

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

Carciofo alla giudia con capesanta e salsa tartara

Deep-fried artichoke with seared scallop and “Tartar” sauce

炸朝鮮薊配煎帶子伴塔塔醬

\$250

Zuppa di cavolfiore, gallinacci e pane alle erbe

Cauliflower soup with Chanterelle mushrooms and Italian herb bread crumbs

椰菜花湯配蘑菇伴意大利香草麵包糠

\$180

Capelli D'Angelo al pesto, pomodorini confit e mozzarella

Angel hair in basil “pesto” sauce with confit tomatoes and buffalo mozzarella

天使幼麵配香草汁，蕃茄乾及水牛芝士

\$220

Pizza Lardo miele e gorgonzola

Pizza with mozzarella, Gorgonzola cheese, Cured Lardo and honey

水牛芝士，藍紋芝士及香草豬油伴蜂蜜薄餅

\$ 250

Trancio di dentice all'acquapazza

Red snapper in “acquapazza” sauce with seasonal vegetables

紅鯛魚配海鮮汁伴時蔬

\$400

Tagliata di manzo Wagyu rucola e parmigiano

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

澳洲 M7 和牛西冷配芝麻菜、車厘茄及巴馬臣芝士片

\$800

Prostata al cioccolato gianduja e fragole

Shortcrust tart with Gianduja chocolate mousse and strawberries

朱古力慕斯撻伴士多啤梨

\$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