

The Chef's recommends / 廚師推介

Vellutata di zucca, fontina, noci tostate e tartufo nero

Pumpkin soup with shaved Fontina cheese, toasted walnuts and black truffle

南瓜湯配芝士伴合桃伴黑松露

\$240

Tagliatelle al burro e tartufo nero

Tagliatelle pasta in butter sauce with black truffle

特色意粉配牛油汁伴黑松露

\$300

Trancio di branzino al vapore con purè di patate, funghi e tartufo nero

Poached Seabass with potato purée, sautéed mushrooms and black truffle

水煮鱸魚配薯蓉及蘑菇伴黑松露

\$320

Pizza al tartufo nero

Pizza with Mascarpone and Mozzarella cheese topped with black truffle

黑松露芝士薄餅

\$300

All dishes can be topped with extra black truffle (Mop 40/gram)

所有菜餚均可額外搭配黑松露(澳門幣 40/克)

Specials of the month / 本月推介

Following Don Alfonso's philosophy we offer you this special selection created using only the best produce available, strictly following it's seasonality

遵循當奧豐素的烹飪理念，我們為您提供僅使用最好的食材製作精選菜餚，並嚴格遵循季節性推薦

Carpaccio di Gambero rosso

Sicilian red prawn carpaccio with "Panzanella" salad and salmon roe

西西里生紅蝦薄片配麵包沙律及三文魚子

\$350

Linguine al sugo di branzino all'acqua pazza

Linguini pasta with poached seabass in Acqua Pazza sauce

扁意粉配拿玻里特色煮鱸魚

\$270

Rollo alla contadina

Chicken casserole "contadina" roasted and stewed with vegetables in tomato sauce

傳統意大利煮雞及時蔬伴蕃茄汁

\$300

Tagliata di manzo Wagyu rucola e grana

Australian M7 Wagyu Striploin steak with arugula salad, cherry tomatoes and parmesan shaves

澳洲 M7 西冷扒配芝麻菜、車厘茄及巴馬臣芝士

\$800

Siancomangiare alle mandorle

Sicilian almond pudding with almond jelly, toasted pistachio and crispy merengue

杏仁布丁配杏仁酒啫喱及開心果伴意式蛋白脆片

\$100