SAPORIUM
FIRENZE

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 €

PAIRING

selection of 8 glasses

190 €

6 COURSES – 155 €

PAIRING

selection of 5 glasses

120 €

Cover charge 5 €

MICHELIN 2026

SAPORIUM
FIRENZE

CALVISIUS PRESTIGE CAVIAR

Calvisius®
CAVIAR

blinis, crème fraiche, egg mimosa

30 gr – 110 €
50 gr – 185 €

SIGNATURES

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

55 €

Cibreo Pappardella

60 €

Pigeon agnolotto, Calvisius caviar, double cream

65 €

Raw fish platter

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 €

MICHELIN 2026

SAPORIUM
FIRENZE

LA STAGIONE CHE NON C'E'

FOURTH ACT

PROIEZIONI TERRITORIALI

Val d'Orcia Verna wheat bread

Raw Frisona beef, spring onion, shiokoji

Rosa Marchetti risotto, pumpkin, mandarin, Borgo Pecorino

Duck raviolo, fig, almond, pepper leaf

Veal sweetbread, shallot, truffle, consommé

Duck, kale, pear, grape must

Lollipop, fig

Caterina de' Medici rose

170 €

PAIRING

selection of 6 glasses

140 €

mix & match

130 €

MICHELIN 2026

SAPORIUM
FIRENZE

LA STAGIONE CHE NON C'E'

FOURTH ACT

PES-CARE

Val d'Orcia Verna wheat bread

Amberjack, berries, sour butter

Rosa Marchetti risotto, pumpkin, mandarin, Borgo Pecorino

Sea bass Agnolotto, roasted tomato, sweet pepper

Langoustine, spinach, mushroom

Red mullet, escarole, red onion, guazzetto

Lollipop, fig

Peach, yogurt, verbena, wildflower honey

170 €

PAIRING

selection of 6 glasses

140 €

mix & match

130 €

MICHELIN 2026

SAPORIUM
FIRENZE

LA STAGIONE CHE NON C'E'

FOURTH ACT

PROFONDITA' VEGETALE

Val d'Orcia Verna wheat bread

Salad, unseasonal fruit

Rosa Marchetti risotto, pumpkin, mandarin, Borgo Pecorino

Tagliatella, tomato, wild fennel

BBQ peach, bitter almond, purslane

Red shiso, plum, marigold

Lollipop, fig

Blackberry, pine nut, cabbage rose

170 €

PAIRING

selection of 6 glasses

140 €

mix & match

130 €

MICHELIN 2026

SAPORIUM
FIRENZE

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.