

SAPORIUM

LOUNGE



THE BORGO SANTO PIETRO ESTATE

The Saporium Lounge's 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 to reflect Borgo and the seasons, accompanied by a selection of tapas by Chef Ariel Hagen.

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



SAPORIUM

LOUNGE

BESPOKE COCKTAILS 18€

1. Vegetable Garden

Tuscan Gin with Oil - Wisteria Vermouth - Chocolate - Smoked Carrot Oil

2. Walnut Grove

Organic Cachaça - Liqueur cherries - Walnuts - Soft pepper

3. Fermentation Lab

Rye Whiskey - Vetiver - Fermented Lemon - Jun d'Barley - Must

4. Still House

Del Maguey Mezcal - Lavender & Sage - Rosemary - Citric essence

5. Herb House

Providence - Bitter & Peated - Sorrel

6. Beehives

Tequila Repo - Sweet Rose - Honey Soda

7. Chicken Coop

Rum Veritas - Chartreuse - Oleo Saccharum - Bottarga & Egg

8. Forest

Old Tom Gin - Citrus Thyme - Elderberry Kombucha - Sprouts

MOCKTAILS 12€

9. Citrus Grove

Rose - Pepper Syrup - Lemon Extraction

10. Herb Garden

Fennel - White Peony - Chamomile Soda

INTERNATIONAL COCKTAILS 15€



SAPORIUM

LOUNGE

TAPAS

Stewed meats ball / Green sauce (1, 3)	9€
Cauliflower cous cous / Micro vegetables / Candied longberry (9)	12€
Jerusalem artichoke / Pecorino from Borgo Santo Pietro (7)	12€
Marinated snapper / Cedar ponzu / Artichoke (1, 3, 4, 6, 10)	16€
Grilled raviolo / Stewed beef / Tuscan spices (1)	14€
Grilled tongue skewer / Onion / Sage (3, 10)	12€
Bun / Fried brains / Cabbage / Miso (1, 3, 7)	15€
Beef tataki / Shoyu / Citruses / Spring onions (1, 3, 10)	18€
Whitebate croquettes / Marinated daikon (1, 2, 3, 4, 10)	10€
Grilled gyoza / Red onion / Blood orange (1)	12€
Caviar 10 gr Calvisius Prestig / Blinis / Mimosa cream / Elbeberry creme fraiche (1, 3, 7)	34€
Potato terrine / Caviar / Longberry / Sour cream (7)	18€

DESSERT

Apple fritters / Cinnamon / Buontalenti cream (1, 3, 7)	13€
Semolina cake (1, 3, 7)	13€
Chocolate pine nuts and salt / Black lemon and sheep's milk / Raspberry / Hay (7, 8)	13€



SAPORIUM

LOUNGE

SOFT DRINKS

Fever Tree Tonic Water Indian	6€
Fever Tree Ginger Beer	6€
Fever Tree Bitter Lemonade	6€
Fever Tree Pink Grapefruit	6€
Coca Cola	6€
Coca Cola Zero	6€

FRUIT JUICES

Plose organic tomato juice	6€
Plose organic pineapple juice	6€
Plose organic blueberry juice	6€
Plose organic pomegranate juice	6€

BEERS AND FERMENTED DRINKS

Petrognola Blanche	8€
Petrognola Ipa	8€
Petrognola Golden Ale	8€
Kombucha artigianale stagionale	8€
Riegel non alcoholic beer	6€

GIN

Apium London Dry	12€
Nikka Gin	14€
Hendrick's Gin	14€
Drouin Le Gin	14€
Winestillery London Dry Gin	14€
Gin Distillerie De Monaco	14€
Montigiani Extravirgin	14€

VODKA

Nikka Coffey Vodka	14€
Winestillery Tuscan Vodka	14€
VKA Organic Vodka	14€
Grey Goose Vodka	14€
Belvedere Vodka	14€
Tito's Vodka	14€



SAPORIUM

LOUNGE

RUM

Equiano	13€
Flor De Cana 18	13€
Worthy Park Single Estate Reserve	13€
Veritas	13€
Clairin Vaval	13€
Black Tot Finest Caribbean	13€
Brugal Extra Anejo	16€
Demerara 1998 Sherry Wood	20€
Demerara Enomore and Port Mourant 1998	25€
Demerara Diamond 1999	30€

WHISKY

Monkey Shoulder	12€
Michter's Bourbon	14€
Michter's Rye	14€
Michter's American Whiskey	14€
Oban 14	14€
Balvenie 12	14€
Kavalan Single Malt	14€
Highland Park 12	14€
Macallan 12 Amber	16€
Glenfiddich 18	16€
Glen Moray 17	16€
Highland Park 18	20€
Kavalan Solist Cask Strength	24€
Signatory Vintage Tomatin 1989	24€
Ballechin 2005	28€
Johnny Walker Blue Label	35€
Lagavulin Distiller's Edition 1996	45€

TEQUILA & MEZCAL

Tequila Fortaleza Blanco	14€
Tequila Fortaleza Reposado	16€
Tequila Don Fulano Anejo	16€
Mezcal Herencia De Sanchez Espadin	14€
Mezcal Derrumbes San Lui	16€
Mezcal Derrumbes Oaxaca	16€
Mezcal Derrumbes Durango	16€

Other Spirits	14€
Amari	9€
Liqueurs	9€



SAPORIUM

LOUNGE

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 illinoensis* (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.

