



*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。

Menu D'Autunno

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

OR 或

Ricciola Affumicata

Smoked Yellowtail, Garlic Mayonnaise and Yogurt Sauce

煙燻油甘魚配蒜味蛋黃醬及乳酪汁

OR 或

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



Linguine all'Amatriciana

Artisanal Linguine, Organic Tomatoes, Chili and Guanciale

意大利扁面、有機番茄、辣汁及豬臉頰

OR 或

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



Sogliola

Macau Sole, Roasted Leek and Buffalo Mozzarella

本地比目魚配烤韭蔥及馬蘇里拉芝士

OR 或

Controfiletto di Manzo

Beef Sirloin with Chili Tomato and "Salsa Verde"

西冷牛扒配辣番茄及意大利青醬

OR 或

Agnello

Baby Lamb from Aveyron with Seasonal Mushroom and Lardo di Colonnata (Supplement \$128)

香煎法國羊仔肉配時令蘑菇 (需額外付加 \$128)



Il Nostro Tiramisù

Our Tiramisù Semifreddo Style

意式半凍提拉米蘇

\$988 Per Person 一位

2 Glasses of Wine Pairing 搭配兩杯餐酒 +\$288

3 Glasses of Wine Pairing 搭配三杯餐酒 +\$388

Menu D'Autunno Applies to Entire Table

Please inform our 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%. 所有酒精飲料的酒精濃度達百分之一點二以上。

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。

Menu Degustazione

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



L'Astice Blu Bretonne

Brittany Blue Lobster and Cauliflower

意式布列塔尼藍龍蝦及椰菜花

Additional 3 Grams of White Truffle \$388 配 3 克白松露需額外付加 \$388



Paccheri

Paccheri, Cacciucco Reduction and Seasonal Seafood

意式海鮮燴水管麵



Tagliolini al Tartufo Bianco

*Handmade Tagliolini Pasta with Parmigiano Reggiano Vacche Rosse
and White Truffle (Supplement \$588)*

手工意大利麵配帕瑪森芝士及白松露 (需額外付加 \$588)

OR 或

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



Alfonsino

Splendid Alfonsino with Fennel and Shellfish Guazzetto

金目鯛配意式海鮮汁、貝類及茴香

Additional 3 Grams of White Truffle \$388 配 3 克白松露需額外付加 \$388

OR 或

Filetto in Crosta di Pane

*Wagyu Beef Tenderloin and Guanciale in Bread Crust,
with Chili Tomato and "Salsa Verde" (Supplement \$188)*

麵包焗和牛及豬臉頰配辣番茄和意大利青醬 (需額外付加 \$188)



Il Mandarino

Textures of Mandarin with Vanilla Panna Cotta

香草意式奶凍配柑橘

\$1688 Per Person 一位

5 Glasses of Wine Pairing 搭配五杯餐酒+\$888

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