



*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

**Carpaccio di Scampi**

*Scampi Langoustine Carpaccio, Bergamot Scent and Caviar*

生醃海螯蝦配柑橘及魚子醬

488

**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 Bretone**

*Brittany Blue Lobster and Cauliflower*

意式布列塔尼藍龍蝦及椰菜花

458

*Additional Black Truffle \$228 配黑松露需額外付加 \$228*

**Vitello Tonnato**

*Piemontese Veal, Mediterranean Tuna Belly Tartare, Caviar and Capers from Punta Campanella*

意大利牛仔肉、地中海吞拿魚他他、魚子醬及意大利酸豆

408

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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

588

***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

458

***Spaghetti ai Ricci di Mare***

*Handmade Spaghetti alla Chitarra with Sea Urchin, Lime and Coffee Powder*  
手工意大利麵配海膽、青檸及咖啡粉

508

***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 in Genovese Style  
Parmigiano Reggiano Foam and Black Truffle*

手工意式餃子釀牛肉配帕瑪森芝士泡沫及黑松露

288

***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 Persons* 二人份 688 )

( *Dish to Share for 4 Persons* 四人份 888 )

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**Secondi Piatti**  
**主菜**

***Sogliola***

*Sole Fish, Roasted Leek and Buffalo Mozzarella*

比目魚配韭蔥及馬蘇里拉芝士

328

***Amadai***

*Amadai Tilefish with Fennel and Shellfish Guazzetto*

甘鯛配意式海鮮汁、貝類及茴香

508

***Variazione di Manzo***

*Wagyu Beef Tenderloin, Braised Beef Cheek and Pumpkin with Black Truffle*

和牛里脊配牛臉頰肉、南瓜及黑松露

688

***Agnello***

*Lamb Rack with Seasonal Mushroom and Lardo di Colonnata*

香煎羊架配時令蘑菇

388

***Maiale Iberico***

*Iberico Pork Rack (Dish to Share for 2 Persons)*

西班牙黑毛豬肋眼肉 (二人份)

888

***Piccione***

*Pigeon with Chestnut Polenta and Pomegranate*

(Dish to Share for 2 Persons)

乳鴿配栗子及石榴 (二人份)

688

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**Dolci**  
甜品

***Selezione di Formaggi***

*Our Cheese Selection from the Historical Cheese Refiner Luigi Guffanti*

精選路易吉·古凡蒂芝士拼盤

228

***Affogato al Tartufo Nero***

*Vanilla Ice Cream Affogato with Hazelnut and Black Truffle*

香草阿芙佳朵配榛子及黑松露

(To Share for 2 Persons)

(二人份)

388

***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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