

CASA
DON ALFONSO

當奧豐素意式料理



「當奧豐素意式料理」(Casa Don Alfonso) 意為「歡迎來到當奧豐素的家」，餐廳與當奧豐素(Don Alfonso)家族同名。一個世紀以來，一代又一代的家族繼承人嚴格遵守餐飲管理標準，傾力呈現頂級料理。傳承索倫托半島(Sorrento Peninsula)和阿瑪爾菲海岸(Amalfi Coast)數千年的傳統美味的「當奧豐素意式料理」，致力為賓客帶來地道南意本土美味，奉上全新意式餐飲體驗。

The name Casa Don Alfonso bears the significant meaning of “come and visit Don Alfonso’s home”. Carrying the Don Alfonso family name, the restaurant is responsible for upholding a standard of hospitality that has been handed down from one generation to the next for over a century. Preserving thousands of years of old food tradition from the Sorrento Peninsula and Amalfi Coast, Casa Don Alfonso provides an authentic Italian experience.





Insalata caprese

Caprese salad with fresh buffalo mozzarella, heirloom tomatoes and fresh basil

水牛芝士番茄沙律

Antipasti e Zuppe / Appetizers and Soup/ 頭盤及湯

Insalata caprese

Caprese salad with fresh buffalo mozzarella, heirloom tomatoes and fresh basil

水牛芝士番茄沙律

\$180

Parmigiana di melanzane

Eggplant Parmigiana with buffalo mozzarella and San Marzano tomato sauce

意式焗茄子伴水牛芝士及番茄汁

\$160

Fritto misto

Mixed deep-fried seafood and seasonal vegetables

脆炸海鮮及時蔬

\$250

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籽

\$350



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籽



Signature dishes
皇牌推介菜式

All prices are in MOP and subject to 10% service charge
所有價格以澳門元結算，並需另加壹服務費

Prosciutto e melone

Parma ham with fresh melon

意大利風乾火腿配蜜瓜

\$160

Prosciutto di tonno rosso affumicato con agrumi e ricotta di pecora

Smoked Bluefin tuna, served with sheep milk ricotta cheese mousse and orange

煙燻藍鰭鮪魚配羊奶芝士慕斯及橙

\$200

Battuta di manzo al coltello

Beef tartare with traditional seasonings

傳統牛肉塔塔伴時令配菜

\$320

Zuppa fredda di peperoni e pomodori con granchio e burrata

Cold roasted red bell pepper soup with burrata cheese and crabmeat

凍紅甜椒湯伴水牛芝士及蟹肉

\$180

Minestrone

Vegetable soup

意大利雜菜湯

\$120



Zuppa di pomodoro San Marzano con capasanta e origano di “Punta Campanella”

Organic San Marzano tomato soup with scallop and dried oregano from “Punta Campanella”

有機番茄湯配帶子伴香草

\$150



Zuppa di pomodoro San Marzano con capasanta e origano di “Punta Campanella”

Organic San Marzano tomato soup with scallop and dried oregano from “Punta Campanella”

有機番茄湯配帶子伴香草



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Pizze e Calzoni/
Authentic Neapolitan Pizza and Calzoni/
拿坡里薄餅及餡餅



Pizza Margherita

Pizza with San Marzano tomato sauce, mozzarella and fresh basil

番茄水牛芝士紫蘇薄餅

\$180



Pizza Ricca

Pizza with mozzarella, Parma ham, wild arugula, cherry tomatoes, parmesan flakes and aged Modena balsamic vinegar

水牛芝士、風乾火腿、芝麻菜、車厘茄、巴馬臣芝士、陳年意大利黑醋薄餅

\$230



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Pizza Ricca

Pizza with mozzarella, Parma ham, wild arugula, cherry tomatoes,
parmesan flakes and aged Modena balsamic vinegar

水牛芝士、風乾火腿、芝麻菜、車厘茄、巴馬臣芝士、陳年意大利黑醋薄餅





Pizza Quattro Stagioni

Pizza with San Marzano tomato sauce, mozzarella, mushrooms, cooked ham, olives and artichokes

番茄汁、水牛芝士、蘑菇、熟火腿、橄欖及朝鮮薊薄餅



Pizza Quattro Stagioni

Pizza with San Marzano tomato sauce, mozzarella, mushrooms, cooked ham,
olives and artichokes

