

*Borgo Santo Pietro*

**SAPORIUM**

CHIUSDINO

THE “PROMISES”  
OF BORGO SANTO PIETRO

Borgo Santo Pietro's Commitment

We made a promise which is the very essence of the Saporium philosophy - a philosophy grounded in nature and which goes beyond our plates and cuisine - one that is deeply embedded in our daily routine, in each season and in our lives resulting in a blend of ethical culinary practices and a cuisine that delights.

*La stagione che non c'è*

Our cuisine reflects our philosophy and commitment to innovation. “La stagione che non c'è” is Chef Hagen's mantra to bring the finest hand-picked ingredients into his dishes, whilst upholding the principles of seasonality and biodynamics. Our dream is to create and nurture a haven that unequivocally fosters authenticity and quality.

The tasting menus you will get to know and enjoy are the inspired outcome of what Mother Nature offers. Our ‘farm-to-plate’ philosophy comes to life, reaping the fruit of the organic vegetable gardens at Borgo Santo Pietro - as well as from local and niche family-run businesses that our chef is well familiar with, to the catch of the day from the Tyrrhenian Sea and everything in between - such is the depth of this beautiful journey.



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**SAPORIUM**

CHIUSDINO

“LA STAGIONE CHE NON C’É”  
FIRST ACT

PROIEZIONI TERRITORIALI

Griffoni Mill semolina bread, erica arborea honey

Snails, nettles, total green

San Massimo reserve rice, wild garlic, balsam fir

Guinea fowl agnolotto, double cream, Calvisius Caviar

Guinea fowl, omelette, peas and mint

Borgo lamb, morello artichoke, baked ricotta, green sauce

Green apple and chamomile lollipop

Walnut, sheep’s milk, beeswax

185 €

WINE PAIRING

The Classic Selection - 6 glasses

140€

The Premium Selection - 6 glasses

195€

The Iconic Selection - 3 glasses

250€



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## SAPORIUM

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"LA STAGIONE CHE NON C'É"  
FIRST ACT

PES-CARE

Griffoni Mill semolina bread, erica arborea honey

Marinated Casentino trout, roots and acidolactic sauce

Sea bass ravioli, zolfino bean, lemon grass

Sole, sprouted lentils, beurre blanc

Red mullet, green asparagus and clams

Green apple and chamomile lollipop

Strawberry, whey, verbena

185 €

### WINE PAIRING

The Classic Selection - 6 glasses

140€

The Premium Selection - 6 glasses

195€

The Iconic Selection - 3 glasses

250€



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"LA STAGIONE CHE NON C'É"  
FIRST ACT

PROFONDITÀ VEGETALI

Griffoni Mill semolina bread, erica arborea honey

Spring salad 2024

San Massimo reserve rice, wild garlic, balsam fir

Tagliolino shiokoji, elderflower

Grilled stuffed artichoke, soft polenta, bay leaves

Poached Borgo egg, saffron potatoes, spring onion

Green apple and chamomile lollipop

Roots, amazake, bitter almond

185 €

WINE PAIRING

The Classic Selection - 6 glasses

140€

The Premium Selection - 6 glasses

195€

The Iconic Selection - 3 glasses

250€



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FIRST ACT

LIBER A ESPRESSIONE

TEN COURSES

230€

WINE PAIRING

A guided wine pairing with our Sommelier - 8 glasses

230€



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“LA STAGIONE CHE NON C’É”

FIRST ACT

À LA CARTE

TWO COURSES

120€

THREE COURSES

175€

DESSERT

25€



CAVIALE CALVISIUS PRESTIGE

Accompanied by our blini pancakes and our crème fraîche  
Caviar in 10/30/50 grams, subject to availability

3,7€/gr

