

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 and which 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 a cuisine that delights.

La stagione che non c'è - Third Act

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 quality.

The tasting menus you will get to know and enjoy are the inspired outcome of what Mother Nature offers. Our 'farm-to-plate' philosophy comes to life, reaping the fruit of the organic vegetable gardens at Borgo Santo Pietro - as well as from local and niche family-run businesses that our chef is well familiar with, to 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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FIRENZE

“LA STAGIONE CHE NON C’È”

THIRD ACT

PROIEZIONI TERRITORIALI

Molino Grifoni semolina bread, saffron from Colle Val D’Elsa (1)

Snails - Total Green (9, 14)

Carnaroli Riserva San Massimo rice, Hokkaido pumpkin,
Bolgheri Bitter, pepper leaves, mandarin mustard (7)

Agnolotti pasta, pigeon, double cream,
Calvisius Prestige caviar (5gr) (1, 3, 4, 7)

Veal sweetbread, black truffle, sweet and sour spring onion (3)

Pigeon, langoustine, lemongrass, charcoal-grilled spinach (2)

Lollipop, carrot, Tuscan spices (2)

Rose of Catherine de’Medici (1, 3, 7)

155€

WINE PAIRING

The Classic Selection - 6 glasses

95€

The Premium Selection - 6 glasses

145€

Juice Pairing - 5 mocktails

65€



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“LA STAGIONE CHE NON C’È” THIRD ACT

PES-CARE

Molino Grifoni semolina bread, saffron from Colle Val D'Elsa (1)

Casentino trout, roe, cucumber, sour butter, peppermint (4, 7)

Carnaroli Riserva San Massimo rice, Hokkaido pumpkin,
Bolgheri Bitter, pepper leaves, mandarin mustard (7)

Tagliolini pasta, grilled pin squid, ink, wild fennel (1, 3, 7, 14)

Mollusks, legumes, dark shallots, chives (14)

Red mullet, caciucco sauce, sweet pepper, basil (4)

Lollipop, carrot, Tuscan spices (7)

Pumpkin seeds, lemon, wild thyme (1, 3, 7, 8)

155€

WINE PAIRING

The Classic Selection - 6 glasses

95€

The Premium Selection - 6 glasses

145€

Juice Pairing - 5 mocktails

65€



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“LA STAGIONE CHE NON C’È”

THIRD ACT

PROFONDITÀ VEGETALI

Molino Grifoni semolina bread, saffron from Colle Val D'Elsa (1)

Red shiso, plums, shiokoji, marigold (1)

Carnaroli Riserva San Massimo rice, Hokkaido pumpkin,
Bolgheri Bitter, pepper leaves, mandarin mustard (7)

Ravioli pasta, grilled zucchini, hollandaise sauce (1, 3)

Pressed aubergine, cranberry, bay leaf, Venturina peanuts (1, 5)

Egg from Borgo, tomatoes, Val di Chiana garlic (3)

Lollipop, carrot, Tuscan spices (7)

Rice amazake, fig, elderberries

155€

WINE PAIRING

The Classic Selection - 6 glasses

95€

The Premium Selection - 6 glasses

145€

Juice Pairing - 5 mocktails

65€



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“LA STAGIONE CHE NON C’É”
THIRD ACT

LIBERA ESPRESSIONE
10 COURSES

195€

WINE PAIRING

The Classic Selection - 8 glasses

195€

Juice Pairing - 7 mocktails

95€

ORA

LUNCH

Two courses and a dessert
daily proposed by the Chef,
one glass of wine, water and coffee

85€



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“LA STAGIONE CHE NON C’È”
THIRD ACT

A LA CARTE

TWO COURSES

100€

THREE COURSES

135€

DESSERT

25€

CHEESE (7)

25€



CALVISIUS PRESTIGE CAVIAR

Accompanied by our blini pancakes and our creme fraiche Caviar in cans of 10/30/50/100 grams, subject to availability (4)

3,4€/gr



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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.

