

*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 Courses

Chestnut Bread, Nipitella Butter and Elderflower Kombucha

(1,7)

Roasted Cauliflower, Rye Miso and Hazelnut

(1,8)

Marinated Roe Deer Saddle, Shiokoji and Roasted Leeks

(1,7)

Orzotto, Porcini Mushrooms and Garlic Herb

(1)

Hare Ravioli, Pomegranate and Wild Herbs Salad

(1,3)

Veal Sweetbreads, Cranberries, Bay Leaves and Whipped Consommé

Pigeon, Dolce Forte, Cooked Must and San Rossore Pine Nuts

(8)

Yellow Tomato, Sea Buckthorn and Marigold

(7)

Chocolate Panpepato Style

175€



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### **Pes-Care**

9 Courses

Chestnut Bread, Nipitella Butter and Elderflower Kombucha

(1,7)

Roasted Cauliflower, Rye Miso and Hazelnut

(1,8)

Sea Bass Foil, Beetroot and Pink Grapefruit

(4)

Orzotto, Porcini Mushrooms and Garlic Herb

(1)

Stuffed Cappelletti, Topinambur, Smoked Eel Broth and Leeks

(1,3,4)

Roasted Langoustine, Salsify, Lemon Mustard and Dill

(2,7)

Red Mullet, Fish Soup and Bitter Almond

(4,8)

Yellow Tomato, Sea Buckthorn and Marigold

(7)

Maritozzo Bun, Hay Ice-Cream, Caramel and Calvisius Caviar

(1,7)

175€



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**Profondità Vegetali**

8 Courses

Chestnut Bread, Nipitella Butter and Elderflower Kombucha

(1,7)

Roasted Cauliflower, Rye Miso and Hazelnut

(1,8)

Hokkaido Pumpkin, Kefir and Venturina's Peanuts

(7,8)

Orzotto, Porcini Mushrooms and Garlic Herb

(1)

Stuffed Pappardella, Topinambur, Chestnut and Lacto Fermented Cranberry

(1,3,7)

Borgo's Egg in two consistencies, Saffron, Potato and Spring Onion

(3,7)

Yellow Tomato, Sea Buckthorn and Marigold

(7)

Blood Plum, Yogurt and Red Shiso

(7)

165€



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**SAPORIUM**

**A' la Carte**

*Your Selection from our tasting menus*

2 courses 100€

3 courses 135€

**Wine Pairing**

**A Guided Wine Tasting with our Sommelier**

BASED ON YOUR TASTING COURSE

**The Classic Selection**

Wine Pairing - 7 Glasses

125€

**Higher Selection**

Wine Pairing Special Vintages - 7 Glasses

195€

**Our Iconic Tuscany Selection**

1 White wine and 2 Red Wines

250€



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## SAPORIUM

### 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.

