

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.



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PROIEZIONI TERRITORIALI
8 COURSES

Molino Grifoni semolina bread, Erica Arborea honey (1)

Veal sweetbread, black truffle, spring onion (7, 10)

Carnaroli Riserva San Massimo rice, wild garlic, balsamic fir (7)

Agnolotti pasta filled with pigeon, elderberry capers,
Calvisius Prestige caviar 5gr (1, 7)

Pigeon, radish, leaves, cuttlefish (14)

Borgo Santo Pietro's lamb, grilled lettuce, Venturina peanut, cranberry (5)

Lollipop, raspberry, centifolia rose (7)

Rose of Caterina De'Medici (1, 3, 7)

155€

WINE PAIRING

The Classic Selection - 6 glasses

95€

The Premium Selection - 6 glasses

125€



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PES-CARE 8 COURSES

Molino Grifoni semolina bread, Erica Arborea honey (1)

Crab, rhubarb, "Santa Maria Novella" Alkermes (2)

Carnaroli Riserva San Massimo rice, wild garlic, balsamic fir (7)

Ravioli, squid, green asparagus, tarragon herbs (1, 14)

Casentino trout, potato, saffron, bran pepper (4, 7)

Striped red mullet fish, Morello artichoke, clam water (4, 14)

Lollipop, raspberry, rose centifolia (7)

Sheep's milk yogurt, black cherry, Gianduja (1, 7, 8)

155€

WINE PAIRING

The Classic Selection - 6 glasses

95€

The Premium Selection - 6 glasses

125€



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PROFONDITÀ VEGETALI
8 COURSES

Molino Grifoni semolina bread, Erica Arborea honey (1)

Green asparagus, lemon mustard, primosale cheese (1, 7)

Carnaroli Riserva San Massimo rice, wild garlic, balsamic fir (7)

Tagliolini with koji and elderflower (1, 3, 7)

Baked ricotta, Morello artichoke, green sauce (3, 7)

Borgo's egg, peas, broad beans, lentil miso and chamomile (1, 3)

Lollipop, raspberry, centifolia rose (7)

Amazake, strawberry, rhubarb, walnuts (8)

155€

WINE PAIRING

The Classic Selection - 6 glasses

95€

The Premium Selection - 6 glasses

125€



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**LIBERA ESPRESSIONE
10 COURSES**

195€

WINE PAIRING

The Classic Selection - 8 glasses

165€

ORA

LUNCH

Two savoury dishes and one dessert
(proposed daily by the chef),
1 glass of wine, water and coffee

85€



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A LA CARTE

2 COURSES

100€

3 COURSES

135€

DESSERT

25€

CHEESE

25€



CALVISIUS PRESTIGE CAVIAR

Accompanied by our blini pancakes and our crème fraîche
Caviar in 10/30/50/100 grams, subject to availability

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.

