



*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

Spiedino di astice blu bretone

Brittany blue lobster and buffalo mozzarella skewer with destructured Bellini

意式布列塔尼藍龍蝦水牛芝士串

588

L'amadai marinato

Marinated horse head amadai fish, citrus and "salsa al pepe"

醃馬頭甘鯛魚、柑橘及胡椒莎莎醬

408

Vitello tonnato

Piemontese veal, Mediterranean tuna tartar, 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

528

Anatra

Duck, hazelnut, pomegranate reduction and celeriac puree

鴨胸、榛子、濃縮石榴汁及芹菜根蓉

448

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

Capelli d'angelo

Our cold angel hair from Gragnano with an emulsion of Kaviari' Kristal caviar, extra virgin olive oil, lemon from Amalfi and chives, served on tomato datterini sauce

天使冷麵配卡維亞芮晶鑽魚子醬

特級初榨橄欖油、阿馬爾菲檸檬及法蔥伴番茄達特里尼醬

588

Bottoni di seppia con gamberi rossi

Cuttlefish buttons pasta with Sicilian red prawn, spicy pumpkin broth and ginger carrot puree

墨魚餃子釀西西里紅蝦配辣南瓜湯及薑味甘筍蓉

388

Risotto

Risotto with abalone and sea urchin

鮑魚海膽意大利飯

488

Mafaldina

Hand made mafalda, pork Genovese and assorted mushrooms

手工製波浪麵、拿波里肉醬及雜錦蘑菇

388

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

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Secondi piatti
主菜

Cernia, patate e zafferano

*Wild Grouper glazed with saffron, taggiasche olives
and various consistency of potatoes*

野生石斑魚配藏紅花、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 Kristal caviar

是日海鮮配地中海香草、蜆子及晶鑽魚子醬

588

Filetto in crosta di pane

*“Alexandre Polmard Heritage Selection” beef tenderloin and guanciale in bread crust, with
chili tomato and “salsa verde”*

麵包焗法國波瑪牛柳和豬臉頰、辣番茄及意大利青醬

888

L’agnello

Baby lamb with eggplant, Tropea onion chutney and Mediterranean flavor

地中海風味羊仔肉配茄子及意大利紅蔥頭醬

588

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Piatti da condividere...

Dishes to share...

分享式主菜

Paccheri

Paccheri, Cacciucco reduction and assorted seafood

意式海鮮燴水管麵

888

Casseruola 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

1888

Bistecca alla fiorentina

Marango T-bone Fiorentina style with assorted side dishes

意大利 T 骨牛排及雜錦配菜

2288

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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 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 napoletana

The rediscovery of Neapolitan sfogliatella

拿波里千層貝殼酥

148

Il nostro tiramisù

Our Tiramisu

提拉米蘇

188

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