



*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。

Antipasti
頭盤

L'orto Biologico

Seasonal Vegetables Garden and Pumpkin Consommé with Raviolini Del Plin
時令蔬菜、南瓜清湯及意式餃子

288

Tartar Di Scampi

Sicilian Langoustine Tartar, Jerusalem Artichoke and Black Truffle
生醃西西里海螯蝦、洋薑、黑松露

428

L'Astice Blu Bretonne

Brittany Blue Lobster, Cauliflower and Black Truffle
意式布列塔尼藍龍蝦、椰菜花及黑松露

588

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

488

Anatra

Mieral Duck Breast, Foie Gras, Apple and Balsamic Vinegar 25 Years
鴨胸、鴨肝、蘋果、25年意大利黑醋

388

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

Tagliolini al Tartufo Nero

Handmade Tagliolini Pasta with Black Truffle

手工製意大利麵配黑松露

488

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

328

Risotto

Risotto with Abalone and Sea Urchin

鮑魚海膽意大利飯

488

Eliche di Gragnano

Gragnano Eliche Pasta with Red Prawn from Mazara del Vallo and Burrata

那不勒斯螺旋意大利麵配紅蝦及布拉塔芝士

388

Pappardelle

Handmade Pappardelle Pasta, Pigeon Ragout

Parmigiano Foam with Black Truffle

手工製意大利寬麵伴焗乳鴿肉醬配帕瑪森芝士泡沫及黑松露

388

Strascinati di Nonno Ernesto

*Grandfather's Ernesto Strascinati, Traditional Cannelloni Pasta Rolls filled
with Mozzarella Cheese, Oxtail and San Marzano Tomato Sauce*

爺爺祖傳秘方 - 傳統意粉卷釀牛尾、馬蘇里拉芝士及聖馬札諾番茄醬

288

Paccheri

Paccheri, Cacciucco Reduction and Seasonal Seafood

意式海鮮燴水管麵

(Dish to Share for 2 – 4 Persons) (二至四人份)

888

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Secondi Piatti

主菜

Alfonsino alla Puttanesca

Splendid Alfonsino, Olives, Tomatoes and Capers
金目鯛配普塔涅卡汁伴番茄、酸豆、鯷魚柳及橄欖
428

L'Amadai

Amadai Tilefish with Beetroot and Caviar
甘鯛配紅菜頭及魚子醬
528

Filetto alla Rossini

"Oberto" Fassona Beef Rossini Style with Black Truffle
意大利法索里牛柳配鴨肝及黑松露
888

Cervo, Castagne e Melograno

Wild Deer, Chestnut and Pomegranate
野生鹿肉、栗子及石榴
528

Casseruola all'Acqua Pazza

Casserole with Catch of the Day, Lobster, Prawn, Scampi and Shellfish
"Acqua Pazza" Style (Dish to Share for 2 – 4 Persons)
特色拿波里水煮鍋配是日海鮮、龍蝦、大蝦、小龍蝦及貝類 (二至四人份)
1888

Maiale Iberico

Iberico Pork Rack (Dish to Share for 2 Persons)
西班牙黑毛豬肋眼肉 (二人份)
788

Bistecca alla Fiorentina

T-bone Fiorentina Style (Dish to Share for 2 – 4 Persons)
意大利 T 骨牛排配時令蔬菜 (二至四人份)
1688

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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 2 Persons) (二人份)
288

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
248

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

Il Nostro Tiramisù
Our Tiramisù Semifreddo Style
意式半凍提拉米蘇
188

Il Gianduiotto
Gianduaia Chocolate Tribute
意大利榛子朱古力
188

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