

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**



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FIRENZE

“LA STAGIONE CHE NON C'È”
SECOND ACT

PROIEZIONI TERRITORIALI

Molino Grifoni semolina bread, heather honey

Snails, chard, cranberry, lemon zabaglione

Riserva San Massimo carnaroli rice, wild garlic, balsamic fir

Agnolotto, pigeon, Calvisius caviar, double cream

Pigeon, cuttlefish, grilled spinach

Frisona beef, black artichoke, salsa verde, grilled ricotta

Lollipop, cabbage rose, poppy seeds

Catherine de Medici's rose

170€

WINE PAIRING

Selection of 4 glasses

95€

Selection of 6 glasses

140€



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SECOND ACT

PES-CARE

Molino Grifoni semolina bread, heather honey

Margherita dell'Elba stone crab, rhubarb, bitter

Riserva San Massimo carnaroli rice, wild garlic, balsamic fir

Candy pasta filled with baby octopus, fennel, black sauce

Sea bass, aggetti, citron

Red mullet, green asparagus, clams, mint

Lollipop, cabbage rose, poppy seeds

Hazelnut, vin santo, lacto-fermented red fruits

170€

WINE PAIRING

Selection of 4 glasses

95€

Selection of 6 glasses

140€



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SECOND ACT

PROFONDITÀ VEGETALI

Molino Grifoni semolina bread, heather honey

Spring salad 2024

Riserva San Massimo carnaroli rice, wild garlic, balsamic fir

Tagliolino, shiokoji, elderflower

Morello artichoke, seven corn polenta, bay leaves

Egg, potato, Poggibonsi saffron, spring onion

Lollipop, cabbage rose, poppy seeds

Amazake, strawberries and rhubarb, marigold

170€

WINE PAIRING

Selection of 4 glasses

95€

Selection of 6 glasses

140€



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“LA STAGIONE CHE NON C'È”

SECOND ACT

LIBERA ESPRESSIONE

10 COURSES

215€

WINE PAIRING

Selection of Vintage Excellence - 8 glasses

190€

ORA

TUERSDAY TO SATURDAY

LUNCH SERVICE ONLY

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”

SECOND 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 tins 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€

