



*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。

## Essenza

### **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



### **L'Astice Blu Bretone**

*Brittany Blue Lobster and Cauliflower Additional Course (Supplement \$128)*

意式布列塔尼藍龍蝦及椰菜花(需額外付加 \$128)



### **Spaghetti ai Ricci di Mare**

*Handmade Spaghetti alla Chitarra with Sea Urchin Lime and Coffee Powder Additional Course (Supplement \$288)*

手工意大利麵配海膽、青檸及咖啡粉(需額外付加 \$288)



### **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



### **Pescato del Giorno**

*Catch of the Day, Roasted Leek and Buffalo Mozzarella*

是日海鮮配韭蔥及馬蘇里拉芝士

OR 或

### **Variazione di Manzo**

*Wagyu Beef Tenderloin, Braised Beef Cheek and Pumpkin*

和牛里脊配牛臉頰肉及南瓜

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



### **Il Mandarino**

*Textures of Mandarin with Vanilla Panna Cotta*

香草意式奶凍配柑橘

OR 或

### **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

**\$888 per person 一位**

**3 Glasses of Wine Pairing 搭配三杯餐酒 +\$388**

*Menu Essenza 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。

## Pranzo al Don Alfonso 1890

### 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

#### *L'Astice Blu Bretone*

*Brittany Blue Lobster and Cauliflower (Supplement \$128)*  
意式布列塔尼藍龍蝦及椰菜花 (需額外付加 \$128)

#### *Ricciola Affumicata*

*Smoked Yellowtail, Garlic Mayonnaise and Yogurt Sauce*  
煙燻油甘魚配蒜味蛋黃醬及乳酪汁

#### *Vitello Tonnato*

*Piemontese Veal, Mediterranean Tuna Belly Tartare, Caviar  
and Capers from Punta Campanella (Supplement \$128)*

意大利牛仔肉、地中海吞拿魚他他、魚子醬及意大利酸豆 (需額外付加 \$128)

### Primi Piatti 前菜

#### *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

#### *Spaghetti ai Ricci di Mare*

*Handmade Spaghetti alla Chitarra with Sea Urchin  
Lime and Coffee Powder (Supplement \$288)*  
手工意大利麵配海膽、青檸及咖啡粉 (需額外付加 \$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

#### *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

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## Secondi Piatti 主菜

### *Pescato del Giorno*

*Catch of the Day, Roasted Leek and Buffalo Mozzarella*  
是日海鮮配韭蔥及馬蘇里拉芝士

### *Amadai*

*Amadai Tilefish with Fennel and Shellfish Guazzetto (Supplement \$88)*  
甘鯛配意式海鮮汁、貝類及茴香 (需額外付加 \$88)

### *Maiale Iberico*

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

西班牙黑毛豬肋眼肉 (二人份)

*Allow 45 Minutes for Preparation 需 45 分鐘製作*

### *Variazione di Manzo*

*Wagyu Beef Tenderloin, Braised Beef Cheek and Pumpkin (Supplement \$188)*  
和牛里脊配牛臉頰肉及南瓜 (需額外付加 \$188)

### 2 Courses

**Antipasti and Primi Piatti**

任意一款頭盤及任意一款前菜

**\$488 Per Person 一位**

### 2 Courses

**Antipasti and Secondi**

任意一款頭盤及任意一款主菜

**\$588 Per Person 一位**

### 3 Courses

**Antipasti, Primi Piatti and Secondi**

任意一款頭盤、一款前菜及一款主菜

**\$688 Per Person 一位**

\*\* Each set menu includes a cup of regular coffee or tea \*\*

\*\* 每款套餐包含一杯普通咖啡或茶 \*\*

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**Dolci**  
甜品

**Supplement \$128 - 需額外附加 \$128**

***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

***Lampone e Cioccolato***

*Chocolate Mousse, Raspberry and Mint*  
巧克力慕斯、樹莓及薄荷

***Il Nostro Tiramisù***

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

***Il Mandarino***

*Textures of Mandarin with Vanilla Panna Cotta*  
香草意式奶凍配柑橘

**Signature Coffees**  
招牌咖啡

*Premium Coffee Bean Selection*  
優質咖啡選擇  
98

*Don Alfonso, Italy, Signature Blended  
Jamaica, Clifton Mount, Blue Mountain Grade 1  
Panama, Mama cata, Anaerobi Slow Dry Gesha  
Honduras, Padrino Morod Manor, Whisky Barrel Aged*

*\* Available in Moka Pot, Siphon and Pour-over*

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