番茄汁、水牛芝士、蘑菇、熟火腿、橄欖及朝鮮薊薄餅

\$220

Pizza Frutti di Mare

Pizza with San Marzano tomato sauce and mixed seafood

番茄汁海鮮薄餅

\$250

Casa Don Alfonso

Pizza with mozzarella, ricotta cheese, roasted potatoes and Italian sausage

水牛芝士、烤薯仔及意大利香腸薄餅

\$200

Calzone Prosciutto e Funghi

Calzone with mozzarella cheese, cured pork ham and mixed mushrooms

水牛芝士火腿蘑菇餡餅

\$200



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Spaghetti Don Alfonso

Spaghetti Don Alfonso with fresh tomato sauce and basil

Don Alfonso 特色意大利粉

Pasta e Risotti/
Pasta and Risotto/
麵食及意大利飯



Spaghetti Don Alfonso

Spaghetti Don Alfonso with fresh tomato sauce and basil

Don Alfonso 特色意大利粉

\$160



Capelli d'angelo allo scoglio

Angel hair pasta with mixed seafood and cherry tomatoes

天使幼麵配海鮮及車厘茄

\$220

Tagliolini casarecci al nero di seppia con capesante e asparagi verdi

Home-made black ink tagliolini with scallops and green asparagus

特色墨魚汁麵配帶子及青蘆筍

\$220

Lasagne alla bolognese

Oven-baked lasagna “Bolognese” style

傳統千層麵

\$220



Capelli d'angelo allo scoglio

Angel hair pasta with mixed seafood and cherry tomatoes
天使幼麵配海鮮及車厘茄



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ALFONSO

Iaccarino



Linguine zucchini e vongole

Gragnano linguini pasta with clams and zucchini

特色扁意粉配海蜆及青瓜



Linguine zucchini e vongole

Gragnano linguini pasta with clams and zucchini

特色扁意粉配海蜆及青瓜

\$200

Tortellini in brodo

Home-made ravioli stuffed with slow-cooked veal in a beef consommé

意式雲吞釀牛仔肉伴牛肉清湯

\$220

Risotto alla burrata di bufala, limone e gamberi

Burrata cheese and lemon risotto with shrimps

水牛芝士檸檬意大利飯伴海蝦

\$300



Risotto al ragù di anatra, con tartufo nero, salsa al parmigiano e glassa al balsamico

Risotto with duck ragù, mushrooms and black truffle

意大利飯配鴨肉及蘑菇伴黑松露

\$300



Tortellini in brodo

Home-made ravioli stuffed with slow-cooked veal in a beef consommé

意式雲吞釀牛仔肉伴牛肉清湯



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Secondi piatti/
Main course/
主菜



Trancio di amadai dalla pelle croccante con contorni di stagione

Crispy amadai fish with cauliflower cream and seasonal vegetables

香脆海鯛魚配椰菜花蓉及時蔬

\$300

Branzino con zucchine alla scapece e presse di patate

Sea Bass with zucchini chips and potatoes

鱸魚配特色炸青瓜片伴薯仔

\$320

Pollo alla contadina

Chicken casserole “Contadina” roasted and stewed with vegetables in tomato sauce

傳統意大利煮雞及時蔬伴番茄汁

\$300



Trancio di amadai dalla pelle croccante con contorni di stagione

Crispy amadai fish with cauliflower cream and seasonal vegetables

香脆海鯛魚配椰菜花蓉及時蔬



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Branzino con zucchine alla scapece e presse di patate

Sea Bass with zucchini chips and potatoes

鱸魚配特色炸青瓜片伴薯仔





Maialino iberico arrostito con melanzane al funghetto ed il suo fondo

Roasted iberian pork rack with eggplant in tomato sauce and pork juice

西班牙豬扒配茄子伴番茄汁及肉汁

Maialino iberico arrostito con melanzane al funghetto ed il suo fondo

Roasted iberian pork rack with eggplant in tomato sauce and pork juice

西班牙豬扒配茄子伴番茄汁及肉汁

\$300

La cotoletta alla milanese

Veal chop “Milanese” style

米蘭式炸牛仔扒

\$360



Ossobuco di vitello in gremolada con risotto allo zafferano

Veal ossobuco with saffron risotto

牛仔膝配紅花意大利飯

\$300



Agnello arrosto con verdure alla griglia, salsa chimichurri e il suo fondo

Roasted U.S. lamb rack with mixed grilled vegetables, chimichurri sauce and lamb juice

烤羊排配扒菜伴阿根廷青汁及肉汁

\$450



Agnello arrosto con verdure alla griglia, salsa chimichurri e il suo fondo

Roasted U.S. lamb rack with mixed grilled vegetables, chimichurri sauce and lamb juice

烤羊排配扒菜伴阿根廷青汁及肉汁



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Linguine all'astice

Linguini pasta selection “Don Alfonso” with Boston lobster

波士頓龍蝦扁意粉

I Piatti Unici da Condividere /
To be Shared /
家庭式分享



Linguine all'astice

Linguini pasta selection “Don Alfonso” with Boston lobster
波士頓龍蝦扁意粉

\$700

Spaghetti con pescato all'acquapazza

Spaghetti pasta selection “Don Alfonso”
with poached barramundi fish in “acquapazza” sauce
海鮮汁煮鱸魚伴意大利粉

\$500

Rombo alla griglia in salsa salmoriglio

Grilled whole turbot with “Salmoriglio” sauce
烤比目魚配西西里檸檬香草汁

\$500

Dentice rosso in crosta di sale

Whole red snapper in salt crust with sautéed vegetables
鹽焗紅鯛魚配時蔬

\$600

Casseruola di mare

Seafood casserole with Boston lobster, red shrimps and scallops
海鮮大燴 (波士頓龍蝦、紅蝦、帶子)

\$950

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



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Sfogliatella napoletana

Neapolitan puff pastry stuffed with cinnamon cream and sour cherries

馳名“Neapolitan”脆葉釀玉桂忌廉配櫻桃



Casa Don Alfonso

Dolci/
Dessert/
甜品

Gelati e Sorbetti

Ice-cream or Sorbet

雪糕或雪葩

\$40 / per scoop / 每球



Limone di Amalfi

Amalfi's lemon tart with almond mousse and lemon jelly

檸檬撻釀杏仁慕絲及檸檬啫喱

\$100



Sfogliatella napoletana

Neapolitan puff pastry stuffed with cinnamon cream and sour cherries

馳名“Neapolitan”脆葉釀玉桂忌廉配櫻桃

\$100

Tortino al cioccolato dal cuore morbido

Molten chocolate cake

溶心朱古力蛋糕

\$100

*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



Tiramisù

Tiramisu

意大利芝士蛋糕

\$100



Limone di Amalfi

Amalfi's lemon tart with almond mousse and lemon jelly

檸檬撻釀杏仁慕絲及檸檬啫喱



Tiramisù

Tiramisu

意大利芝士蛋糕



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