



*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任理念，引領餐飲行業的可持續發展。

Antipasti
頭盤

Orto Biologico

Seasonal Garden Vegetables and Carrot Consommé with Raviolini Del Plin

時令蔬菜、甘筍清湯及意式餃子

188

Ricciola Affumicata

Smoked Yellowtail, Garlic Mayonnaise and Yogurt Sauce

煙燻油甘魚配蒜味蛋黃醬及乳酪汁

288

L'Astice Blu Bretonne

Brittany Blue Lobster and Cauliflower

意式布列塔尼藍龍蝦及椰菜花

428

Vitello Tonnato

*Piemontese Veal, Mediterranean Tuna Belly Tartare, Kristal Caviar
and 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

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

Pici Cacio & Pepe

*Handmade Pici Pasta with Pecorino Cheese, Selection of Peppers
and Tangerine Peel Aged 15 Years*

手工意大利麵配羊奶芝士、精選胡椒及 15 年陳皮

288

Risotto ai Gamberi Rossi

Carnaroli Risotto with Red Prawn from Mazara del Vallo and Burrata Cheese
意大利飯配西西里紅蝦及布拉塔芝士

Allow 20 Minutes for Preparation 需 20 分鐘製作

428

Linguine all'Amatriciana

Artisanal Linguine, Organic Tomatoes, Chili and Guanciale

意大利扁麵、有機番茄、辣汁及豬臉頰

228

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

228

Ravioli

*Handmade Fresh Pasta Ravioli Filled with Beef Genovese Style
and Parmigiano Reggiano Foam*

手工意式餃子釀牛肉及帕瑪森芝士泡沫

268

Pasta Mista

Pasta Mista, Cacciucco Reduction and Seasonal Seafood

混合意大利麵，海鮮燉湯及時令海鮮

(Dish to Share for 2 person – 二人份 688)

(Dish to Share for 4 person – 四人份 888)

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Secondi Piatti

主菜

Sogliola

Sole, Roasted Leek, Honey Bean and Buffalo Mozzarella

比目魚配烤韭蔥、蜜豆及馬蘇里拉芝士

328

Alfonsino

Splendid Alfonsino with Fennel and Shellfish Guazzetto

金目鯛配意式海鮮汁、貝類及茴香

388

Filetto in Crosta di Pane

Wagyu Beef Tenderloin and Guanciale in Bread Crust,

with Chili Tomato and "Salsa Verde"

麵包焗和牛及豬臉頰配辣番茄和意大利青醬

688

Agnello

Baby Lamb from Aveyron with Seasonal Mushroom and Lardo di Colonnata

香煎法國羊仔肉配時令蘑菇

388

Maiale Iberico

Iberico Pork Rack (Dish to Share for 2 Persons)

西班牙黑毛豬肋眼肉 (二人份)

Allow 45 Minutes for Preparation 需 45 分鐘製作

888

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)

Allow 60 Minutes for Preparation 需 60 分鐘製作

1688

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Dolci
甜品

Selezione di Formaggi
Selection of Italian Cheese
意大利芝士拼盤
188

Affogato
Affogato with Don Alfonso Coffee
阿芙佳朵配當奧豐素咖啡
(To Share for 2 Persons)
(二人份)
228

Il Mandarino
Textures of Mandarin with Vanilla Panna Cotta
香草意式奶凍配柑橘
158

Il Nostro Tiramisù
Our Tiramisù Semifreddo Style
意式半凍提拉米蘇
158

Lampone e Cioccolato
Chocolate Mousse, Raspberry and Mint
巧克力慕斯、樹莓及薄荷
158

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