HAMË

ITALIAN RESTAURANT

ça do hamë?

Skano për menu digjitale
Scan for digital menu

Cosa Mangiamo? - Let's eat!

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"Hamë Restaurant Tirana" was opened in December 2023
in order to bring the geography of Italian cuisine in Tirana.

Based on the 30 years of experience of chef Ladi Duli in the
best restaurants in Sorrento, Tuscany & Milan, we have
collected the flavors that stand out in Italian cuisine and
we have created a corner with a variety of dishes...

Perfect for those who love accompanied Italian cuisine
with the unique cocktails of "Colonial Cocktails Tirana",
opened by Ilir Dushkaj in February 2012
after an 11 year experience in Milan!

Please consult the waiter for each product that can cause allergies.

HAMË MESORE PËR QEF - ENJOYING THE MIDDLE DISH

1. CAPRESE buffalo cheese, fresh tomatoes, fresh basil	780 ALL
2. INSALATA DI POLIPO E PATATE octopus, boiled potatos, parsley	1100 ALL
3. CRUDO E BURRATA raw ham, burrata	1590 ALL
4. VITELLO TONATO roasted veal carpaccio, tuna sauce, sicilian capers, anchoves	1150 ALL
5. CARPACCIO DI CARNE raw veal carpaccio, arugula, parmesan cheese, lemon	1100 ALL
6. ANTIPASTO DI SALUMI E FORMAGGI mix of cheese, salami, ham	1800 ALL
7. MELANZANE ALLA PARMIGIANA eggplants, chef's tomato sauce, mozzarella, basil	850 ALL

HAMË SUPË PËR FILLIM - START WITH A SOUP

8. MINESTRONE DI VERDURE different seasonal vegetables	390 ALL
9. ZUPPA DEL GIORNO	450 ALL

HAMË GJETHE ME SHIJE - TASTEFUL LEAVES

10. INSALATA "HAME" (della casa) mix of green salad, oranges, avocado, mango	790 ALL
11. INSALATA RUCOLA GRANA E POMODORINI arugla, grana cheese, cherry tomatoes	590 ALL
12. INSALATA DI POLLO mix of green salad, tomatoes, grilled chicken fillet	1190 ALL

HAMË SI ITALIANËT - LIKE ITALIANS

13. SPAGHETTI ALLA CARBONARA olive oil, pecorino cheese, egg's yolk, guanciale, black pepper	880 ALL
14. RIGATONI ALL'AMATRICIANA olive oil, chef's tomato sauce, garlic, guanciale, pecorino cheese, pepper, pepperoni	850 ALL
15. PACCHERI MISTO DI MARE (PASTA DEL PRESIDENTE) olive oil, tomatoes, shrimps, squid, moscardini	1290 ALL
16. RISOTTO AI PORCINI olive oil, porcini mushrooms, garlic, parsley, parmesan cheese	1100 ALL
17. TAGLIATELLE CON CALAMARETTI olive oil, garlic, parsley, small squid	990 ALL
18. PASTA SALSICCIA E CARCIOFI fresh sausage, arginine, garlic, parsley	970 ALL
19. SPAGHETTI AGLIO, OLIO E PEPPERONCINO olive oil, garlic, parsley, chili pepper	650 ALL
20. PAPPARDELLE AL RAGÙ CINGIALE homemade bolognese ragù	1250 ALL

HAMË ME KËMBË NË TOKË - LIKE BUTCHERMEN

21. CONTROFILETTO BLACK ANGUS (250gr) grilled counter fillet	2650 ALL
22. SCALOPPINA ALLA SORRENTINA beef, white wine, water, mozzarella, basil, fresh tomatoes	1650 ALL
23. MILANESE DI VITELLO milanese cutlet	1750 ALL
24. TAGLIATA TOSCANA counter fillet, rocked salad, parmigiano	2600 ALL
25. COSTOLETTA DI VITELLO veal cutlet	1750 ALL
26. SCALOPPINA DI POLLO AL' LIMONE chicken, lemon juice, olive oil	1190 ALL



HAMË SI PESHKATARË - LIKE FISHERMEN

27. FILETTO DI BRANZINO ALLA SICILIANA fillet of sea bass, olives, capperi, garlic, olive oil, parsley	1650 ALL
28. FILETTO DI ORATA ALLA GRIGLIA	1600 ALL
29. FRITTURA DI CALAMARI E ZUCCHINE squid, green zucchini	1550 ALL



HAMË PËR SHOQËRI - TO ACCOMPANY

30. PATATE AL FORNO baked patatoes	450 ALL
31. INSALATINA mixed green leaves	450 ALL
32. MISTO DI VERDURE SALTATE IN PADELLA mixed vegetables in the pan	450 ALL

HAMË PINSA SI ROMAK - PINSA AS IN ROME

33. PINSA CAPRESE — 950 ALL

chef's tomatoe sauce, mozzarella cheese, stracciatella cheese, cherry tomatoes, basil, home seasoning

34. PINSA DIAVOLA — 950 ALL

chef's tomatoe sauce, mozzarella cheese, spianata calabrese, home seasoning

35. PINSA MARGHERITA — 650 ALL

chef's tomatoe sauce, mozzarella cheese, basil



36. PINSA CRUDO — 950 ALL

chef's tomato sauce, mozzarella cheese, crudo

37. PINSA SPECK — 950 ALL

chef's tomatoe sauce, mozzarella cheese, speck

38. PINSA STRACCIATELLA — 950 ALL

chef's tomatoe sauce, mozzarella cheese, stracciatella cheese

HAMË ËMBËL PËR SHPIRTIN - TO SWEETEN THE SOUL

39. TIRAMISÚ — 450 ALL

40. TORTINO DI MELE — 650 ALL

apple pie

Ask for the wine menu
to explore our selected bottles!

Scan the QR code to write us
a review on Tripadvisor.


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