



ARTIGIANO



artigiano_tirane



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Starters

	Lek	Eur
ROSEMARY FOCACCIA	250	2.1
<i>Flat bread with rosemary, extra virgin olive oil.</i>		
SESAME FOCACCIA	250	2.1
<i>Flat bread with sesame and Grana cheese.</i>		
FETA CHEESE FOCACCIA	390	3.3
<i>Flat bread with feta cheese and oregano</i>		
FOCACCIA WITH CHEESE & TOMATO	390	3.3
<i>Flat bread with tomatoes, feta cheese, basil, garlic oil.</i>		
FOCACCIA WITH MOZZARELLA & GRANA	430	3.7
<i>Flat bread with mozzarella, Grana cheese, garlic oil.</i>		
BRUSCHETTE WITH BURRATA & CRUDO	490	4.2
<i>With crudo ham and mozzarella Burrata (stracciatella)</i>		
CLASSIC BRUSCHETTE MIX	390	3.3
- Toasted bread, tomatoes, feta cheese, basil, garlic oil.		
- Toasted bread, baked Mozzarella, garlic oil.		
MEDITERRANEAN BRUSCHETTE MIX	430	3.7
- Toasted bread, tomatoes, Fior Di Latte, olives, capers, basil.		
- Toasted bread, tomatoes, Fior Di Latte, marinated mushrooms.		
CORNBREAD BRUSCHETTE	350	3.0
<i>Traditional corn bread with walnut ricotta, peppers, tomatoes.</i>		

Salads

RUCOLA & GRANA	490	4.2
<i>Arugula, cherry tomatoes, Grana, sweet balsamic vinegar glaze.</i>		
SALAD OF CRETE	470	4.0
<i>Tomatoes, onions, olives, cucumbers, croutons, lettuce, feta cheese</i>		
CAESAR SALAD	540	4.6
<i>Lettuce, chicken breast, garlic croutons, corn, Grana cheese and Caesar dressing.</i>		
DETOX SALAD	540	4.6
<i>Mixed arugula, Iceberg and spinach, with avocado, roasted pumpkin seeds, sesame with yoghurt cream dressing.</i>		
ARTIGIANO SALAD	540	4.6
<i>Mixed arugula and lettuce, chicken breast, orange, celery, walnuts, Gorgonzola, honey & mustard dressing.</i>		
QUINOA SALAD ^{New}	670	5.7
<i>Red and white quinoa, chicken fillet marinated in soya and ginger, avocado, red and yellow peppers, chickpeas, sesame</i>		
SHRIMPS AND AVOCADO SALAD	670	5.7
<i>Mixed green leaves, shrimps, avocado, strawberries, cherry tomatoes and sweet balsamic glaze</i>		
RUCOLA, BURRATA, CRUDO	790	6.8
<i>Arugula, 1 mozzarella Burrata with milky heart, crudo ham, Grana, cherry tomatoes, sweet balsamic glaze</i>		

— Deliciose Appetizers —

	Lek	Eur
SAUTEED CHAMPIGNONS	540	4.6
<i>Champignons mushrooms sautéed in pan with butter and garlic, Served with Grana flakes</i>		
SPRING ROLLS	540	4.6
<i>Crispy pastry rolls filled with chicken and vegetables. Served with sweet chili sauce.</i>		
BEEF SPRING ROLLS <small>New</small>	580	5.0
<i>Crispy pastry rolls filled with beef and vegetables. Served with sweet chili sauce.</i>		
PROSCIUTTO CROQUETTES <small>New</small>	520	4.4
<i>Croquettes with prosciutto crudo and béchamel (5 pieces) Served with curry and thyme sauce</i>		
CHICKEN CROQUETTES	520	4.4
<i>Croquettes with chicken and spices and sweet chili sauce (5 pieces)</i>		
POTATO WEDGES	390	3.3
<i>Homemade wedges marinated with spices and served with its accompanying sauce</i>		
BABY POTATOES WITH TRUFFLE	490	4.2
<i>Baby potatoes baked in oven with truffle cream, Grana cheese, butter and rosemary</i>		
FETA CHEESE WITH HONEY	490	4.2
<i>Feta cheese wrapped in pastry, baked with sesame and honey.</i>		
SEASONAL VEGETABLES	450	3.8
<i>Vegetables of the season marinated with butter and garlic</i>		
BRESAOLA WITH PHILADELPHIA <small>New</small>	950	8.1
<i>Cured Italian veal ham (bresaola) with Philadelphia cream, arugula, Grana and green apples</i>		
ITALIAN MIX 1050	9.0 (medium)	1550 13.3 (large)
<i>Assorted Italian cheeses and salumi, served with homemade apple and ginger jam.</i>		

