

Borgo Santo Pietro

SAPORIUM

FIRENZE

**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 that 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 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 the utmost quality.

The tasting menus you will get to explore and enjoy are the inspired outcome of what mother nature offers. Our #farm-to-plate philosophy comes to life from reaping the fruit of the organic vegetable gardens at Borgo Santo Pietro to the local and niche family-run businesses that our chef is well familiar with, as well as 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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PROIEZIONI TERRITORIALI
8 COURSES

Molino Grifoni chestnut bread, fir honeydew (1,8)

Snails, parsnip, hazelnut, lovage, parsley (8,9,7,14)

Riserva San Massimo Carnaroli rice, cime di rapa,
sheep kefir (7)

Agnolotti pasta filled with pigeon, onion's capers,
Calvisius Prestige caviar (5gr) (1,3, 7)

Pigeon, cuttlefish, cuttlefish garum (1, 14)

Grilled Frisona, parsley root, cow's fat

Mint, green apple and buckwheat Lollipop (8)

Catherine de Médicis' rose (1, 3, 7, 8)

WINE PAIRING

The Classic Selection - 6 glasses

The Premium Selection - 6 glasses



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PES-CARE
8 COURSES

Molino Grifoni chestnut bread, fir honeydew (1, 8)

Marinated red snapper, turnips, shiokoji (1, 3, 4)

Riserva San Massimo Carnaroli rice, cime di rapa,
sheep kefir (7)

Candy filled with baby octopus, wild fennel, black garlic (1, 2, 3, 14)

Sole, lentil buds, beurre blanc (4, 8)

John Dory fish, black salsify, shallot beurre noisette,
chickpeas miso (1, 4, 8)

Mint, green apple, buckwheat Lollipop (8)

7 corns flour, extra virgin olive oil, hazelnut (1, 3, 8, 12)

WINE PAIRING

The Classic Selection - 6 glasses

The Premium Selection - 6 glasses



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PROFONDITÀ VEGETALI
8 COURSES

Molino Grifoni chestnut bread, fir honeydew (1, 8)

Kale, zolfino bean, cranberry scented with bay leaves

Riserva San Massimo Carnaroli rice, cime di rapa,
sheep kefir (7)

Bottoni pasta filled with broccolo, grilled candied lemon,
lentil and chamomile miso (1, 3)

Morello artichoke, chard terrine, ajo blanco (8)

Borgo's egg, green apple, chicory, mint (3)

Mint, green apple and buckwheat Lollipop (8)

Carrot, almond, calendula (8)

WINE PAIRING

The Classic Selection - 6 glasses

The Premium Selection - 6 glasses



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**LIBERA ESPRESSIONE
10 COURSES**

An explorative tasting journey revealing Chef Ariel Hagen's cuisine through his multifaceted creativity.

WINE PAIRING

A Guided Wine Tasting with our Sommelier - 10 glasses

**ORA
3 COURSES**

Three courses tasting menu, dessert included. Available at lunch

IN ABBINAMENTO

2 glasses

CHEESE SELECTION

Saporium's Cheese Board



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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, natural 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.

