



*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, our Chef Federico Pucci chooses  
the freshest seafood and the most premium meats carefully sourced  
from selected suppliers who provide the best quality products available,  
including ingredients from the Don Alfonso organic farm  
– Le Peracciole – in Italy.*

*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。

## Essenza d'Autunno

### **Vitello Tonnato**

*Piemontese Veal, Mediterranean Tuna Belly 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



### **L'Astice Blu Bretonne**

*Brittany Blue Lobster, Cauliflower and Plancton*  
意式布列塔尼藍龍蝦、椰菜花



### **Linguine ai Gamberi Rossi**

*Linguine with Red Prawn from Mazara del Vallo, Amalfi Lemon*  
扁麵伴西西里紅蝦及阿瑪爾菲檸檬



### **Tagliolini al Tartufo Bianco**

*Handmade Tagliolini Pasta with Parmigiano Reggiano,  
Tangerine Peel 15 Years and White Truffle*  
手工意大利麵配帕瑪森芝士、15年陳皮及白松露

**Additional Course (Supplement \$328)**

另加菜式 (需額外付加\$328)



### **Pescato del Giorno all'Acqua Pazza**

*Catch of the Day in Acqua Pazza Style with Assorted Shellfish*  
特色拿波里水煮是日海鮮配貝殼類海鮮

OR 或

### **Maiale Iberico**

*Iberian Pork Pluma with Jerusalem Artichoke*  
西班牙黑毛豬梅花肉配洋薑



### **Il Nostro Tiramisù**

*Our Tiramisù Semifreddo Style*

意式半凍提拉米蘇

**\$988**

**Wine Pairing +\$588**

搭配餐酒 +\$588

*Menu Essenza d'Autunno is limited to entire table*

此套餐供整桌客人享用

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 alcoholic beverages contain an alcohol concentration of more than 1.2%.”

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

“所有酒精飲料的酒精濃度達百分之一點二以上。所有標價均以澳門元為單位，並需加收 10%的服務費。

## Pranzo al Don Alfonso 1890

### Antipasti 頭盤

#### *Zuppetta di Ceci*

*Chickpea Soup, Rosemary and Parmigiano Reggiano*  
鷹嘴豆湯，迷迭香及帕瑪森芝士

#### *Scampo alla Puttanesca*

*Norwegian Scampi Langoustine, Puttanesca Sauce with  
Tomatoes, Capers, Anchovies and Olives (supplement \$158)*  
挪威海螯蝦，普塔涅卡汁伴番茄、酸豆、鯷魚柳及橄欖 (需額外付加\$158)

#### *Ricciola Affumicata*

*Smoked Yellowtail, Garlic Mayonnaise and Yogurt Sauce*  
煙燻油甘魚配蒜味蛋黃醬及乳酪汁

#### *Vitello Tonnato*

*Piemontese Veal, Mediterranean Tuna Tartar, Kristal Caviar  
with Capers from Punta Campanella (supplement \$128)*  
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  
(需額外付加\$128)

### Primi Piatti 前菜

#### *Pici Cacio & Pepe*

*Handmade Pici Pasta with Pecorino Cheese, Selection of Peppers  
and Tangerine Peel 15 Years*  
手工意大利麵配羊奶芝士、精選胡椒及陳皮

#### *Linguine ai Gamberi Rossi*

*Linguine with Red Prawn from Mazara del Vallo, Amalfi Lemon*  
扁麵伴西西里紅蝦及阿瑪爾菲檸檬

#### *Risotto*

*Risotto with Abalone and Sea Urchin (supplement \$158)*  
鮑魚海膽意大利飯 (需額外付加\$158)

#### *Pappardelle al Ragout*

*Handmade Pappardelle Pasta, Seasonal Mushrooms  
and Wagyu Beef Ragout (supplement \$88)*  
手工製意大利寬麵配和牛肉醬及蘑菇 (需額外付加\$88)

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## Secondi Piatti

### 主菜

#### *Pescato del Giorno all'Acqua Pazza*

*Catch of the Day in Acqua Pazza Style with Assorted Shellfish*  
特色拿波里水煮是日海鮮配貝殼類海鮮

#### *Tagliata di Tonno*

*Mediterranean Bluefin Tuna Belly Steak (supplement \$158)*  
地中海藍鱈吞拿魚腩 (需額外付加\$158)

#### *Maiale Iberico*

*Iberian Pork Pluma with Jerusalem Artichoke*  
西班牙黑毛豬梅花肉配洋薑

#### *Anatra*

*Mieral Duck, Foie Gras, Apple and Balsamic Vinegar 25 Years*  
*(supplement \$88)*  
鴨、鴨肝、蘋果、25年意大利黑醋  
(需額外付加\$88)

### 2 Courses

#### **Antipasti and Primi Piatti**

任意一款頭盤及任意一款前菜

**\$488**

### 2 Courses

#### **Antipasti and Secondi**

任意一款頭盤及任意一款主菜

**\$588**

### 3 Courses

#### **Antipasti, Primi Piatti and Secondi**

任意一款頭盤、一款前菜及一款主菜

**\$688**

\*\* Each set menu includes a cup of regular coffee or tea \*\*

\*\* 每款套餐包含一杯普通咖啡或茶 \*\*

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**Dolci**  
**甜品**

**Supplement \$128 - 需額外附加 \$128**

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

***Il classico Babà Napoletano***  
*The Classic Neapolitan Babà with Italian Bubbles Sabayon*  
拿波里海綿蛋糕配意大利氣泡酒沙巴翁

***La Riscoperta della Sfogliatella***  
*The Rediscovery of Sfogliatella Pastry*  
拿波里千層貝殼酥

***Il nostro Tiramisù***  
*Our Tiramisù Semifreddo Style*  
意式半凍提拉米蘇

***Il Gianduiotto***  
*Gianduaia Chocolate Tribute*  
意大利榛子朱古力

**Signature coffees**  
**招牌咖啡**

*Premium Coffee Bean Selection*  
優質咖啡選擇  
98

***Don Alfonso, Italy, Signature Blended***  
***Jamaica, Clifton Mount, Blue Mountain Grade 1***  
***Panama, Mama cata, Anaerobi Slow Dry Gesha***  
***Honduras, Padrino Morod Manor, Whisky Barrel Aged***

*\* Available in Moka Pot, Siphon and Pour-over*

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