



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 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 Chef 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 yoghurt 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.



TASTING MENU

“CARTA BLANCHE” 6-8-12 COURSES

Allow yourself to be accompanied by our chef on a journey between flavours, scents and visual sensations with a compelling handmade menu. Special care will be taken from the Chef on specific diets and food intolerances to create an extraordinary sensory experience with you.

MENU 6 COURSES € 135
MENU 8 COURSES € 150
MENU 12 COURSES € 185

TRUFFLE MENU 4 COURSES
€ 200



PATHS SELECTED BY THE SOMMELIER

“Carta Blanche” tasting menu 6 courses

Wine path of 6 wines 80,00 € pp

Wine path high selection of 6 wines 120,00 € pp

“Carta Blanche” tasting menu 8 courses

Wine path of 8 wines 120,00 € pp

Wine path high selection of 8 wines 160,00 € pp

“Carta Blanche” " tasting menu 12 courses

Wine path of 12 wines 160,00 € pp

Wine path high selection of 12 wines 200,00 € pp

À LA CARTE

Starters

From the earth to the plate

Borgo mix salad ⁸

€ 35,00

Egg

Mushrooms, leek ³⁻⁶

€ 33,00

Jerusalem artichokes

Peas, walnuts ¹

€ 33,00

Venison

Broad bean, raspberry ¹

€ 38,00

Red Prawn

Citrus fruit sauce, aromatic herbs ²⁻⁶

€ 40,00

Smoked chicken giblets

Eel, vermouth from Prato ⁸

€ 38,00

À LA CARTE

First courses

Risotto

Savoy cabbage, yeast ⁷

€ 34,00

Risotto

Clover, red currant ⁷

€ 40,00

Tagliolini

Homemade pasta beetroot, red prawn, fiorito cheese ¹⁻²⁻³⁻⁴⁻⁷

€ 40,00

Agnolotti

Homemade pasta filled with rabbit at "Cacciatora" condiment, ¹⁻³⁻⁷

€ 36,00

Cappelletto

Homemade pasta, hazelnuts, potatoes broth ¹⁻³⁻⁷⁻⁸

€ 34,00

À LA CARTE

Main Courses

Celeriac
Savoy cabbage, nasturtium 9
€ 42,00

Sea bass
Courgettes, plankton 14-14
€52,00

Lamb
Carrots, buttermilk 7
€ 48,00

Pigeon
Almond, Spinach, 3-8
€ 50,00

Roe Deer
Parsnip, pine 1
€ 54,00



À LA CARTE

Dessert

Flowers and leaves

Mascarpone cheese, raspberry 1-3-7

€ 38,00

Water and honey

Meringue, almond, chamomile 1-7-8

€ 36,00

Sottobosco

Pine, hazelnut creamy and dark chocolate 1-3-7

€ 40,00

OUR SELECTION OF CHEESES:

Cheese trolley.

From Borgo's cheese factory
with organic Borgo's honey and fruit chutneys

€ 38,00

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.