SAPORIUM
FIRENZE

LA STAGIONE CHE NON C'E'

LAST ACT 2026

EVERY END IS THE BEGINNING

OF SOMETHING EXTRAORDINARY

Three tasting menus by Chef Ariel Hagen, three distinct expressions of his cuisine, inviting you to choose the journey that speaks to you most.

An invitation to embrace the unexpected, celebrate the present, bid farewell to the year gone by, and welcome the new one with the taste of an unforgettable experience.

5 COURSES
€180

7 COURSES
€235

10 COURSES
€280

MICHELIN 2026

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FIRENZE

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Welcome aperitif

Woodland bread, chestnut and mushrooms

Charcoal-grilled oyster, dry passatello pasta, lemon zabaglione

"Rosa Marchetti" risotto, black cabbage, Borgo pecorino cheese preserved lemon

Stuffed turbot, cabbage leaves, beurre blanc with a tangy finish, Calvisius prestige caviar

Lollipop, sheep's milk, beeswax

Pumpkin, chestnut, hazelnut, verbena

PAIRINGS

Sommelier's selection
€125

Mix & Match
€100

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Welcome aperitif

Woodland bread, chestnut and mushrooms

Salad, out-of-season fruit

Mushrooms, shio koji, Calvisius Siberian caviar

"Rosa Marchetti" risotto, black cabbage, Borgo pecorino cheese
preserved lemon

Tagliolini, scampi, saffron

Frisona beef, duck liver, white truffle, spinach

Lollipop, sheep's milk, beeswax

Pumpkin, chestnut, hazelnut, verbena

PAIRINGS

Sommelier's selection
€175

Mix & Match
€140

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"Rosa Marchetti" risotto, black cabbage, Borgo pecorino cheese
preserved lemon

Tagliolini, scampi, saffron

Stuffed turbot, cabbage leaves, beurre blanc with a tangy finish
Calvisius Prestige caviar

Frisona beef, duck liver, white truffle, spinach

Lollipop, sheep's milk, beeswax

Pumpkin, chestnut, hazelnut, verbena

PAIRINGS

Sommelier's selection
€250

Mix & Match
€200

✿ **MICHELIN** 2026