

Borgo Santo Pietro

SAPORIUM

FIRENZE

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 THIRD 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

White almond and fig leaf lollipop

Catherine De Medici’s rose

170€

WINE PAIRING

Selection of 4 glasses

95€

Selection of 6 glasses

140€



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THE THIRD ACT

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

White almond and fig leaf lollipop

Buttermilk, rhubarb, elderflower

170€

WINE PAIRING

Selection of 4 glasses

95€

Selection of 6 glasses

140€



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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

White almond and fig leaf lollipop

Amazake, cherry, hazelnut

170€

WINE PAIRING

Selection of 4 glasses

95€

Selection of 6 glasses

140€



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LIBERA ESPRESSIONE
10 COURSES

215€

WINE PAIRING

The Premium Vintage Selection - 8 glasses

190€

SERVICE HOURS

TUESDAY TO SATURDAY
LUNCH SERVICE ONLY

The chef proposes two courses and a dessert daily.
The Menu includes a glass of wine, water, and coffee.

85€



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À LA CARTE

2 COURSES

110€

3 COURSES

150€

DESSERT

25€

CHEESE

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

THE CHEF’S SIGNATURE DISH

Pigeon agnolotti, Calvisius caviar, double cream.
Tasting Menu portion.

30€

À la Carte Menu portion

60€

