



*Welcome to Don Alfonso 1890 at Palazzo Versace Macau
Our philosophy of Italian cuisine is deeply rooted in family traditions
and the rich culinary heritage of Sorrento, Italy.*

*Inspired by Chef Alfonso Iaccarino, we pay homage to the cultures, values and traditions of
south of Italy to create a multi-sensory dining experience, while also practicing and
advocating sustainability.*

*Out of a profound respect for this philosophy, Chef Federico Pucci sources fresh ingredients
from the Don Alfonso organic farm – Le Peracciole – in Italy.*

*Our selection of fresh seafood and premium meats are carefully sourced
from selected suppliers who provide the best quality products available.*

*Don Alfonso cuisine born from the land, will continue to advocate and implement practices
out of a deep respect for our environment
promoting to create better awareness for the food and beverage industry.*

歡迎光臨 Palazzo Versace 澳門的當奧豐素 1890
我們堅守意大利家庭美食的傳統，致力傳承索倫托豐富的烹飪文化精髓。

在傳奇名廚 Alfonso Iaccarino 的啟發下，餐廳傾力打造多感官用餐體驗
向意大利南部的文化、價值及傳統致敬，並落實可持續發展理念。

為貫徹餐廳的餐飲宗旨
Federico Pucci 主廚特從意大利當奧豐素自家有機農場 Le Peracciole
搜羅時令新鮮果蔬。

我們亦與優質食材供應商合作，臻選新鮮海鮮和頂級肉類。

當奧豐素佳餚美饌，皆源於土地，我們對大自然心懷敬仰
未來將繼續堅守負責理念，引領餐飲行業的可持續發展。

Buon Appetito

Antipasti
頭盤

L'Orto Biologico

*Organic vegetables, Horseradish ice cream with Mushroom Raviolini,
Honey and Vinegar sauce*

有機蔬菜、辣根雪糕配蘑菇意式餃子及蜂蜜醋汁

328

L'Uovo

Burrata foam, Slow cooked Egg and Black Truffle

泡沫水牛芝士、慢煮流心雞蛋及黑松露

488

L'Astice Blu Bretonne

Brittany blue Lobster, Mushroom, Potato and Black Truffle

意式布列塔尼藍龍蝦配蘑菇、薯仔及黑松露

588

Vitello tonnato

*Piemontese veal, Mediterranean Tuna tartar, Kristal caviar
with Capers from Punta Campanella*

意大利牛仔肉、地中海吞拿魚他他、晶鑽魚子醬及意大利酸豆

528

Anatra

Duck, Hazelnut, Pomegranate reduction and Celeriac puree

鴨胸、榛子、濃縮石榴汁及芹菜根蓉

388

(Add black truffle \$228)

(額外附加黑松露 \$228)

Please inform our service staff of any food allergies or dietary requirements.

如有任何食物過敏或餐飲限制，請提前告知我們的服務員。

All prices are in MOP, subject to 10% service charge.

所有標價均以澳門元為單位，並需加收 10% 的服務費。

Primi piatti

前菜

Strascinati di Nonno Ernesto

Grandfather's Ernesto Strascinati, Traditional Cannelloni pasta rolls stuffed with Eggplant, smoked Scamorza cheese and San Marzano tomato sauce
爺爺祖傳秘方 - 傳統意粉卷釀茄子、煙燻斯卡莫扎芝士及聖馬札諾番茄醬

288

Tagliolini al Tartufo Nero

Handmade Tagliolini Pasta with Black Truffle
手工製意大利麵配黑松露

488

Risotto

Risotto with Abalone and Sea urchin
鮑魚海膽意大利飯

488

Eliche di Gragnano

Eliche pasta from Gragnano, Pigeon ragout, Parmigiano foam and seasonal Mushrooms

螺旋意大利麵伴炖乳鴿肉醬配帕瑪森芝士泡沫及蘑菇

388

(Add black truffle \$228)

(額外附加黑松露 \$228)

Paccheri

Paccheri, Cacciucco reduction and seasonal Seafood

意式海鮮燴水管麵

(Dish to share)

(分享式前菜)

888

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Secondi piatti
主菜

Cernia, Patate e Zafferano

*Red spotted Grouper glazed with Saffron, Taggiasche olives
and various consistency of Potatoes*

東星斑配藏紅花汁、意大利橄欖及雜錦薯仔

528

Pescato del giorno con Erbe Mediterranee

Catch of the day with Mediterranean herbs, Razor clams and Caviar

是日海鮮配地中海香草、蜆子及魚子醬

588

Filetto in crosta di pane

*“Oberto” Fassona Beef Tenderloin and Guanciale in bread crust,
with chili Tomato and “salsa verde”*

麵包焗意大利法索里牛柳和豬臉頰、辣番茄及意大利青醬

888

L’Agnello

Baby lamb with Tropea Onion chutney and Mediterranean Flavour

地中海風味羊仔肉配茄子及意大利紅蔥頭醬

588

Casseroia all’Acqua Pazza

Casserole with Catch of the day, Lobster, Prawn, Scampi and shellfish

“Acqua Pazza” style

特色拿波里水煮鍋配是日海鮮、龍蝦、大蝦、小龍蝦及貝類

(Dish to share)

(分享式主菜)

1888

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Dolci
甜品

Selezione di Formaggi
Selection of Italian Cheese from the Trolley
自選精緻意大利芝士車
248

Il nostro Affogato
Our Affogato
意式咖啡雪糕
(To share for Two)
(二人份)
288

Il classico Babà Napoletano
The classic Napolitan Babà with Italian bubbles Sabayon
拿波里海綿蛋糕配意大利氣泡酒沙巴翁
248

La Riscoperta della Sfogliatella
The Rediscovery of pastry Sfogliatella
拿波里千層貝殼酥
148

Il nostro Tiramisu'
Our Tiramisu'
提拉米蘇
188

Il Gianduiotto
Gianduia Chocolate tribute
意大利榛子朱古力
188