



DON ALFONSO

Macau

當奧豐素1890意式料理

ANTIPASTI • APPETIZER • 頭盤

Burrata con peperoni grigliati, pomodorini e acciughe di Petara

Fresh Burrata with grilled bell peppers, cherry tomatoes and Don Alfonso anchovies
水牛芝士配甜椒及車厘茄伴銀魚柳

OR / 或

Il Vitello Tonnato

The traditional tuna veal
傳統牛仔柳配吞拿魚汁

OR / 或

Pollo di campo affumicato con granita di cetriolo, riduzione di aceto balsamico e clementine candite

Smoked organic chicken breast
with cucumber granita, aged balsamic reduction and candied clementine
煙燻有機雞胸配黃瓜冰、陳年黑醋汁及柑橘

PRIMO PIATTO • PASTA OR PIZZA • 粉類或薄餅

Ravioli Capresi serviti con salsa di pomodoro Datterino

Ravioli stuffed with buffalo mozzarella, ricotta and marjoram served with Datterino tomato sauce
芝士雲吞配蕃茄汁

OR / 或

Linguine dei pastai Gragnanesi ai sapori di mare

Linguini pasta from "Gragnano" with fresh sea food
海鮮扁意粉

OR / 或

Pizza con funghi e Speck

Neapolitan Pizza with wild mushrooms, speck and gorgonzola cheese
特色拿坡里薄餅配蘑菇及火腿伴芝士

SECONDI PIATTI • MAIN COURSE • 主菜

Orata all' Acqua Pazza con bruschetta all' aglio

Japanese sea bream served in "Acqua Pazza sauce" served with garlic bruschetta
拿坡里特色煮海鯛魚伴蒜香麵包

OR / 或

Rancia di maiale alla Romana con topinambur cardoncelli e salsa alla mostarda

Organic pork belly in Romana style
served with Jerusalem artichoke, cardoncelli and mustard sauce
羅馬式有機豬腩配杏鮑菇伴芥末汁

OR / 或

Guancia di manzo brasata servita con purea di patate e verdure brasate

Australian beef cheek served with mash potato and glazed vegetable
和牛面頰肉配薯蓉及時蔬

DOLCI • DESSERT • 甜品

Corte tradizionali

Traditional cake of the day
是日傳統蛋糕

OR / 或

Gelati e Sorbetti

Ice cream or Sorbet
雪糕或雪葩

2-course Menu • 自選兩道菜單

(Appetizer • Pasta or Pizza)
with Dessert
(頭盤 • 粉類或薄餅) 及 甜品

\$300.00 per person 每位

2-course Menu • 自選兩道菜單

(Pasta or Pizza • Main Course)
with Dessert
(粉類或薄餅 • 主菜) 及 甜品

\$360.00 per person 每位

3-course Menu • 自選三道菜單

(Appetizer • Pasta or Pizza •
Main Course) with Dessert
(頭盤 • 粉類或薄餅 • 主菜) 及 甜品

\$430.00 per person 每位

All prices are subject to 10% service charge