SAPORIUM

LOUNGE

THE BORGO SANTO PIETRO ESTATE

The Saporium Lounge cocktail list brings together unique elements of Borgo Santo Pietro to Florence. From the herb garden to the walnut grove, the fermentation lab and the sheepfold, each cocktail is a creative blend of ingredients that reflect Borgo and the seasons, accompanied by a selection of tapas by our Chef.

1. Vegetable Garden
2. Walnut Grove
3. Fermentation Lab
4. Still House
5. Herb House
6. Bee Hives
7. Chicken Coop
8. Forest
9. Citrus Grove
10. Herb Garden

MICHELIN 2025

Borgo Santo Pietro

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This menu encloses a "Season of Scents, Flavours and Emotions".
A discovery of what today offers us and tomorrow transforms.
Seasonality, Biodiversity and Respect are the starting point
of a journey through Borgo Santo Pietro.

SIGNATURE COCKTAILS
20€

Flower
Gin's – Sakura Mancino – Pickles – Oil

Pumpkin
Double Fusetti – Pumpkin – Vinegar

Citrus
Picaflor Wild Mezcal – 1865 Bitter – Verdant Vermouth & Citrus

Olive
Altamura Vodka – Baldoria Wild Plum – Brine – Caramel

Blackberry
Bruno – Amaro Locale – Blackberry – "Duit" Wine Revolution

SIGNATURE CO2
20€

Sage
Del Maguey Mezcal & Sotol – Sage – Rosemary – Lavender

Apple
Jimmy – Yerbito – Fermented Lemon & Apple

Lemon
Rye Whiskey – Paranubes – Lemon Oleo – Acidic Elderflower

MOCKTAILS
16€

Mint
Fermented Red Fruit – Mint – Milk

Blueberry
Green Apple – Grape – Blueberry

Pear
Chestnut – Fennel – Pear

TASTINGS

Three Signature Cocktails 50€
Five Signature Cocktails 70€

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TAPAS

Boiled meat sphere / Salsa verde (1, 3)	3€
Buckwheat wafer / Charred leaves / Kimchi (8, 9)	4€
Grilled gyoza (1, 12)	4€
Marinated snapper / Beets / Miso (1, 3, 4, 6)	16€
Eel skewer / Teriyaki (1, 4)	13€
Snail (1, 4, 7, 9)	14€
Saltwort / Citron / Acidic butter (7)	10€
Lettuce / Lingonberry / Peanut (5, 10)	8€
Frisona beef / Bigarade sauce (9)	15€
Raviolo (1, 9, 12)	5€
Vegetable bun (1, 3, 7)	8€
Layered potato / Crème fraîche / Calvisius Prestige Caviar (1, 4, 7)	14€
Casentino trout / Ketchup / Shellfish bisque mayo (1, 3, 4, 7)	10€
Beef tataki / Jerusalem artichoke / Spring onion (1, 3, 6)	18€
Panko-crusted prawn / Sour emulsion (1, 2, 3)	6€
Cheesebun (1, 3, 7)	10€
Panissa / Lemon mayo (3)	3€
Herb salad (7, 12)	15€
"Rosa Marchetti" rice (7)	18€
Bread / Butter / Oil (1, 7)	15€

Calvisius CAVIAR

Calvisius Prestige Caviar (10 gr) / Blinis / Mimosa cream / Crème fraîche (1, 3, 4, 7)	34€

BLIND TASTING MENU
100€

DESSERT

Lollipop (7)	10€
Chocolate Selection (7, 8)	13€

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INTERNATIONAL COCKTAILS
18€

SPIRITS

GIN

Nikka Gin	16€
Duit Gin	16€
Gin Campi	18€
Cinqueterre Gin	18€
Gin's Borgo Santo Pietro	18€
Isle of Harris	18€
Selvapura	20€
Maite	20€
Ki No Tea	20€
Gin Mezzanotte	20€
Gin Atlantide	20€
Tatsumi Gin	25€

VODKA

Tito's Vodka	16€
VKA Organic Vodka	16€
Ketel One	18€
Winestillery Tuscan Vodka	18€
Altamura Vodka	18€
Nikka Coffey Vodka	18€
Stolichnaya Elit	18€
Chopin Rye Vodka	18€

