



Borgo Santo Pietro

SAPORIUM

The "Promises" of Borgo Santo Pietro

Our philosophy and commitment to authentic Italian living extends to the kitchen. Let your five senses be tantalized by the exquisite yet simple food experience. 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 such as turbot, red mullet, octopus and lobster, 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. Executive Chef Ariel Hagen works 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. Such is our love of homegrown and homemade produce, all the bread, jams and yoghurts we serve at breakfast and alongside main dishes for lunch and dinner, are freshly made in our kitchen every single day. He is author of his simple but personal kitchen who takes inspiration from the close 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.



PROIEZIONI TERRITORIALI
9 COURSES

Swiss Chard and Asparagus

Sole Fish (4, 8, 9)

Risotto

Pappardella (1,3)

Boulangérié (1)

Snail

Lamb (9, 10, 13)

Rhubarb (3,7,8)

San Rossore Pinolo (3,7,8)

165€

PES-CARE
9 COURSES

Swiss Chard and Asparagus

Sole Fish (4, 8, 9, 14)

Risotto (1)

Tagliolino (1, 2, 3)

Boulangérié (1)

Trout (4, 7)

Snapper Fish (4, 7)

Celery (9)

Strawberries (7)

165€



PROFONDITÀ VEGETALI
8 COURSES

Swiss Chard and Asparagus (1,3,7)

Artichoke (7,8)

Risotto (1)

Tagliolino (1, 3)

Boulangérié (1)

Egg (3)

Celery (9)

San Rossore Pinolo (7)

155€

WINE PAIRINGS BY OUR SOMMELIER
GUIDED TASTINGS

Introductory
Wine Pairing I

125€

Higher Selection and Exceptional Vintages
Wine Pairing II

195€

Under the Moon
Wine Pairing III

110€



"Tuscan reds and ochre hues
Olive greens and skies of blue
Sunlit valleys full of charm
Secluded homestead and hilltop farm

Over hills skim birds in flight
Aromas whet the appetite
Autumn rustle fills the air
Revealing grace of trees laid bare

Pathways meander through the vale
Inviting travelers its height to scale
Sunset rewards as evening ends
And pilgrims to the night descend"

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.