

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

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.

 |  **MICHELIN 2024**



Borgo Santo Pietro

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FIRENZE

“LA STAGIONE CHE NON C'È”
FIRST ACT

PROIEZIONI TERRITORIALI

Molino Grifoni chestnut bread

Snail, white garlic, coffee, Jerusalem artichoke

Carnaroli San Massimo rice, black cabbage, sheep's kefir,
macerated lemon

Pigeon cappelletti, eel consommé, grilled skewer

Veal sweetbread, veal consommé emulsion, black truffle

Pigeon, upside down turnips

Total Green lollipop

Caterina De' Medici's Rose

170€

WINE PAIRING

Selection of 3 glasses

95€

Selection of 6 glasses

165€



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FIRST ACT

PES-CARE

Molino Grifoni chestnut bread

Grilled Sardinian oyster, dry passatelli, lemon zabaione

Carnaroli San Massimo rice, black cabbage, sheep's kefir,
macerated lemon

Pappardella, Morello artichoke, cuttlefish

Scampi, caramelized endive, citrus fruits

Sole fish, sprouted lentils, Calvisius Prestige caviar

Total Green lollipop

Seven corn flour, hazelnut, extra virgin olive oil

170€

WINE PAIRING

Selection of 3 glasses

95€

Selection of 6 glasses

165€



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FIRST ACT

PROFONDITÀ VEGETALI

Molino Grifoni chestnut bread

Winter salad 2024

Carnaroli San Massimo rice, black cabbage, sheep's kefir,
macerated lemon

Carrot agnolotti, carrot vichy, bitter, black garlic

Cauliflower, rye miso, hazelnut

Poached eggs, apple compote, chicory, mint

Total Green lollipop

Clementine, parsnip, Poggibonsi's saffron

170€

WINE PAIRING

Selection of 3 glasses

95€

Selection of 6 glasses

165€



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“LA STAGIONE CHE NON C'È”

FIRST ACT

LIBERA ESPRESSIONE

10 COURSES

215€

WINE PAIRING

Selection of Vintage Excellence - 8 glasses

215€

ORA

LUNCH

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

85€



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“LA STAGIONE CHE NON C’È”

FIRST ACT

À LA CARTE

TWO COURSES

110€

THREE COURSES

150€

DESSERT

25€

CHEESE

25€



CALVISIUS PRESTIGE CAVIAR

Accompanied by our blini pancakes, crème fraîche and “mimosa”
In cans of 10/30/50/100 gr, subject to availability

3,7€/gr

SIGNATURE DISH OF THE CHEF

Pigeon agnolotti, Calvisius caviar, double cream

Tasting menu portion

30€

À la carte menu portion

60€

