

## *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

### *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

### *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

### *Tagliatelle con ragù d'anatra e pecorino romano*

Tagliatelle with duck ragù and pecorino cheese

特色意大利麵配鴨肉及羊奶芝士

§220

### *Dentice rosso in crosta di sale*

Whole red snapper in salt crust with sautéed vegetables

鹽焗紅鯛魚配時蔬

§600

### *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

### *Tortino al cioccolato dal cuore morbido*

Molten chocolate cake

溶心朱古力蛋糕

§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