

# MATERIA SOLIDIDA



## MENU. À LA CARTE INGREDIENTS ARE THE PROTAGONIST

### FIRST ACT *Purity*

#### TASTE OF CINTA SENESE D.O.P. PRODUCTS 1100

Salame, Finocchiona, Prosciutto Crudo, Served with Berat Olives in Aglio Olio Peperoncino marination and warm Focaccia Bites

#### TASTE OF PRESIDIO SLOW FOOD PRODUCTS 1600

Prosciutto di Grigio, Mortadella di Prato, Salame di Grigio with Berat Olives in Aglio Olio Peperoncino marination.

#### TASTE OF SALUMI E FORMAGGI 950

A mix of Cured Meat and seasonal Cheese DOP from the Italian Lands served with warm Focaccia Bites, Berat Olives stirred in Aglio, Olio e Peperoncino marination and Organic Jams.

### THE BASIC *i Fritti*

#### OLIVE ASCOLANE 350

Ascolana Olives (stuffed veal meat)

#### POTATO CROCCHETTE 450

with Smoked Scamorza Cheese, Garlic and Parsley Mayonese

#### CALZONCINI POMODORO E MOZZARELLA 450

Mini Fried Calzoni filled with fresh tomatoe sauce and mozzarella

#### FRENCH FRIES 350

Add Parmesan with Parsley and Truffle Mayonese for 150 Lek

### SECOND ACT *Starter*

#### ITALIAN MEATBALL 590

Italian Meatball in Tomato Sauce with Grated Parmesan

#### CHEF'S SALAD 600

Rocket Salad with Fennel, Oranges, Berat's Olives and Red onion in Home made Sweet and Sour Sauce. Add **Mozzarella Fior di Latte** for 300 LEK

#### BRESAOLA DELLA VALTELLINA 1350

Punta d'Anca Bresaola DOP served with home made preserved mushrooms, wild Rocket and parmesan.

#### BURRATA CON PANZANELLA TOSCANA 1200

Burrata with Panzanella Toscana, Basil Oil, Cucumber, Red Onion

#### SIGNATURE | PROSCIUTTO CRUDO E MELONE WITH TRUFFLE BURRATA 1350

Crudo Ham and Melon, Truffle Stracciatella di Burrata

### THIRD ACT *Pasta Fresca*

#### RIGATONI BOLOGNESE 900

Rigatoni with fresh Beef Ragù sauce and Smoked Scamorza cheese

#### ALLA NORMA / NORMA SBAGLIATA 850

Caserecce with Aubergine, Tomato Sauce, Ricotta Cream, Parmesan  
**Sbagliata: with Spicy Sausage for 150 LEK**

#### ORECCHIETTE CON CREMA DI ZUCCHINE 800

Zucchine, Mandorle, Pecorino, Olio al Limone

#### SIGNATURE | TONNARELLO CACIO E PEPE AL TARTUFO 1150

Tonnarello (Artesan Spaghetto) with Cheese, Black Pepper and Truffle  
**Add fresh Summer Truffle for 250 lek**

### FOURTH ACT *Main Show*

#### POLLO ALLA CACCIATORA 1300

Fresh organic local Chicken cooked with mushrooms, peppers and olives

#### ITALIAN POLPETTE MAIN 850

Italian Meatball in tomato sauce with grated Parmesan

#### SEPPIE WITH PEAS AND POTATOES 1550

Mediterranean Squid with peas and potatos

#### COTOLETTA ALLA MILANESE 1150

Chichen Milanese served with salad, datterini tomatoes and Parmesan

#### VEGAN DELIGHT 950

Vegan Lentils and Aubergine croquette with cous cous, peas, cucumber and carrots  
spaghetti, pickled red cabbage mustard and balsamic dressing

### FINAL ACT *Lust Show*

#### TIRAMISU DI NONNA 600

Tiramisu served in Martini Glass with Granma Special Recipe

#### LEMON MIMOSA CAKE 500

Vanilla sponge with Lemon diplomatic Cream and Limoncello Syrup

#### AFFOGATO AL CAFFE 400

Vanilla ice-cream with coffee

For any food intolerance and allergies please inform your Waiter  
Kitchen closes at 10.30 PM

