

DON ALFONSO

SIGNATURE MENU

225

FRESH BAKED ARTISAN BREAD SERVICE

COLLECTION OF CANAPÉS

LA RICCIOLA

CURED SMOKED AMBERJACK, CHIVE YOGURT, ORANGE EMULSION,
FAVA BEANS PURÉE', PICKLED GINGER CRISP

L'ANATRA

SEARED MUSCOVY DUCK BREAST, TONKA BEAN MARINATED APRICOTS,
GREEN BEANS, PARSNIP PURÉE, LABNEH, ANISE SCENTED DUCK JUS

I TORTELLI

HANDMADE TORTELLI FILLED WITH ANDRIA DOP BURRATA,
SEMI-CANDIED DATTERINI TOMATOES, SICILIAN RED PRAWN TARTARE,
ZUCCHINI CREAM, CRISPY ZUCCHINI CHIPS

IL TONNO

SEARED P.E.I. O-TORO PUTTANESCA STYLE, SICILIAN EGGPLANT CAPONATA,
CAPER LEAF, NOCELLARA OLIVE CRISP

IL BISONTE

ORGANIC MANITOBA BISON TENDERLOIN, SWISS CHARD, GUANCIALE,
BUFFALO MOZZARELLA, ONTARIO MUSHROOM, SWEET-AND-SOUR SPRING
ONION, ITALIAN BLACK TRUFFLE

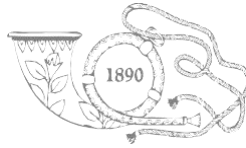
LA PANNA COTTA

LEMON-BASIL PANNA COTTA, VANILLA-STRAWBERRY
COMPOTE, ALMOND SABLÉ, STRAWBERRY-GINGER SORBET

CHEF SELECTION OF HOUSE MADE PETIT FOUR



**Best Italian restaurant in
the world outside of Italy**



DON ALFONSO

CONTEMPORARY MENU

225

FRESH BAKED ARTISAN BREAD SERVICE

COLLECTION OF CANAPÉS

LE VERDURE

ORGANIC SEASONAL VEGETABLES, EGGPLANT PESTO,
RED QUINOA SALAD

IL RISOTTO

ACQUERELLO CARNAROLI RICE, COOKED IN BEETROOT JUICE, 25-
YEAR BALSAMIC VINEGAR, GORGONZOLA CHEESE FONDUE,
PIEMONTE HAZELNUTS

I CANNELLONI

FRESH CANNELLONI PASTA FILLED WITH RICOTTA, MARJORAM AND
SMOKED PROVOLA CHEESE, SAUTTEED SPINACH, ORGANIC
PIENNOLO TOMATO SAUCE, MOZZARELLA AND BASIL

LA BISTECCA DI CAVOLFIORÉ

SOY AND MAPLE SYRUP MARINATED CAULIFLOWER, KING OYSTER
MUSHROOM, CHIMICHURRI, TOASTED ALMONDS

L'ARROSTO DI VERDURE

ROASTED MISO-MARINATED ROOT VEGETABLES, ROSEMARY SAUCE, BURNT
LEEK CREAM AND PEPPERMINT OIL

AMALFI COAST

VEGAN LEMON MOUSSE, ORANGE MARMALADE, CRUNCHY YUZU
CHOCOLATE, CARROT & GREEN APPLE SORBET

CHEF SELECTION OF HOUSE MADE PETIT FOUR

