



## A' LA CARTE

your choice from our three tasting menus

2 COURSES

115 €

3 COURSES

155 €

DESSERT

25 €

## LIBERA ESPRESSIONE

as an act of trust

we ask you for the freedom to choose, create, and guide you  
through our personal culinary story

10 COURSES — 215 €

6 COURSES — 155 €

wine pairing

selection of 8 glasses

or

selection of 5 premium glasses

190 €

Cover charge 5 €



## CALVISIUS PRESTIGE CAVIAR



our blinis, crème fraîche and egg mimosa

30 gr – 110 €

50 gr – 185 €

## SIGNATURE

Marinated red snapper, sweet and sour turnip, rye miso caramel

55 €

Pigeon agnolotto, Calvisius caviar, double cream

65 €

## ORA

TUESDAY TO SATURDAY - LUNCH

2 courses and a dessert, selected daily by our chef  
including one glass of wine, water and coffee

85 €

3 courses and a dessert, selected daily by our chef  
including two glasses of wine, water and coffee

120 €



## LA STAGIONE CHE NON C'E' FIRST ACT

### PROIEZIONI TERRITORIALI

Valdernesese wheat bread

Row Frisona beef, mandarin, kale, tartar sauce

"Rosa Marchetti" risotto, late-season tomato, dill

Cibreo pappardella

Snail, mille-feuille, ricotta, green sauce, cranberry

Frisona beef, leek, Kaiser pear, berries

Lollipop, walnut, Millefiori honey

Caterina de' Medici' rose

170 €

### PAIRING

selection of 4 glasses

95 €

selection of 6 glasses

140 €

mix & match

130 €



LA STAGIONE CHE NON C'E'  
FIRST ACT

PES-CARE

Valdernesese wheat bread

Trout, apple, chamomile, sorrel

"Rosa Marchetti" risotto, late-season tomato, dill

Agnolotto, baby squid, Morello artichoke

Eel, bbq spinach, fermented lemon, white almond

"Mugnaia" turbot, fermented plum, agretto, parsley

Lollipop, walnut, Millefiori honey

Yogurt, carrot, citrus

170 €

PAIRING

selection of 4 glasses

95 €

selection of 6 glasses

140 €

mix & match

130 €



## LA STAGIONE CHE NON C'E' FIRST ACT

### PROFONDITA' VEGETALE

Valdernesese wheat bread

Salad, out of season fruit

"Rosa Marchetti" risotto, late-season tomato, dill

Our raviolo, pumpkin, hazelnut, chicory

Bbq cabbage, gremolata, lemon

Egg, sheep milk Brie, black kale

Lollipop, walnut, Millefiori honey

Apple, Tuscan spices, rice

170 €

### PAIRING

selection of 4 glasses

95 €

selection of 6 glasses

140 €

mix & match

130 €



## BORGO SANTO PIETRO'S COMMITMENT

Over twenty years ago, Jeannette and Claus Thottrup chose Borgo Santo Pietro, nestled in the heart of Tuscany, to establish a 120-hectare estate where every plant would be grown organically, and every animal would be raised ethically.

Thanks to the vision of the two pioneers of sustainability and the dedication of their skilled team, a true haven was created. Here, following the rhythm of the seasons and preserving the soil's health, they have cultivated a naturally productive habitat for vineyards, orchards, and biodynamic culinary gardens.

Throughout the year, vegetables, herbs, and edible flowers thrive alongside artisanal cheeses, free-range eggs, cured meats, honey, and many other products destined for the kitchens of Saporium restaurant, the refined culinary expression of Borgo Santo Pietro.

### **La stagione che non c'è**

Have you ever made a promise to yourself?

Chef Ariel Hagen has. He promised himself to work with honesty and dedication to create a cuisine in perfect harmony with life, with the natural biological rhythms of nature, and with the human beings who are part of it.

The adventure of Saporium Firenze begins thanks to the union of values belonging to Borgo Santo Pietro's production model and Ariel Hagen's personal journey.

It is within this harmonious meeting of ideals that the Chef developed the menu "La stagione che non c'è". He embraces nature's surprises rather than simply crafting a classic symphony of seasonal flavors resulting in a sophisticated explosion of intense flavours and unexpected pairings.

The result is an experience that goes beyond the Tuscan traditional cuisine that inspires him, unveiling new exciting culinary horizons.