

Borgo Santo Pietro

SAPORIUM

CHIUSDINO

“LA STAGIONE CHE NON C’È”

THE SECOND ACT

PROIEZIONI TERRITORIALI

Yellow corn bread and semolina

Frisona, apricot, bitter almond, shiokoji

Rice, pine nut, hay

Snail “bottoni” pasta, young garlic, chlorophyll, tempura

Sweetbread, cherry, tarragon

Borgo lamb, aubergine, summer truffle

Peach and jasmine Lollipop

Walnut, black cherry, verbena

185 €

WINE PAIRING

“Classic” Selection - 6 glasses

160 €

“Special” Selection - 6 glasses

235 €

“Iconic” Selection - 3 glasses

300 €



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PES-CARE

Yellow corn bread and semolina

Casentino trout, roe eggs, cucumber, centifolia rose

Rice, pine nuts, hay

Tagliolino, shellfish, courgette flower, lemon

Smoked eel, grilled watermelon, shoyu

Roasted scampi, pappa tomato, basil seeds

Peach and jasmine Lollipop

Borgo ricotta and honey, cranberry

185 €

WINE PAIRING

“Classic” Selection - 6 glasses

160 €

“Special” Selection - 6 glasses

235 €

“Iconic” Selection - 3 glasses

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PROFONDITÀ VEGETALI

Yellow corn bread and semolina

Salad, novella potato, Pian de Campi saffron

Rice, pine nuts, hay

Tagliatella, green tomato, wild fennel seeds

Chickpeas, bean, grass pea, sprouted lentils, fig leaves

Red Shiso, red plum, marigold

Peach and jasmine Lollipop

Amazake, fig, pumpkin seeds

185 €

WINE PAIRING

“Classic” Selection - 6 glasses

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235 €

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300 €



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LIBERA ESPRESSIONE
10 COURSES

230 €

WINE PAIRING

A guided wine pairing with our Sommelier - 8 glasses

230€



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À LA CARTE

2 COURSES

120 €

3 COURSES

175 €

DESSERT

25 €



CALVISIUS PRESTIGE CAVIAR

Accompanied by our blini pancakes, crème fraîche and “mimosa”
in tins of 10/30/50/100 gr. Subject to availability.

3,9€/gr

Cover charge
5 €



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THE “PROMISES” OF BORGO SANTO PIETRO

Borgo Santo Pietro's Commitment. We made a promise which is the very essence of the Saporium philosophy - a philosophy grounded in nature and which goes beyond our plates and cuisine - one that is deeply embedded in our daily routine, in each season and in our lives resulting in a blend of ethical culinary practices and a cuisine that delights.

La stagione che non c'è

Our cuisine reflects our philosophy and commitment to innovation. “La stagione che non c'è” is Chef Hagen's mantra to bring the finest hand-picked ingredients into his dishes, whilst upholding the principles of seasonality and biodynamics. Our dream is to create and nurture a haven that unequivocally fosters authenticity and quality.

The tasting menus you will get to know and enjoy are the inspired outcome of what Mother Nature offers. Our ‘farmto-plate’ philosophy comes to life, reaping the fruit of the organic vegetable gardens at Borgo Santo Pietro - as well as from local and niche family-run businesses that our chef is well familiar with, to the catch of the day from the Tyrrhenian Sea and everything in between - such is the depth of this beautiful journey.

 **MICHELIN 2025**

