



*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, Ginger Pea Ice Cream with Mushroom Raviolini,  
Honey and Vinegar Sauce*

有機蔬菜、薑味青豆雪糕配蘑菇意式餃子及蜂蜜醋汁

288

***Carpaccio di Gamberi***

*Marinated Red Prawn from Mazara del Vallo and Citrus*

生醃西西里紅蝦及柑橘

428

***L'Astice Blu Bretonne***

*Brittany Blue Lobster, Seasonal Mushroom, Buffalo Mozzarella and Black Truffle*

意式布列塔尼藍龍蝦配蘑菇、水牛芝士及黑松露

558

***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, Balsamic Vinegar 25 Years and Black Truffle*

鴨胸、鴨肝、蘋果、25年意大利黑醋及黑松露

428

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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% 服務費。

**Primi Piatti**  
**前菜**

***Strascinati di Nonno Ernesto***

*Grandfather's Ernesto Strascinati, Traditional Cannelloni Pasta Rolls filled with Eggplant, Smoked Scamorza Cheese and San Marzano Tomato Sauce*  
爺爺祖傳秘方 - 傳統意粉卷釀茄子、煙燻斯卡莫札芝士及聖馬札諾番茄醬  
288

***Tagliolini al Tartufo Nero***

*Handmade Tagliolini Pasta with Black Truffle*  
手工製意大利麵配黑松露  
488

***Eliche di Gragnano***

*Eliche Pasta from Gragnano with Pecorino Cheese, Artichoke and Baby Squid*  
螺旋意大利麵配羊奶芝士、洋薊及小魷魚  
328

***Risotto***

*Risotto with Abalone and Sea Urchin*  
鮑魚海膽意大利飯  
488

***Pappardelle***

*Handmade Pappardelle Pasta, Pigeon Ragout, Parmigiano Foam  
Seasonal Mushrooms and Black Truffle*  
手工製意大利寬麵伴焗乳鴿肉醬配帕瑪森芝士泡沫、蘑菇及黑松露  
428

***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

## Secondi Piatti

### 主菜

#### *Alfonsino alla Pizzaiola*

*Splendid Alfonsino, Mozzarella, Tomatoes and Capers*

金目鯛配馬蘇里拉芝士、番茄及酸豆

468

#### *L'Amadai*

*Amadai Tilefish with Mediterranean Herbs, Razor Clams and Caviar*

甘鯛配地中海香草、蠔子及魚子醬

568

#### *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

#### *L'Agnello*

*Australian Lamb with Tropea Onion Chutney*

羊仔肉配茄子及意大利紅蔥頭醬

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)

688

#### *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***  
*Giandua Chocolate Tribute*  
意大利榛子朱古力  
188