

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

Insalata di polpo e patate

Steam-cooked Octopus salad with potatoes and fennel

章魚沙律配薯仔及茴香

\$220

Culatello e melone

Culatello ham with fresh melon

意大利庫拉泰洛火腿配蜜瓜

\$250

Capelli d'angelo allo scoglio

Angel hair with mixed seafood and cherry tomatoes

天使幼麵配海鮮及車厘茄

\$250

Risotto alla Surrata di bufala, Limone e gamberi

Risotto with Burrata cheese, lemon and shrimps

意大利飯配水牛芝士及檸檬伴海蝦

\$300

Pizza Tonno e Cipolla

Pizza with mozzarella, green olives, fresh onion, tuna and oregano from "Punta Campanella"

水牛芝士、青橄欖、洋蔥、吞拿魚、香草薄餅

\$ 240

La Potoletta di vitello alla Bolognese

Veal chop Bolognese style

炸牛仔扒配風乾火腿及芝士伴牛仔肉汁

\$450

Tagliata di manzo Wagyu rucola e parmigiano

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

Torta soffice alle nocciole con mousse al cioccolato fondente e gelato al caramello salato

Hazelnut cake with dark chocolate mousse and salted caramel ice cream

榛子蛋糕配朱古力慕絲伴海鹽焦糖雪糕

\$100

所有價格以澳門元結算，並需另加百分之十服務費。All prices are in MOP and subject to 10% service charge