

# VIOLA BUITONI X CALDO VERDE X ELIZABETH FALKNER

CELEBRATING ITALY BY INGREDIENT  
WEDNESDAY, FEBRUARY 14, 2024  
\$125 PER PERSON

CALDO  
VERDE

## ANTIPASTI FOR THE TABLE

*crostini con mousse di mortadella  
mozzarella in carrozza  
marinated cetara anchovies, squash, cilento chilies*

---

## WINTER CHICORIES

*cicoric d'inverno in salsa di capperi*

---

## PACCHERI PASTA WITH CALAMARI, PIENNOLO TOMATOES AND PISTACHIO

*paccheri con ragu di calamari, pomodorini del piennolo e pistacchi*

---

*choice of:*

## WILD MUSHROOMS EN PAPILOTE, ESCAROLE-PINE NUT FLAN AND CHESTNUTS

*funghi di bosco al cartoccio con pecorino e timo sformatini di scarola e pinoli al pecorino romano*

## SWORDFISH OF LOVE: CAPERS, GAETA OLIVES, AND SAN MARZANO TOMATOES

*pescespada dell'amore*

## WILD BOAR À LA BRUNO: RED WINE, VESUVIUS CHERRY TOMATOES, LOCAL HERBS AND MONTEFELTRO HAND-PICKED JUNIPER BERRIES

*cinghiale alla Bruno*

---

## CHEF ELIZABETH FALKNER'S BON-BONDAGE

*A playful interactive dessert full of surprises*

A.O.C. RUSTIC BOULE + BUTTER 6

MARINATED OLIVES 9

DOURO ALMONDS 9

PICAQUICOS 8