

Borgo Santo Pietro

SAPORIUM

FIRENZE

BORGO SANTO PIETRO'S COMMITMENT

Have you ever made a promise to yourself?

We have. Ours is a promise that forms the very essence of Saporium's philosophy – one deeply rooted in nature and extending far beyond our dishes. This commitment infuses our daily routines, adapts to each season, and shapes our lives. The result? A harmonious blend of ethical culinary practices and delightful cuisine.

La stagione che non c'è

Our cuisine embodies our philosophy and Chef Hagen's unwavering commitment to innovation. Guided by his mantra, "La stagione che non c'è" ("Neverseason"), Chef Hagen incorporates the finest hand-picked ingredients into his dishes while respecting seasonality and biodynamic principles. We aspire to cultivate a sanctuary that fosters authenticity and quality in every dish.

Mother Nature's bounty is the muse that inspires the menus you will savour. Our 'farm-to-plate' philosophy comes alive through ingredients harvested from Borgo Santo Pietro's organic gardens and sourced from local, family-run businesses with which our chef is intimately familiar. From the day's fresh catch from the Tyrrhenian Sea to everything in between – such is the depth of this beautiful journey.

 MICHELIN 2024



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“LA STAGIONE CHE NON C’È”
THE FOURTH ACT

PROIEZIONI TERRITORIALI

Verna wheat bread, wheat bran

Snails, Jerusalem artichoke, hazelnut

Marchetti pink rice, pumpkin, mandarin,
Borgo Santo Pietro pecorino cheese

Crepe, jugged hare, béchamel sauce

Hare saddle, kale, pears, grape must

Pigeon, figs, Vin Santo

Lollipop, sheep’s milk, beeswax

Rose of Caterina de’ Medici

170€

WINE PAIRING

Selection of 4 glasses

95€

Selection of 6 glasses

140€



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PES-CARE

Verna wheat bread, wheat bran

Casentino trout, apple, zabaglione

Marchetti pink rice, pumpkin, mandarin,
Borgo Santo Pietro pecorino cheese

Tagliolini, clams, Egyptian mint

Langoustine, pappa al pomodoro, basil seeds

Turbot, cabbage, Calvisius caviar

Lollipop, sheep's milk, beeswax

Blackberry, almond, Vin Santo

170€

WINE PAIRING

Selection of 4 glasses

95€

Selection of 6 glasses

140€



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PROFONDITÀ VEGETALI

Verna wheat bread, wheat bran

Herb salad, Rosano peach, kefir

Marchetti pink rice, pumpkin, mandarin,
Borgo Santo Pietro pecorino cheese

Pasta sheet, porcini mushroom, pomegranate, dill

Beans, cicerchia, chickpeas, friggitelto pepper

Poached egg, Borgo Santo Pietro brie, chicory, garlic

Lollipop, sheep's milk, beeswax

Apple, Venturina peanuts, verbena ice cream

170€

WINE PAIRING

Selection of 4 glasses

95€

Selection of 6 glasses

140€



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LIBERA ESPRESSIONE
10 COURSES

215€

WINE PAIRING

The Premium Vintage Selection - 8 glasses

190€

ORA MENU

TUESDAY TO FRIDAY
LUNCH SERVICE ONLY

The Chef proposes two courses and a dessert daily.
The menu includes a glass of wine, water, and coffee.

85€



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À LA CARTE

2 COURSES

110€

3 COURSES

150€

DESSERT

25€

CHEESE

25€



CALVISIUS PRESTIGE CAVIAR

Accompanied by our blini pancakes, crème fraîche and “mimosa”
in tins of 10/30/50/100 g.
Subject to availability.

3.7€/g.

THE CHEF'S SIGNATURE DISH

Pigeon agnolotti, Calvisius caviar, double cream.

Tasting Menu portion

30€

À la Carte Menu portion

60€

