



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 €

Cibreo Pappardella

60 €

Pigeon agnolotto, Calvisius caviar, double cream

65 €

Raw fish selection

110 €

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'

THIRD ACT

PROIEZIONI TERRITORIALI

Valdarno wheat bread

Raw Frisona beef, spring onion, shiokoji

"Rosa Marchetti" risotto, wild garlic, fir tip

Duck raviolo, peach, wild arugula

Snail, green tomato, savory meringue

Pigeon, spinach, cherry

Lollipop, strawberry, rose

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'

THIRD ACT

PES-CARE

Valdarno wheat bread

Amberjack, berries, sour butter

"Rosa Marchetti" risotto, wild garlic, fir tip

Lobster agnolotto, sweet pepper, basil

Smoked eel, watermelon, shoyu

Sea bass, zucchini blossom, grass pea miso

Lollipop, strawberry, rose

Elderflower, hazelnut, sour cherry

170 €

PAIRING

selection of 4 glasses

95 €

selection of 6 glasses

140 €

mix & match

130 €



LA STAGIONE CHE NON C'E'

THIRD ACT

PROFONDITA' VEGETALE

Valdarno wheat bread

Salad, unseasonal fruit

"Rosa Marchetti" risotto, wild garlic, fir tip

Tagliatella, tomato, wild fennel

BBQ apricot, bitter almond, purslane

Red shiso, plum, marigold

Lollipop, strawberry, rose

Total green, almond, lemon

170 €

PAIRING

selection of 4 glasses

95 €

selection of 6 glasses

140 €

mix & match

130 €



BORGIO 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.