CASA DON ALFONSO
當奧豐素意式料理

CHEF'S FEATURE: ALBA WHITE TRUFFLE
廚師當季特選：阿爾巴白松露

Prepared in the classic Langhe style,
these dishes are elevated with premium white truffle, shaved tableside to preserve its peak aroma
遵循朗格經典風格, 菜式以頂級白松露提味, 桌邊現刨, 保留最佳香氣

Antipasti / Appetizers / 頭盤

Uovo in Camicia Albese con tartufo bianco d'Alba
Soft Poached Egg
with warm Castelmagno cheese fondue, roasted jumbo asparagus and white truffle
軟心蛋配芝士醬及烤大蘆筍伴白松露
$350

Pasta / Pasta / 麵食

Tajarin al burro con tartufo bianco d'Alba
Hand-crafted Egg Tagliolini Pasta
tossed in butter, Parmigiano-Reggiano and white truffle
手工幼蛋麵伴牛油及帕瑪森芝士配白松露
$630

Pizza / Pizza / 薄餅

Pizza al tartufo bianco d'Alba
Pizza with Cheese
Mozzarella d'Agerola, ricotta and white truffle
芝士薄餅伴白松露
$630

Secondi Piatti / Main course / 主菜

Brasato al Barolo con tartufo bianco d'Alba
Braised Wagyu Beef Cheeks
with Barolo red wine reduction, truffle potato purée and white truffle
燴和牛面頰肉配巴羅洛紅酒汁及松露薯蓉伴白松露
$790

Dolci / Dessert / 甜品

Bonèt di Alba con gelato di Nocciole e tartufo bianco
Classic Piedmontese Bonèt
custard-style chocolate-amaretti pudding infused with rum and cocoa
with hazelnut ice cream and white truffle
皮埃蒙特經典伯內特布丁
阿瑪雷蒂朱古力、朗姆及可可風味配榛子雪糕伴白松露
$330

Extra Alba white truffle supplement available on selected dishes at MOP 98 per gram
指定菜品可額外加配阿爾巴白松露，每克 98 澳門元

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，並需另加百分之十服務費。