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WHISKY & WHISKEY

Michter's Bourbon	16€
Michter's Rye	16€
Michter's American Whiskey	16€
Balvenie 12	16€
Kavalan Single Malt	16€
Highland Park 12	16€
Glenfiddich 18	16€
Nikka Coffey Malt	18€
Glen Moray 17	20€
Rabbit Hole Bourbon	25€
Rabbit Hole Rye	25€
Ballechin 2005	30€
Macallan 12	32€
Highland Park Cask Strength	32€
Johnny Walker Blue Label	35€
Samaroli Edition 2023 Speyside	40€

RUM

Clairin Vaval	20€
Rum Paranubes Morada	20€
Hampden Estate	22€
Black Tot Finest Caribbean	22€
Brugal Extra Añejo	22€
Kirk & Sweeney Gran Reserva	24€
La Favorite Rhum Blanc Cuvee	26€
Sol Tarasco 8y Full Proof	28€
Samaroli Yehmon Classic 2023	40€
Samaroli Jamaica Rhapsody 2023	45€

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TEQUILA & MEZCAL

Tequila Fortaleza Blanco	18€
Tequila Fortaleza Reposado	20€
Tequila Don Fulano Añejo	25€
Mezcal Derrumbes San Lui	18€
Mezcal Derrumbes Oaxaca	18€
Mezcal Derrumbes Durango	18€
Del Maguey Mezcal Chichicapa	28€
Del Maguey Mezcal Santo Domingo Albarradas	28€
Bozal Tepeztate	32€
La Venenosa Sierra Volcanes	28€
Del Maguey Mezcal 100% Tobala	32€
Picaflor Mezcal Ancestral	32€
Real Minero Barril	45€
Other Spirits	15€
Amari and Liqueurs	14€

BEERS & FERMENTED

Lambrate Montestella Pils	8€
B. il Ducato White Riot	8€
P.B.Clandestino Awanagana	8€
Klan Barrique Flos Alba	10€
P.B.Clandestino Goslar	10€
Seasonal Craft Kombucha	10€
San Pellegrino Soft Drinks	8€
Perrier	8€
Soft Drinks	6€

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SUBSTANCES OR PRODUCTS THAT PROVOKE ALLERGIES OR INTOLERANCES:

1. Cereals containing gluten, namely wheat, rye, barley, oats, spelt, kamut and other derivative products, except:
a) Grain-based glucose syrups, including dextrose (1);
b) wheat-based maltodextrin (1);
c) glucose syrups based on barley.
d) cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.

2. Crustaceans and products based on crustaceans.

3. Eggs and egg products.

4. Fish and fish products, except:
a) fish gelatine used as a support for vitamin or carotenoid preparations.
b) gelatin or fish gelatin use for clarification in beer and wine.

5. Peanuts and peanut-based products.

6. Soy and soy products, except:
a) refined soybean oil and fat (1);
b) natural mixed tocopherols (E306), natural D-alpha tocopherol, national D-alpha tocopherol acetate, soy-based natural D-alpha tocopherol succinate.
c) vegetable oils derived from soybean phytosterols and phytosterols.
d) vegetable stanol ester produced from soybean vegetable oil sterols.

7. Milk and milk products (including lactose), except:
a) whey produced for the examination of alcoholic distillates, including ethyl alcohol of agricultural origin.
b) milk.

8. Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Western anacardium), pecan nuts [Carya illinoinensis (Wangenh.) K. Koch], Brazil nuts (Bertholletia excelsa), pistachios (Pistacia vera), macadamia nuts or Queensland nuts (Macadamia ternifolia), their products, except for nuts used for making alcoholic distillates, including ethyl alcohol of agricultural origin.

9. Celery and celery products.

10. Mustard and mustard-based products.

11. Sesame seeds and products based on sesame seeds.

12. Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / liter in terms of total SO2 to be calculated for the products in such a way as to be consumed for consumption.

13. Lupins and products based on lupins.

14. Molluscs and products based on molluscs.

(1) And the derivative products, to the extent that they have undergone, are not likely to increase the level of allergenicity expressed by the Authority for the basic product from which they are derived.

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