b>
House wine <b>0.5 l</b> ( <i>0.5 l, red and white</i> )		<b>600</b>

## Beers

Stella Artois Spin	<i>0.25 l blonde</i>	<b>200</b>
Stella Artois Spin	<i>0.5 l blonde</i>	<b>400</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>180</b>
Refreshments	<i>0.33 l Ice Tea/ Lemon &amp; Orange Soda</i>	<b>200</b>
Red bull	<i>0.25l</i>	<b>350</b>

