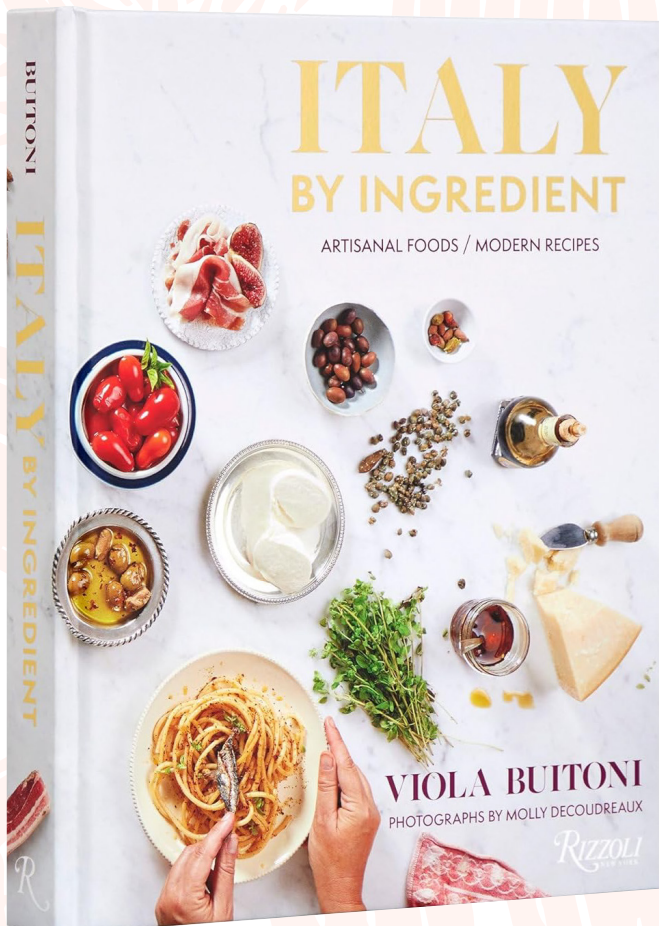


CALDO  
VERDE

DOWNTOWN L.A.  
**PROPER**  
HOTEL

CALDO VERDE x VIOLA BUITONI x ELIZABETH FALKNER

# VALENTINE'S DAY DINNER



Five-Course Menu  
\$125 per person  
February 14 | 5pm–10pm

Join us for an evening with Viola Buitoni & Elizabeth Falkner at Caldo Verde. Indulge in a five-course menu inspired by the cookbook Italy By Ingredient by Viola Buitoni followed by Valentine's Day desserts by Chef Elizabeth Falkner & Pastry Chef Irene Widjaya.

Cookbook available for purchase on-site via Now Serving.



**RESERVE  
TABLE**

Caldo Verde | Ground Floor Restaurant at Downtown LA Proper | 1100 S Broadway, Los Angeles, CA 90015  
@downtownlaproper | @caldoverde\_DTLAP

# MENU

## **ANTIPASTI FOR THE TABLE**

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

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## **WINTER CHICORIES WITH CAPER VINAIGRETTE**

cicoric d'iverno in salsa di capperi

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## **PACCHERI PASTA WITH CALAMARI, PIENNOLO TOMATOES, PISTACHIO**

paccheri con ragu di calamari, pomodorini del piennolo e pistacchi

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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, MONTEFELTRO HAND-PICKED JUNIPER BERRIES**

cinghiale alla Bruno

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## **CHEF ELIZABETH FALKNER'S BON-BONDAGE**

A playful interactive dessert full of surprises