



*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。

## Menu La Tradizione

### *L'Orto Biologico*

*Seasonal Vegetables Garden and Carrot Consommé with Raviolini Del Plin*  
時令蔬菜、甘筍清湯及意式餃子



### *Paccheri*

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



### *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 15 年陳皮

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



### *Rombo*

*Wild Turbot, Roasted Leek, Honey Bean and Buffalo Mozzarella*  
野生多寶魚配韭蔥、蜜豆及馬蘇里拉芝士

OR 或

### *Agnello*

*Baby Lamb from Aveyron with Morel Mushroom and Lardo di Colonnata*  
香煎法國羊仔肉配羊肚菌



### *Il Nostro Tiramisù*

*Our Tiramisù Semifreddo Style*  
意式半凍提拉米蘇

**\$1288**

***Wine Pairing* +\$588**

**搭配餐酒 +\$588**

*Menu La Tradizione applies to entire table*

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 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 with Artichoke*

意式布列塔尼藍龍蝦配洋薊



### **Risotto**

*Carnaroli Risotto with Gamberi Rossi from Mazara del Vallo and Burrata*

意大利飯配西西里紅蝦及布拉塔芝士



### **Pappardelle**

*Handmade Pappardelle Pasta, Mieral Duck Ragout  
and Parmigiano Reggiano*

手工意大利寬麵配鴨肉醬及芝士



### **L'Amadai**

*Amadai Tilefish with Fennel and Caviar*

甘鯛配茴香及魚子醬

OR 或

### **Filetto alla Rossini**

*"Oberto" Fassona Beef Rossini Style (supplement \$228)*

意大利法索里牛柳配鴨肝 (需額外付加 \$228)



### **Il Mandarino**

*Textures of Mandarin with Vanilla Pannacotta*

香草意式奶凍配柑橘

**\$1888**

**Wine Pairing +\$1088**

搭配餐酒 +\$1088

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