**PAIN+ED BLACK**

RRUGA HAJDAR HIDI 5-8, TIRANA 1001 - BEHIND UFO ARCHITECTURE



# THE FAVOURITE LA FOCACCIA

## ITALIAN SELECTION

<b>LA CLASSICA</b>	490
Cooked Ham, Sliced Mild Cheese, Home Made Mayonnaise topped with Lattuce	
<b>TRICOLORE</b>	550
Tomatoes, Mozzarella, Wild Rocket and Home Made Mayonnaise	
<b>MIMI'</b>	790
Truffled Stracciatella di Burrata, with Mortadella Bologna	
<b>GIULIETTA</b>	790
Gorgonzola Cream, Sun Dried Tomatoes and fresh wild Rocket with Prosciutto Crudo	
<b>ROMEO</b>	790
Gorgonzola Cream, Sun Dried Tomatoes and fresh wild Rocket with Spianata Piccante	
<b>ROSALIA</b>	750
Home made Sicilian pesto, wild fresh Rocket, Fried Aubergine, Mozzarella	
<b>FILOMENA</b>	700
Zucchini cream, Spianata Calabria, Smoked Scamorza Cheese	
<b>ALBA</b>	750
Eggs and Home made Black Truffle Mayonnaise, Sliced Mild Cheese, Cooked Ham	
<b>CRISTOFORO</b>	750
Tuna, Tomatoes, Lettuce, Home Made Mayonnaise	

### ADD YOUR EXTRA TOPPING

CRUDO HAM	150	MOZZARELLA FIOR DI LATTE	300
COOKED HAM	150	SCAMORZA CHEESE	150
MORTADELLA BOLOGNA	150	STRACCIATELLA DI BURRATA	400
ITALIAN SALAMI	150	GOUDA CHEESE	150
SPIANATA CALABRA	150		

### PORK FREE

CHIKEN PARIZIER 150 | BRESAOLA DELLA VALTELLINA 400 | BEEF & TURKEY PARIZIER 150

**NOW ALSO ON DELIVERY  
ON YOUR FAVOURITE FOOD APP**

# PAIN+ED BLACK



## MENU SFIZIOSO

THE BASE OF THE ITALIAN TRADITION

### THE SIMPLICITY *Little Corner*

<b>OLIVE DI BERAT</b>	150
Marinated in Aglio olio e Peperoncino Sauce	
<b>HOUSE POPCORN</b>	150
In truffle infusion	

### THE BASIC *i Fritti*

<b>OLIVE ASCOLANE</b>	350
Ascolana Olives (stuffed veal meat) - 6 pcs	
<b>POTATO CROCCHETTE</b>	450
with Smoked Scamorza Cheese, Garlic and Parsley Mayonese - 6 pcs	
<b>CALZONCINI POMODORO E MOZZARELLA</b>	450
Mini Fried Calzoni filled with fresh tomatoe sauce and mozzarella - 4 pcs	
<b>FRENCH FRIES</b>	350
Add Parmesan with Parsley and Truffle Mayonese for 150 Lek	

### THE CLASSIC *il Tramezzino*

<b>TRAMEZZINO GOLD</b>	450
Eggs and Home Made Black Truffle Mayonnaise	
<b>IL TORINESE</b>	450
Cooked Ham, Fresh Mushroom under oil, Sliced Mild Cheese with Mayonnaise	
<b>L'ITALIA</b>	450
Tomatoes, Mozzarella, Oregano and Home made Mayonnaise	

### THE ORIGINAL *i Taglieri*

<b>THE CHEESE BOARD</b>	1700
A travel through Italy based on his most characteristic and typical cheese This Selection includes Gorgonzola, Pecorino Sardo and Grana Padano. The board is accompanied by organic jam	
<b>TAGLIERE SALUMI E FORMAGGI</b>	1800
A mix of Cured Meat and seasonal Cheese DOP from the Italian Lands served with warm Focaccia Bites and Organic Jams.	

### THE JOURNEY *i Taglieri Premium*

<b>CINTA SENESE</b>	2100
A selection of Pure Cinta Senese Cured Meat composed by Prosciutto Crudo IGP, Finocchiona IGP, Wild Board Salame. Served with Berat Olives stirred in Aglio, Olio e Peperoncino marination and Bites of Warm home Made Focaccia.	
<b>PRESIDIO SLOW FOOD</b>	3200
A Selection of authorized Italian cured meat that deserved the Presidio Slow Food Stamp composed by Prosciutto Crudo di Grigio, Mortadella Di Prato, Salame di Grigio. Served with Berat Olives stirred in Aglio, Olio e Peperoncino marination and Bites of Warm home Made Focaccia.	

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