

The Chef's Recommendation

廚師推介

*Following Don Alfonso's philosophy,
we offer you this special selection created using only the best produce available,
strictly following its 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

Antipasti / Appetizers / 頭盤

Vitello tonnato tradizionale

Traditional tuna veal
傳統牛仔肉配吞拿魚汁

\$250

Carpaccio di manzo con insalata di rucola e Parmigiano Reggiano

Beef carpaccio with arugula salad and parmesan cheese shaves
薄切生牛肉配芝麻菜及芝士片

\$180

Zuppa di cavolfiore con fonduta di Castelmagno e nocciole tostate

Cauliflower soup with Castelmagno cheese fondue, toasted hazelnuts
椰菜花湯配芝士及榛子

\$150

Pizze / Pizza / 薄餅

Pizza Diavola

Pizza with mozzarella, spicy salami and nduja
水牛芝士配意大利辣肉腸薄餅

\$200

Pasta / Pasta / 麵食

Tagliolini con ragù d'anatra e pecorino romano

Tagliolini with duck ragù and pecorino cheese
特色意大利麵配鴨肉及羊奶芝士

\$220

Dolci / Dessert / 甜品

Crostata 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

All prices are in MOP and subject to 10% service charge.
Please inform our service staff of any food allergies or dietary requirements.
所有價格以澳門元結算，並需另加百分之十服務費。
如有任何食物過敏或餐飲限制，請提前告知我們的服務員。