— Traditional Appetizers —

TAVË DHEU	500	4.3
<i>Traditional Albanian appetizer with veal, ricotta (gjizë), peppers, tomatoes. Baked in wood fired oven.</i>		
VEGGIE BALLS (QOFTE)	490	4.2
<i>Vegetable balls with feta cheese (5 pieces). Served with creamy yoghurt sauce.</i>		
TRADITIONAL SPINACH PIE	490	4.2
<i>Traditional spinach pie with feta cheese. Baked in wood fired oven.</i>		
BAKED FETA CHEESE	470	4.0
<i>Baked with tomatoes, onions, peppers and oregano.</i>		
HOMEMADE VEAL SAUSAGES <small>New</small>	700	6.0
<i>Prepared with 100% fresh veal meat, Baked and served with potato puree</i>		

Sea Appetizers

	Lek	Eur
FISH CROQUETTES <i>New</i>	550	4.7
<i>Sea bass and potato croquettes, with sesame crust and pink sea sauce (5 pieces)</i>		
SHRIMPS WITH OUZO	1000	8.6
<i>Pan of shrimps cooked in pink sauce with ouzo and sage</i>		
SEA FOOD SALAD <i>New</i>	1250	10.7
<i>Marinated shrimps, calamari, octopus and mussels in extra virgin olive oil, lemon and garlic. Served cold</i>		
GRILLED OCTOPUS	1400	12.0
<i>Grilled fresh octopus of the region with baby potatoes, black olives, cherry tomatoes and Romesco sauce</i>		

Burgers

**Burgers are served 12:00 - 19:00*

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

DELUXE BURGER	450	3.8
<i>Homemade burger bun, 100% fresh beef burger, cheese, tomatoes, pickles and lettuce.</i>		
CHICKEN BURGER	450	3.8
<i>Homemade burger bun, chicken fillet, Gorgonzola cheese, tomatoes and lettuce</i>		
TRUFFLE BURGER	1050	9.0
<i>Homemade burger bun with sesame, special veal burger, Crispy bacon, caramelized onions, Cheddar and truffle sauce. Served with baby potatoes and mushrooms.</i>		
VEGETARIAN BURGER	450	3.8
<i>Homemade burger bun, burger with vegetables, grilled mushrooms, avocado and tomatoes</i>		
ARTIGIANO CLUB SANDWICH	550	4.7
<i>Club sandwich with chicken breast, bacon, cheese, lettuce, tomatoes and mayonnaise. Served with homemade fries and sauces</i>		

Soups

ORGANIC CHICKEN SOUP	420	3.6
<i>Creamy soup with fresh, free raised chicken, and vegetables</i>		
VEGETABLES SOUP	370	3.3
<i>Creamy vegetables soup served with garlic croutons</i>		
CHEF'S SOUP	520	4.4
<i>Specialty! Creamy celeriac soup with chestnuts, brown butter and salted cracker; Served inside its own tuber.</i>		
SEA FOOD SOUP <i>New</i>	650	5.6
<i>Specialty! Soup with fish, shrimps, calamari, octopus, mussels and tomato sauce. Served with garlic bread</i>		

Homemade Raviolis

	Lek	Eur
RAVIOLI ITALIA	580	5.0
<i>Homemade green raviolis filled with ricotta & spinach, with fresh tomato, fresh mozzarella and basil.</i>		
TRUFFLE RAVIOLI	720	6.2
<i>Homemade ravioli filled with ricotta & spinach, with creamy truffle sauce</i>		
CHEF'S RAVIOLI <small>New</small>	800	6.9
<i>Homemade raviolis filled with ricotta & walnuts, with grilled shrimps, mushrooms over a spinach cream</i>		
AGNOLOTTI ALLA FIORENTINA	800	6.9
<i>Homemade pasta filled with meat (from T-Bone part) Porcini mushrooms sauce, crispy sage and Grana flakes</i>		

Sapori Pasta

LASAGNA	600	5.1
<i>Homemade lasagna with Bolognese sauce of 100% fresh beef of the region and béchamel cream.</i>		
TAGLIATELLE ALFREDO	720	6.2
<i>Homemade tagliatelle with chicken breast, Champignon mushrooms, spinach and white Alfredo sauce</i>		
STROZZAPRETI WITH SAUSAGE	720	6.2
<i>Short pasta with homemade veal sausage and Napoli tomato sauce.</i>		
PAPPARDELLE WITH SALMON <small>New</small>	820	7.0
<i>Homemade fresh pappardelle with 2 colors, salmon, peas, cherry tomatoes and dill</i>		
SEAFOOD LINGUINE	950	8.1
<i>Linguine with shrimps, calamari, octopus, cuttlefish, mussels and cherry tomatoes</i>		
RISOTTO WITH VEGETABLES AND CHICKEN	770	6.6
<i>Risotto with different vegetables of the season grilled chicken fillets and Grana petals</i>		
RISOTTO WITH SALMON AND SHRIMPS	900	7.7
<i>Risotto with salmon, shrimps, cherry tomatoes butter and Grana cheese</i>		

