

*Borgo Santo Pietro*

**SAPORIUM**

**CHIUSDINO**

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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**SAPORIUM**

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PROIEZIONI TERRITORIALI  
8 COURSES

Molino Grifoni semolina bread, tree heather

Snail, nettle herbs, Casentino grey pig, oxalis

Riserva San Massimo rice, wild garlic, balsamic fir

Agnolotti pasta filled with pigeon, elderberry capers,  
Calvisius Prestige caviar 5gr

Pigeon, cuttlefish, daikon, garum

Borgo Santo Pietro's lamb, broad beans, chicory

Lemon, extra olive oil, and fennel lollipop

Walnut, buckwheat, carob

175€

WINE PAIRING

The Classic Selection - 6 glasses

105€

The Premium Selection - 6 glasses

140€



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PES-CARE  
8 COURSES

Molino Grifoni semolina bread, tree heather

Red shrimp, rhubarb, Bolgheri's bitter

Riserva San Massimo rice, wild garlic, balsamic fir

Bottoni pasta with baby octopus, morello artichoke, lemon balm

Sea bass, zolfino beans, verace clams, dill

Skate wings, peas, morels, black truffle

Lemon, extra olive oil, and fennel lollipop

Sheep's milk, honey, beeswax

175€

WINE PAIRING

The Classic Selection - 6 glasses

105€

The Premium Selection - 6 glasses

140€



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PROFONIDITA' VEGETALI  
8 COURSE

Molino Grifoni semolina bread, tree heather

Circular green asparagus, spring onion, lemon mustard

Riserva San Massimo rice, wild garlic, balsamic fir

Tagliolino with Koji, elderflower

Seven corns polenta, morello artichoke, Venturina peanut, chicory coffee

Borgo's egg, ricotta cheese, chard, salted meringue

Lemon, extra olive oil, and fennel lollipop

Strawberries, peas, verbena

175€

WINE PAIRING

The Classic Selection - 6 glasses

105€

The Premium Selection - 6 glasses

140€



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LIBERA ESPRESSIONE

10 COURSES

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

215€

WINE PAIRING

A Guided Wine Tasting with our Sommelier - 10 glasses

165€

2 COURSES A LA CARTE

115€

3 COURSES A LA CARTE

160€

DESSERT A LA CARTE

25€

Caviale Calvisius

3,4€ per gr.

Choice among courses included in the three tasting menus

SELEZIONE ICONICA

A Guided Wine Tasting with our Sommelier - 3 glasses

250€

