

*Borgo Santo Pietro*  
**SAPORIUM**

**THE “PROMISES”**  
OF BORGO SANTO PIETRO

Our philosophy and commitment to authentic Italian living extends to the kitchen.

The freshness of the ingredients tells their own story and are the primal mover of our seasonal dishes, all we add is our care and creative passion for food.

We carefully monitor the journey of all our ingredients whereby the meat is sourced locally on free-range farms and the fish that we serve arrives directly from the morning’s catch. The large organic garden of over 200 species of vegetables, 50 aromatic herbs and 40 flowers drives the inspiration of our dishes. Our Executive Chef Ariel Hagen and his team work closely with our gardeners to produce unique and delicious seasonal creations, almost as attractive to the eye as they are to the palate. He takes the concept of organic one step beyond. He is author of his simple but personal kitchen who takes inspiration from the proximity of its ingredients. When sourcing the best products possible, he looks first to the local suppliers and farmers of our immediate vicinity, which further contributes to the authenticity of our Tuscan story.



*Borgo Santo Pietro*

SAPORIUM

PROIEZIONI TERRITORIALI  
9 PORTATE

VEGETABLE BREAD

(1)

SWISS CHARD AND ASPARAGUS

◦

SOLE FISH, PEAS, MINT AND CLOVER

(4.8.9)

RICE SAN MASSIMO, GARLIC BEAR AND BALSAMIC FIR

◦

RABBIT STUFFED PAPPARDELLA, LAUREL DOUBLE CREAM

(1.3)

SNAIL, NETTLE, NUTS AND BLACK GARLIC

◦

LAMB, BROAD BEANS AND MUSTARD

(9.10.13)

RHUBARB, RICOTTA CHEESE, WILD FENNEL, AND WAFER

(3.7.8)

SAN ROSSORE PINOLO, WHITE CHOCOLATE AND GINGER

(3.7.8)

165€



*Borgo Santo Pietro*  
SAPORIUM

PES-CARE  
9 COURSES

VEGETABLE BREAD  
(1)

SWISS CHARD AND ASPARAGUS  
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SOLE FISH, PEAS, MINT AND CLOVER  
(4.8.9.14)

RICE SAN MASSIMO, GARLIC BEAR AND BALSAMIC FIR  
.

KOJI TAGLIOLINO, LANGOUSTINE AND ELDERFLOWER  
(1.2.3)

RAINBOW TROUT, NASTURTIUM AND DAIKON SEEDS  
(4.7)

SNAPPER FISH, SPRING ONION AND LEMON GRASS  
(4.7)

CELERY, FENNEL SEEDS AND HERBS FROM OUR GARDENS  
(9)

STRAWBERRY, SHEEP MILK AND BASIL  
(7)

165€



*Borgo Santo Pietro*  
SAPORIUM

PROFONDITÀ VEGETALI  
8 COURSES

VEGETABLE BREAD  
(1)

SWISS CHARD AND ASPARAGUS  
◦

ARTICHOKE MORELLO, BORAGE AND LIQUORICE  
(7.8)

RICE SAN MASSIMO, GARLIC BEAR AND BALSAMIC FIR  
◦

KOJI TAGLIOLINO AND ELDERFLOWER  
(1.2.3)

EGG FROM BORGO SANTO PIETRO  
(3)

CELERY, FENNEL SEEDS AND HERBS FROM OUR GARDENS  
(9)

SAN ROSSORE PINOLO, WHITE CHOCOLATE AND GINGER  
(3.7.8)

155€



*Borgo Santo Pietro*  
SAPORIUM

A' LA CARTE  
*SELECT FROM OUR TASTING MENUS*

2 COURSES 100€  
3 COURSES 135€

WINE PAIRING  
A GUIDED WINE TASTING WITH OUR SOMMELIER  
BASED ON YOUR TASTING COURSE

INTRODUCTORY  
*WINE PAIRING I*  
125€

HIGHER SELECTION AND EXCEPTIONAL VINTAGES  
*WINE PAIRING II*  
195€

UNDER THE MOON  
*WINE PAIRING III*  
110€



**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 SO<sub>2</sub> 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.

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(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.