

Borgo Santo Pietro

SAPORIUM

CHIUSDINO

LA STAGIONE CHE NON C'E'
THE THIRD ACT

PROIEZIONI TERRITORIALI

Semolina bread, umami, sourdough

Snail, Jerusalem artichoke, garlic, hazelnut

Barley, mushroom², lacto-fermented cranberry

Tagliatella, grape must, hare, frozen berries

Quail, chanterelle, chard, truffle

Frisona beef, lettuce, peanut, chamomile

Strawberry grape Lollipop

Walnut, 7 corn flour, vin santo

185 €

WINE PAIRING

Classic Selection - 6 glasses
160€

Special Selection - 6 glasses
235€

Iconic Selection - 3 glasses
300€



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PES-CARE

Semolina bread, umami, sourdough

Eel, spinach, lemon, white almond

Barley, mushroom², lacto-fermented cranberry

"Bottone" pasta, red mullet, scorpion fish, roasted tomato, saffron

Scampi, yellow and red belpopper, ricotta

Turbot, cabbage, sour butter, Calvisius caviar

Strawberry grape Lollipop

Apple, "pain perdu", Tuscan spices

185 €

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PROFONDITÀ VEGETALI

Semolina bread, umami, sourdough

Salad, fruit, flowers

Barley, mushroom², lacto-fermented cranberry

Raviolo, cougette in flower, scapece

Terrine of black cabbage, zolfino bean, sprouted lentil

Red Shiso, plum, marigold

Strawberry grape Lollipop

Nashi, pumpkin seeds, blackberry

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LIBERA ESPRESSIONE

10 COURSES

230€

WINE PAIRING

A guided wine pairing with our Sommelier - 8 glasses

230€



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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

3,9 €/gr



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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

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 ‘farmto- 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.

 **MICHELIN 2025**

