

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

水牛芝士蕃茄沙律

Antipasti e Zuppe/
Appetizers and Soup/
頭盤及湯

Insalata caprese

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

水牛芝士蕃茄沙律

\$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蕃茄汁

\$160

Il Tonno rosso scottato

Tuna with Guacamole sauce, chilli paprika mayonnaise and mixed green salad on a garlic bread bruschetta

吞拿魚伴牛油果蓉、辣椒蛋黃醬及沙律配蒜蓉麵包

\$250

Vellutata di Piselli con insalata di seppia

Roasted cuttlefish salad with green peas cream and Italian “Guanciale” chips

青豆蓉配烤墨魚及意式脆豬面頰肉

\$220



Vellutata di Piselli con insalata di seppia

Roasted cuttlefish salad with green peas cream and Italian “Guanciale” chips

青豆蓉配烤墨魚及意式脆豬面頰肉



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

\$140

Selezione di antipasti tradizionali

Selection of traditional Antipasti

精選傳統頭盤

\$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”

有機蕃茄湯配帶子伴香草

\$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”

有機蕃茄湯配帶子伴香草



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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

蕃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

\$220



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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





Don Alfonso

Pizza with mozzarella, ricotta cheese, check lard and wild arugula

水牛芝士、豬面頰、芝麻菜薄餅

Pizza con N'duja e scaglie di parmigiano

Margherita pizza with Nduja, spicy salami and parmesan shavings on top

水牛芝士蕃茄紫蘇薄餅配意大利辣腸伴巴馬臣芝士

\$200

Pizza Parmigiana

Pizza with San Marzano tomato sauce, mozzarella and eggplant parmigiana

蕃茄汁、水牛芝士、茄子薄餅

\$180



Don Alfonso

Pizza with mozzarella, ricotta cheese, cheek lard and wild arugula

水牛芝士、豬面頰、芝麻菜薄餅

\$180



Calzone Salsiccia peperoni e ricotta

Calzone with mozzarella, grilled bellpeppers, ricotta and Italian sausage

水牛芝士、烤甜椒及意大利香腸餡餅

\$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

\$140

 Capelli d'angelo agrumi e gamberetti

Angel hair pasta with shrimps and Amalfi coast citrus scents

天使幼麵配海蝦伴柑橘

\$200

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

\$200

Cappelli ripieni di baccala mantecato su guazzetto di molluschi alla Puttanesca

Home-made ravioli stuffed with Cod fish “Baccala mantecato”
with a shellfish “Puttanesca” stew.

特色雲吞釀鱈魚配貝類海鮮蕃茄蓉

\$220



Capelli d'angelo agrumi e gamberetti

Angel hair pasta with shrimps and Amalfi coast citrus scents

天使幼麵配海蝦伴柑橘



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

Risotto with duck, black truffles, parmesan sauce and balsamic vinegar reduction

鴨肉飯伴黑松露配巴馬臣芝士汁及黑醋汁



Tagliatelle “Cannellini” e vongole

Home-made tagliatelle with “cannellini” bean sauce and clams

特色意粉配白豆汁伴海蜆

\$200



Cannelloni con ragù tradizionale Napoletano

Cannelloni stuffed with pork and beef served with Neapolitan ragout

意式粉卷釀豬面頰及牛肉粒配拿坡里汁

\$200

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

Risotto with duck, black truffles, parmesan sauce and balsamic vinegar reduction

鴨肉飯伴黑松露配巴馬臣芝士汁及黑醋汁

\$300

Risotto alla pescatora

Mixed seafood risotto “Pescatora style”

傳統意大利海鮮飯

\$300



Cannelloni con ragu tradizionale Napoletano

Cannelloni stuffed with pork and beef served with Neapolitan ragout

意式粉卷釀豬面頰及牛肉粒配拿坡里汁



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Secondi piatti/
Main course/
主菜

Dentice in crosta alle erbe

Red snapper in herb crust with seasonal vegetables

紅鯛魚配香草伴時蔬

\$300

Branzino con zucchine alla scapece e presse di patate

Italian wild Sea Bass with zucchini chips and potatoes

意大利野生鱸魚配特色炸青瓜片伴薯仔餅

\$320

 Pollo alla “Cacciatora” con cipolline, pomodorini e olive “Bella di Cerignola”

Spring chicken “Cacciatora” with baby onions, cherry tomatoes and green olives “Bella di Cerignola”

燒春雞配小洋蔥、車厘茄及青橄欖

\$300



Pollo alla “Cacciatora” con cipolline, pomodorini e olive “Bella di Cerignola”

Spring chicken “Cacciatora” with baby onions, cherry tomatoes and green olives “Bella di Cerignola”

燒春雞配小洋蔥、車厘茄及青橄欖



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Branzino con zucchini alla scapece e presse di patate

Italian wild Sea Bass with zucchini chips and potatoes

意大利野生鱸魚配特色炸青瓜片伴薯仔餅





Costolette di Agnello alle erbe con patate e cipolle al forno e pesto mediterraneo

U.S. rack of lamb with roasted potatoes and Mediterranean pesto sauce

美國羊排配燒薯伴地中海香草汁

La Cotoletta Alta di vitello alla Milanese

Thick veal chop Milanese style

米蘭式炸牛仔扒

\$360

Costolette di Agnello alle erbe con patate e cipolle al forno e pesto mediterraneo

U.S. rack of lamb with roasted potatoes and Mediterranean pesto sauce

美國羊排配燒薯伴地中海香草汁

\$450

Maialino croccante con verdure di stagione e senape

Crispy suckling pig with seasonal vegetables and mustard

脆乳豬配時蔬及芥末汁

\$300

Ossobuco di vitello in gremolata con risotto allo zafferano

Veal ossobuco with saffron risotto

牛仔膝配紅花意大利飯

\$300



Ossobuco di vitello in gremolata con risotto allo zafferano

Veal ossobuco with saffron risotto

牛仔膝配紅花意大利飯



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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

Selezione di formaggi/
Selection of Italian cheese/
精選意大利芝士

\$120

Dolci/
Dessert/
甜品

Gelati e Sorbetti

Ice-cream or Sorbet

雪糕或雪葩

\$100



Delizia al Limone

Sponge cake stuffed with Amalfi lemon cream, lemon zest and limoncello sauce

自家秘製南意大利檸檬蛋糕

\$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

Semifreddo al torrone morbido Siciliano e frutti di bosco

Sicilian soft nougat semifreddo with wild berries

西西里紐結糖冰糕伴野莓

\$100

Frivolezza all'arancia

White chocolate mousse, orange crisps, lemon and orange fresh salad

白朱古力慕絲配橙片伴檸檬及橙

\$100



Tiramisù

Tiramisu

意大利芝士蛋糕

\$100



Delizia al Limone

Sponge cake stuffed with Amalfi lemon cream, lemon zest and limoncello sauce
自家秘製南意大利檸檬蛋糕



Tiramisù

Tiramisu
意大利芝士蛋糕



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