Pasta Trio

PASTA TRIO	1490	12.8
<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
CHICKEN FILLET WITH VEGETABLES	780	6.7
<i>Grilled fresh chicken fillet with vegetables and Aioli sauce</i>		
CHICKEN BREAST WITH POTATO PUREE	850	7.3
<i>Fresh chicken breast with potato puree, and cream with mushrooms, thyme and curry</i>		
TRUFFLE BURGER	1050	9.0
<i>Homemade burger bun with sesame, special veal burger, Crispy bacon, caramelized onions, Cheddar and truffle sauce. Served with baby potatoes and mushrooms.</i>		
SALTIMBOCCA alla ROMANA ^{New}	930	8.0
<i>Fresh pork scallops, pan cooked with crudo ham and sage and served with potato puree</i>		
VEAL ENTRECOTE WITH MUSHROOMS ^{New}	1250	10.7
<i>Fresh veal entrecote baked in oven with mushrooms, cream and Grana cheese</i>		
LAMB TRIO	1400	12.0
<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>		
VEAL FILLET	1520	13.1
<i>Fillet from fresh veal of the region, served with baby potatoes, caramelized onions & carrots, and veal 'au jus' sauce.</i>		
VEAL TAGLIATA	1520	13.1
<i>Fillet from fresh veal of the region, grilled and sliced over arugula, Grana cheese, and sweet balsamic vinegar</i>		
SALMON FILLET	1400	12.0
<i>Grilled salmon fillet served with quinoa and tomatoes salad and avocado cream</i>		
SEA BASS FILLET 'AQUA PAZZA'	1400	12.0
<i>Fresh sea bass fillet with a crust of chips served in tomato sauce with olives, capers and herbs</i>		

To be shared

ARTIGIANO STEAK	4800 / kg	41.3 / kg
<i>Super steak served in hot grill plate with mushrooms, and baby potatoes. Specialty of the house.</i>		
GRILLED MEAT PLATTER	4700	40.5
<i>Grilled meat platter for 3-4 people:</i>		
<i>Veal fillets, chicken fillets, lamb ribs and homemade veal sausages.</i>		
<i>Served on hot iron plate with baby potatoes.</i>		

Red Wines

	Glass	Bottle
ARENILE	350	1650
<i>Montepulciano / Abruzzo IT / 2017 / Alc: 13%</i>		
PRIMITIVO PEPE NERO	500	2500
<i>Primitivo/ Salento IT/ 2016/ Alc: 13.5%</i>		
CHIANTI BANFI 375 ml		1100
<i>Sangiovese / Toscana IT / 2016 / Alc: 13%</i>		
CHIANTI BANFI		2200
<i>Sangiovese / Toscana IT / 2016 / Alc: 13%</i>		
KANTINA ARBËRI		2800
<i>Kallmet / Rrëshen AL / 2012 / Alc: 13,5%</i>		

White Wines

	Glass	Bottle
TERRE SABELI	350	1500
<i>Trebbiano / Abruzzo IT / 2017 / Alc: 12.5%</i>		
FARINA PINOT GRIGIO	350	1750
<i>Pinot Grigio / Friuli IT / 2017 / Alc: 12.5%</i>		
GRECO DI TUFO	600	3000
<i>San Gregorio/ Campania IT / 2019/ Alc: 12.5%</i>		
PROSECCO DOGARINA	400	1800
<i>Millesimato / Treviso IT / 2017 / Alc: 11%</i>		
LE RIME 375 ml		1100
<i>Pinot, Chardonnay / Toscana IT / 2016 / Alc: 13%</i>		

House Wine

Glass of house wine (<i>red and white</i>)		330
House wine 0.5 l (<i>0.5 l, red and white</i>)		660

Beers

Stella Artois Spin	0.25 l blonde	240
Stella Artois Spin	0.5 l blonde	480
Korca	0.33 l blonde/dark	250
Heineken	0.33 l blonde	300
Heineken	0.33 l 0% alcohol	300
Paulaner	0.5 l Weisse	450
Baladin Artizanale	0.33l Nazionale/ Leon/ Nora/ Isaac	750

Drinks

Qafshatama/Glina water	0.5 l	100
Qafshatama	0.75 l	220
San Pelegrino	0.75 l	300
Fizzy drinks	0.25l Coca Cola/ Fanta/ Schweppes	190
Refreshments	0.33 l Ice Tea/ Lemon & Orange Soda	210
Red bull	0.25l	350

