

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.



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

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

Prosciutto e melone

Parma ham with fresh melon
意大利風乾火腿配蜜瓜

\$160

Calamario scottato su crema di piselli e ginger

Pan-seared Japanese squids with green peas and ginger purée, tomatoes,
Parma ham and mushroom tartare
香煎日本魷魚配青豆薑蓉、番茄、帕瑪火腿及蘑菇

\$180



Calamario scottato su crema di piselli e ginger

Pan-seared Japanese squids with green peas and ginger purée, tomatoes, Parma ham and mushroom tartare
香煎日本魷魚配青豆薑蓉、番茄、帕瑪火腿及蘑菇



Signature dishes
皇牌推介菜式

Please inform our service staff of any food allergies or dietary requirements.
All prices are in MOP and subject to 10% service charge.
如有任何食物過敏或餐飲限制，請提前告知我們的服務員。所有價格以澳門元結算，並需另加壹服務費。



Insalata caprese

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

水牛芝士番茄沙律

Battuta di manzo al coltello

Beef tartare with traditional seasonings
牛肉塔塔伴傳統秘製醬料

\$ 320

Filetto di tonno tataki, cipolla caramellata e crema di peperoni affumicati

Pan-seared blue fin tuna with braised balsamic onion and smoked bell pepper purée
香煎藍鰭鮪魚配陳年意大利醋燴洋蔥及煙燻甜椒蓉

\$ 240

Bruschetta con salmone affumicato

Bruschetta with smoked salmon, avocado and tomato
意式烤麵包伴煙燻三文魚、牛油果及番茄

\$ 250

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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Filetto di tonno tataki, cipolla caramellata e crema di peperoni affumicati

Pan-seared blue fin tuna with braised balsamic onion and smoked bell pepper purée

香煎藍鰹鮭魚配陳年意大利醋燴洋蔥及煙燻甜椒蓉



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

\$320

Pizza Diavola

Pizza with San Marzano tomato sauce, mozzarella, spicy salami and nduja paste

番茄汁、水牛芝士、意大利辣肉腸薄餅

\$220

Pizza con porchetta

Pizza with smoked mozzarella, porchetta ham and garlic mayonnaise

煙燻水牛芝士、意大利火腿、蒜香蛋黃醬薄餅

\$260

Pizza Don Alfonso

Pizza with ricotta, mozzarella, guanciale, arugula and lemon zest

水牛芝士、豬面頰、芝麻菜、檸檬絲薄餅

\$220

Calzone ai quattro formaggi

Calzone with ricotta, mozzarella, taleggio and gorgonzola PDO

四式芝士餡餅

\$310



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Pizza Margherita

Pizza with San Marzano tomato sauce, mozzarella and fresh basil

番茄水牛芝士紫蘇薄餅



Pizza Don Alfonso

Pizza with ricotta, mozzarella, guanciale, arugula and lemon zest

水牛芝士、豬面頰、芝麻菜、檸檬絲薄餅

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

\$170



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

\$280

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

\$230

Lasagne alla bolognese

Oven-baked lasagna “Bolognese” style

傳統千層麵

\$230

Linguine zucchini e vongole

Linguini with clams and zucchini

特色扁意粉配海蜆及青瓜

\$220

Ravioli di manzo brasato

Home-made ravioli stuffed with beef cheek, topped with burrata foam and black truffle

雲吞釀牛面頰肉伴水牛芝士泡沫及黑松露

\$270

Risotto al gambero rosso e il suo crudo

Saffron bisque risotto with silken red prawns crudo and stracciatella coulis

藏紅花意大利飯配生紅蝦伴芝士

\$450

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



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Ravioli di manzo brasato

Home-made ravioli stuffed with beef cheek, topped with burrata foam and black truffle

雲吞釀牛面頰肉伴水牛芝士泡沫及黑松露



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 Cilenò alla puttanesca

Oven-baked Chilean sea bass with clams, mussels and puttanesca sauce

烤鱸魚配海蜆及青口伴意式香辣番茄橄欖汁

\$ 450

Pollo alla contadina

“Contadina” chicken casserole with vegetables in tomato sauce

意式傳統煮雞伴番茄汁燴時蔬

\$ 300

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

\$ 320

La Cotoletta di vitello alla milanese

Veal Chop “Milanese” style

米蘭式炸牛仔扒

\$ 360



Ossobuco di vitello in gremolada con risotto allo zafferano e gremolada

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

烤羊排伴扒菜、阿根廷青汁及肉汁

\$ 450



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Branzino Cileno alla puttanesca

Oven-baked Chilean sea bass with clams, mussels and puttanesca sauce

烤鱸魚配海蜆及青口伴意式香辣番茄橄欖汁

Le Raccomandazioni dello Chef/
Chef's Recommendation /
主菜廚師推介

Antipasti / Appetizers / 頭盤

Vitello tonnato

Traditional veal with tuna sauce, semidried cherry tomato and crispy capers
傳統牛仔肉配吞拿魚汁伴番茄乾及水瓜柳

\$250

Zuppe / Soup / 湯

Guazzetto di mare

Mixed seafood guazzetto with garlic bruschetta
意式海鮮濃湯配蒜香麵包

\$650

Pizze / Authentic Napoletana Pizza / 拿玻里薄餅

Profumi di sottobosco

Pizza with mozzarella, wild mushrooms, speck ham and black truffle
水牛芝士、蘑菇、風乾火腿及黑松露薄餅

\$290

Pasta / Pasta / 意大利麵

Linguine all'astice

Linguini with Boston lobster
波士頓龍蝦扁意粉

\$350

Secondi piatti / Main course / 主菜

Tagliata di manzo Wagyu M7 rucola e parmigiano

Australian M7 Wagyu striploin steak with a side salad of arugula,
cherry tomatoes and shaved parmesan

澳洲M7和牛西冷扒伴芝麻菜、車厘茄及巴馬臣芝士沙律

\$800



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Linguine all'astice

Linguini pasta selection "Don Alfonso" with Boston lobster

波士頓龍蝦扁意粉

Dolci/
Dessert/
甜品

Gelati e Sorbetti

Ice-cream or Sorbet

雪糕或雪葩

\$50 / per scoop / 每球

Delizia al limone

Limoncello sponge cake stuffed with lemon cream and chantilly

香柏檸檬酒蛋糕釀檸檬忌廉伴香緹奶油

\$120



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

\$120

Tortino al cioccolato dal cuore morbido

Molten chocolate cake

溶心朱古力蛋糕

\$120

Zuppa di mango con ananas e pannacotta al cocco

Fresh mango purée with coconut panna cotta, pineapple and pomelo

鮮芒甜汁伴椰子奶凍、菠蘿及柚子

\$120



Tiramisu

Tiramisu

提拉米蘇

\$120



Delizia al limone

Limoncello sponge cake stuffed with lemon cream and chantilly

香柏檸檬酒蛋糕釀檸檬忌廉伴香緹奶油



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Zuppa di mango con ananas e pannacotta al cocco

Fresh mango purée with coconut panna cotta, pineapple and pomelo

鮮芒甜汁伴椰子奶凍、菠蘿及柚子