



*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, we select the freshest seafood
and the most premium meats carefully sourced from 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
我們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。



À La Carte Menu

Minimum 2 Courses Per Guest
每位賓客需至少點選兩道菜品

Antipasti **頭盤**

Orto Biologico

Summer Garden and Tomato Sorbet
夏日時令蔬菜、番茄雪葩
298

Ricciola

Amberjack, Fennel, Dill, Green Apple, Cucumber and Amalfi Lemon
油甘魚配茴香蒔蘿、青蘋果及阿馬爾菲檸檬
428

Astice Blu Bretonne

Brittany Blue Lobster and Zucchini
意式布列塔尼藍龍蝦配意大利青瓜
628

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
528

À La Carte Menu

Minimum 2 Courses Per Guest
每位賓客需至少點選兩道菜品

Primi Piatti **前菜**

Tagliolini al Tartufo Nero

Handmade Tagliolini Pasta with Seasonal Mushroom and Black Truffle
手工意大利麵配時令蘑菇及黑松露

588

Risotto ai Gamberi Rossi

Risotto Nerano, Gamberi Rossi and Provolone del Monaco
意大利飯配西西里紅蝦及芝士

558

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

628

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

338

Ravioli

Handmade Fresh Pasta Ravioli Filled with Beef in Genovese Style and Parmigiano Reggiano Foam

手工意式餃子釀牛肉及帕瑪森芝士泡沫

388

Pasta Mista

Pasta Mista, Lobster, Red Prawn and Caviar

混合意大利麵、龍蝦、紅蝦及魚子醬

(Dish to Share for 2 Persons 二人份 688)

(Dish to Share for 4 Persons 四人份 888)

Additional Black Truffle \$328 配黑松露需額外付加 \$328

À La Carte Menu

Minimum 2 Courses Per Guest
每位賓客需至少點選兩道菜品

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
408

Alfonsino

Kinmedai, Summer Guazzetto and Seaweed
金目鯛配意式海鮮汁及海藻
558

Variazione di Manzo

Charcoal-Grilled Wagyu Tenderloin, Beef Cheek, Potato and Asparagus
炭烤和牛里脊配牛臉頰肉、薯仔及蘆筍
788

Agnello

Lamb Rack Roll, Morel Mushroom, Kale
羊排卷配羊肚菌及羽衣甘藍
528

Maiale Iberico

Iberico Pork Rack (Dish to Share for 2 Persons)
西班牙黑毛豬肋眼肉 (二人份)
888

Additional Black Truffle \$328 配黑松露需額外付加 \$328

À La Carte Menu

Minimum 2 Courses Per Guest
每位賓客需至少點選兩道菜品

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

288

Il Nostro Affogato

Our Affogato

意式咖啡雪糕

(To Share for 2 Persons)

(二人份)

328

La Pesca

Textures of Peach

意式桃子帕芙洛娃

228

Il Nostro Tiramisù

Our Tiramisù Semifreddo Style

意式半凍提拉米蘇

228

Lampone e Cioccolato

Chocolate Mousse, Raspberry and Mint

巧克力慕斯、樹莓及薄荷

228