

Borgo Santo Pietro

SAPORIUM

CHIUSDINO

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 reflects our philosophy and our chef's unwavering commitment to innovation. Chef Hagen's mantra, "La stagione che non c'è" ("Neverseason"), guides him to incorporate 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 directly inspires the menus you'll savour. Our 'farm-to-plate' philosophy comes to life in our menus, created after harvesting organic vegetable gardens at Borgo Santo Pietro and sourcing ingredients from local, family-run businesses with which our chef is intimately familiar. From the catch of the day 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 SECOND ACT

PROIEZIONI TERRITORIALI

Verna wheat bread and Borgo Santo Pietro potatoes

Veal sweetbread, apricot, purslane

Orzotto, mushroom², lacto-fermented cranberry

Rabbit agnolotti, green tomato, wild fennel

Rabbit saddle, grilled spinach, green sauce

Pigeon, cherries, tarragon

Lollipop, cabbage rose, poppy seeds

Borgo Santo Pietro walnut, blackberry, jasmine

185€

WINE PAIRING

The Classic Selection - 6 glasses

140€

The Premium Vintage Selection - 6 glasses

165€

The Iconic Selection - 3 glasses

250€



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PES-CARE

Verna wheat bread and Borgo Santo Pietro potatoes

Marinated snapper, sour jujube, miso caramel

Orzotto, mushroom², lacto-fermented cranberry

Tagliolini, molluscs, courgette flower, mint

Eel, lentil shoyu, grilled watermelon

John Dory, upside down turnip, vichy

Lollipop, cabbage rose, poppy seeds

Peach, rosemary, olive oil

185€

WINE PAIRING

The Classic Selection - 6 glasses

140€

The Premium Vintage Selection - 6 glasses

165€

The Iconic Selection - 3 glasses

250€



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PROFONDITÀ VEGETALI

Verna wheat bread and Borgo Santo Pietro potatoes

Summer 2024 salad

Orzotto, mushroom², lacto-fermented cranberry

Raviolo, Borgo Santo Pietro yolk, grilled courgette

Barbeque saltwort, cedar, garlic

Red shiso, plum, marigold

Lollipop, cabbage rose, poppy seeds

Amazake, fig, cassis

185€

WINE PAIRING

The Classic Selection - 6 glasses

140€

The Premium Vintage Selection - 6 glasses

165€

The Iconic Selection - 3 glasses

250€



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

LIBERA ESPRESSIONE
10 COURSES

230€

WINE PAIRING

Guided wine tasting with our Sommelier - 8 glasses

230€



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

À LA CARTE

2 COURSES

120€

3 COURSES

175€

DESSERT

25€



CALVISIUS PRESTIGE CAVIAR

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

3,7€/gr

