



ABA TWENTY FIRST

FINE RESTAURANT

Quality without compromise.

Research, Experience, Attention.

We favor a controlled, short food supply chain. Fish from our sea, organic vegetables from our lands. While products change seasonally, identity stays the same.

We indulge in the most authentic and healthy products: the excellence of the Italian Extra Virgina Olive Oil and pasta from Pastificio Monograno Felicetti, who has selected the finest grains since 1908.

We stand for Ethical and Sustainable: that is why we only care for certified and guaranteed meat from Italy.

This is our Philosophy. Savor it slowly.

Tasting menu

A 5 course itinerary narrated and shared with the Chef | 8000 ALL

STARTERS

- Snapper carpaccio, cold panzanella broth | 1800 ALL
Red shrimp, smoked buffalo mozzarella, sun-dried tomato oil | 2100 ALL
Small radish ravioli, wild salmon, dill, granny smith | 1900 ALL
Marango beef carpaccio, black currant sauce, toasted seeds | 2400 ALL
Roasted artichokes, goat cheese, 25-years aged balsamic vinegar | 1800 ALL

FIRST COURSES

- Spaghetti "Pastificio Felicetti", "pesto Trapanese", cuttlefish | 1900 ALL
Chestnut tortelli filled with "baccalà mantecato, chickpea broth | 1900 ALL
Pacote "Senatore Cappelli", mantis shrimp, candied lemon | 1900 ALL
Risotto "Pila Vecia Ferron", marinated langoustine, black garlic purée, caper leaves | 2100 ALL
Marango beef Agnolotti, Parmigiano Reggiano Vacche Rosse cheese foam | 2100 ALL

MAIN COURSES

- Steamed John Dory, fermented spicy radicchio | 3500 ALL
Charcoal grilled black cod, spinach, yuzu kosho sauce, fig leaf oil | 3800 ALL
Wild Grouper, Mediterranean smoked broth | 3500 ALL
Marango beef tenderloin, red wine demi-glace | 4000 ALL
Roasted cauliflower, smoked greens, walnut cream | 1600 ALL

All fresh pasta are home-made

Add Alba White Truffles at 850 lekë/g, minimum 3g

6% SERVICE FEE