



*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 La Tradizione

L'orto Biologico

Seasonal Vegetables Garden and Pumpkin Consommé with Raviolini Del Plin
時令蔬菜、南瓜清湯及意式餃子



Anatra

Mieral Duck Breast, Foie Gras, Apple and Balsamic Vinegar 25 Years
鴨胸、鴨肝、蘋果、25年意大利黑醋



Pici Cacio & Pepe

Handmade Pici Pasta with Pecorino Cheese, Selection of Peppers and Tangerine Peel 15 Years
手工意大利麵配羊奶芝士、精選胡椒及陳皮

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



Paccheri

Paccheri, Cacciucco Reduction and Seasonal Seafood
意式海鮮燴水管麵

Additional Course (Supplement \$128)

另加菜式 (需額外付加\$128)



Alfonsino alla Puttanesca

Splendid Alfonsino, Olives, Tomatoes and Capers
金目鯛配普塔涅卡汁伴番茄、酸豆、鯷魚柳及橄欖

OR 或

Cervo, Castagne e Melograno

Wild Deer, Chestnut and Pomegranate
野生鹿肉、栗子及石榴



La Riscoperta della Sfogliatella

The Rediscovery of Sfogliatella Pastry
拿波里千層貝殼酥

\$1288

Wine Pairing +\$588

搭配餐酒 +\$588

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 alcoholic beverages contain an alcohol concentration of more than 1.2%." All prices are in MOP, subject to 10% service charge.

“所有酒精飲料的酒精濃度達百分之一點二以上。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 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



L'Astice Blu Bretonne

Brittany Blue Lobster, Cauliflower and Black Truffle

意式布列塔尼藍龍蝦、椰菜花及黑松露



Eliche di Gragnano

Eliche Pasta with Red Prawn from Mazara del Vallo and Burrata

那不勒斯螺旋意大利麵配紅蝦、布拉塔芝士



Pappardelle

Handmade Pappardelle Pasta, Pigeon Ragout

Parmigiano Foam with Black Truffle

手工製意大利寬麵伴焗乳鴿肉醬配帕瑪森芝士泡沫及黑松露

OR 或

Tagliolini al Tartufo Nero

Handmade Tagliolini Pasta with Black Truffle

手工製意大利麵配黑松露

(supplement \$128) (需額外付加\$128)



L'Amadai

Amadai Tilefish with Beetroot and Caviar

甘鯛配紅菜頭及魚子醬

OR 或

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

(supplement \$228) (需額外付加\$228)



Il Nostro Tiramisù

Our Tiramisù Semifreddo Style

意式半凍提拉米蘇

\$1888

Wine Pairing +\$1088

搭配餐酒 +\$1088

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