

CASA  
DON ALFONSO

*Celebrating 18 years of Don Alfonso in Macau*

*Chef Alfonso and Livia Taccarino*

*Bring to Macau their most Iconic Classics from the coast of Amalfi*

慶祝當奧豐素餐廳進駐澳門 18 週年

主廚 Alfonso 及 Livia Taccarino 為澳門帶來他們最具代表性的阿馬爾菲海岸經典菜餚

*La ricciola affumicata*

Smoked yellowtail with citrus mayonnaise and yogurt sauce

煙燻油甘魚配柑橘蛋黃醬及乳酪醬

\$250

*La Zuppa di pomodoro San Marzano e granchio reale*

Organic San Marzano tomato soup with Alaskan king crab in bread crust

麵包焗有機蕃茄湯配阿拉斯加帝王蟹

\$300

*Fusilli fatti a mano, vongole e zucchini*

Home-made fusilli pasta with clams and zucchini

特色螺絲粉配海蜆伴意大利青瓜

\$300

*Il Vesuvio*

Ziti pasta timbale with organic tomato sauce, Mozzarella, Iberian pork, peas and basil

焗長通粉配有機蕃茄汁、水牛芝士、伊比利亞豬配青豆及香草

\$300

*Treccia di Pescato del giorno all'acquapazza*

Braided whole live catch of the day in Acqua Pazza

海鮮汁煮是日海魚（原條）

\$600

*L'astice*

Poached whole lobster with tomato reduction and vegetables in light carpione

龍蝦配蕃茄汁及時蔬（原隻）

\$650

*Soufflé al Limoncello*

Lemon soufflé with Limoncello ice cream

檸檬梳乎厘伴檸檬酒雪糕

\$100

All prices are subject to 10% service charge

所有價目需另加壹服務費