

Borgo Santo Pietro

SAPORIUM

FIRENZE

LA STAGIONE CHE NON C'E'
THE FIFTH ACT

PROIEZIONI TERRITORIALI

Chestnut bread

Snail, cauliflower, white garlic

"Rosa Marchetti" riso, late-ripening tomato, dill

Crepe, rabbit, escarole, fermented pine nuts

Sweetbread, BBQ pepper, lemon zabaglione

Roe deer, lettuce, cranberry

Lollipop, apple, lemon, kale

Caterina de' Medici's Rose

170€

WINE PAIRING

Selection of 4 glasses

95€

Premium Selection of 4 glasses

180€

Selection of 6 glasses

140€



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PES-CARE

Chestnut bread

Grilled oyster, passatello, spring onion

"Rosa Marchetti" riso, late-ripening tomato, dill

Bottone pasta, red mullet, scorpion fish, guazzetto, saffron

Eel, spinach, fermented lemon, white almond

Turbot, cabbage, sour butter, Calvisius caviar

Lollipop, apple, lemon, kale

Hazelnut, clementine, wild fennel

170€

WINE PAIRING

Selection of 4 glasses

95€

Premium Selection of 4 glasses

180€

Selection of 6 glasses

140€



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PROFONDITA' VEGETALI

Chestnut bread

Salad, fruit, flowers

"Rosa Marchetti" riso, late-ripening tomato, dill

Pasta sheet, porcini mushroom, pomegranate

Pumpkin, teriyaki lab

Egg, swiss chard, pastry bread

Lollipop, apple, lemon, kale

Pear, quince, Tuscan spices, cassis

170€

WINE PAIRING

Selection of 4 glasses

95€

Premium Selection of 4 glasses

180€

Selection of 6 glasses

140€



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LIBERA ESPRESSIONE

10 COURSES

215€

WINE PAIRING

Selection of 8 glasses

190€

ORA

TUESDAYS TO FRIDAYS

AT LUNCH ONLY

Daily Chef proposes two courses and a dessert
The menu includes a glass of wine, water, coffee

85€

CHEF' SIGNATURE DISH

Pigeon agnolotto, Calvisius caviar, double cream

Tasting portion

30€

À la Carte portion

60€



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À LA CARTE

2 COURSES

110€

3 COURSES

150€

DESSERT

25€

CHEESE

25€



CALVISIUS PRESTIGE CAVIAR

blini pancakes, crème fraîche and "mimosa"
10/30/50/100 gr. subject to availability

3,7€/gr

Cover charge
5€



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BORGH SANTO PIETRO'S COMMITMENT

Over twenty years ago, Jeannette and Claus Thottrup chose Borgo Santo Pietro, nestled in the heart of Tuscany, to establish a 120-hectare estate where every plant would be grown organically, and every animal would be raised ethically. Thanks to the vision of the two pioneers of sustainability and the dedication of their skilled team, a true haven was created. Here, following the rhythm of the seasons and preserving the soil's health, they have cultivated a naturally productive habitat for vineyards, orchards, and biodynamic culinary gardens. Throughout the year, vegetables, herbs, and edible flowers thrive alongside artisanal cheeses, free-range eggs, cured meats, honey, and many other products destined for the kitchens of Saporium restaurant, the refined culinary expression of Borgo Santo Pietro.

La stagione che non c'è

"Have you ever made a promise to yourself?"

Chef Ariel Hagen has. He promised himself to work with honesty and dedication to create a cuisine in perfect harmony with life, with the natural biological rhythms of nature, and with the human beings who are part of it. The adventure of Saporium Firenze begins thanks to the union of values belonging to Borgo Santo Pietro's production model and Ariel Hagen's personal journey.

It is within this harmonious meeting of ideals that the Chef developed the menu "La stagione che non c'è". He embraces nature's surprises rather than simply crafting a classic symphony of seasonal flavors resulting in a sophisticated explosion of intense flavours and unexpected pairings. The result is an experience that goes beyond the Tuscan traditional cuisine that inspires him, unveiling new exciting culinary horizons.

 **MICHELIN 2025**

