SAPORIUM
FIRENZE

À LA CARTE

your choice from our three tasting menus

2 COURSES

115 €

3 COURSES

155 €

DESSERT

25 €

LIBERA ESPRESSIONE

an act of trust
we ask you for the freedom to choose, create and guide you
through our own culinary story

10 COURSES – 215 €

WINE 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

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 €

Pappardella al Cibreo

60 €

Pigeon agnolotto, Calvisius caviar, double cream

65 €

Crudo dA-mare

110 €

ORA

TUESDAY TO SATURDAY AT LUNCH

2 courses and a dessert, chosen daily by our chef
with a glass of wine, water and coffee

85 €

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

120 €

MICHELIN 2026

SAPORIUM
FIRENZE

LA STAGIONE CHE NON C'E'

FIFTH ACT

PROIEZIONI TERRITORIALI

Verna wheat bread from Val d'Orcia

Raw roe deer, leek, shiokoji

Risotto "Rosa Marchetti", black kale, Borgo pecorino, macerated lemon

Duck agnolotto, blackberry, marigold

Veal sweetbread, curly kale, mandarin

Pigeon, grape must, pear

Lollipop, olive oil, fennel

Caterina de' Medici's rose

170 €

PAIRING

selection of 6 glasses

140 €

mix & match

130 €

MICHELIN 2026

SAPORIUM
FIRENZE

LA STAGIONE CHE NON C'E'

FIFTH ACT

PES – CARE

Verna wheat bread from Val d'Orcia

Amberjack, berries, pil pil

Risotto "Rosa Marchetti", black kale, Borgo pecorino, macerated lemon

Sea bass raviolo, sweet pepper, saffron

Oyster, dry passatello, zabaione

Turbot, savoy cabbage, sour butter, Calvisius prestige caviar

Lollipop, olive oil, fennel

Pear, yogurt, walnut, honey

170 €

PAIRING

selection of 6 glasses

140 €

mix & match

130 €

MICHELIN 2026

SAPORIUM
FIRENZE

LA STAGIONE CHE NON C'E'

FIFTH ACT

PROFONDITA' VEGETALI

Verna wheat bread from Val d'Orcia

Salad, out-of-season fruit

Risotto "Rosa Marchetti", black kale, Borgo pecorino, macerated lemon

Bottone, broccoli, salted toffee

Cauliflower, hazelnut, bread miso

Egg, spinach, puff pastry bread

Lollipop, olive oil, fennel

Hazelnut, mandarin, saffron

170 €

PAIRING

selection of 6 glasses
140 €

mix & match
130 €

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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'E'

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.

MICHELIN 2026