



ANTIPASTI & SOUP

Four Cheese Arancini “Suppli” BIN 90 <i>Calabrian sausage, pomodoro, basil, EVOO, Pecorino Romano</i>	15.99
Crispy Stuffed Squash Blossoms BIN 02 <i>four cheese, preserved lemon aioli, tomato fondue</i>	18.99
Mama Luca’s Meatballs BIN 39 <i>mascarpone polenta, pomodoro sauce, stracciatella, herb migas</i>	17.99
Crispy Calamari BIN 32 <i>Mama Lil’s Peppers, Parmesan, fried herbs, preserved lemon aioli</i>	16.99
Meat & Cheese BIN 40 <i>prosciutto di Parma, stracciatella, whipped ricotta, tomato confit, Calabrian salami, arugula, Kalamata olives, Parmesan, ciabatta</i>	23.99
Pasta Fagioli BIN 08 <i>Calabrian sausage, ditalini pasta, ceci beans, EVOO, Pecorino Romano</i>	9.99
Yellow Tomato Bisque BIN 70 <i>focaccia crostini, Parmesan, pesto, EVOO</i>	9.99

APPETIZER SALADS

Piccolo Chopped Salad BIN 78 <i>romaine, sweet grape tomatoes, cucumber, red onion, Calabrian salami, ceci beans, ditalini pasta, aged provolone, herb migas, Kalamata olives, creamy Italian vinaigrette</i>	16.99
Arugula & Vin Santo Grape Salad BIN 77 <i>gorgonzola dolce, apple, candied walnuts, fennel, Parmesan, lemon vinaigrette, aged balsamic, ciabatta crostini</i>	14.99
Luca Issa Caesar BIN 71 <i>baby romaine, wood-roasted tomatoes, cured egg yolk, classic Caesar dressing, Parmesan-caper vinaigrette, black pepper crostini</i>	14.99

PIZZE

Our pizzas use *fior di latte* mozzarella, which translates from Italian to “Flower of the Milk,” a rich and creamy cow’s milk cheese.

RED

Classic Margherita BIN 06 <i>basil, EVOO</i>	17.99
Charred Pepperoni BIN 94 <i>basil, truffle honey, EVOO</i>	18.99
’Nduja BIN 10 <i>spicy Calabrian sausage, wood-roasted tomatoes, Kalamata olives, whipped ricotta dolce, basil, EVOO</i>	20.99
House-Recipe Italian Sausage BIN 90 <i>wood-roasted sweet onion, basil, EVOO</i>	19.99

Gluten-free pizza +3.00

YELLOW

Classic Margherita BIN 06 <i>basil, EVOO</i>	18.99
The Vegan BIN 93 <i>roasted red pepper, zucchini, eggplant, wood-roasted tomatoes, Kalamata olives, black garlic, basil, EVOO</i>	18.99
Tre Carne BIN 96 <i>pepperoni, Italian sausage, Calabrian salami, basil, EVOO</i>	20.99
Spicy Pepperoni BIN 50 <i>Calabrian salami, whipped ricotta dolce, basil, EVOO</i>	20.99

WHITE

Carbonara BIN 30 <i>guanciale, Pecorino Romano, cured egg yolk, Tellicherry black pepper, basil, EVOO</i>	20.99
Fungo BIN 87 <i>wild mushrooms, black garlic, Parmesan fonduta, basil, white truffle oil</i>	18.99
Meat & Cheese BIN 06 <i>prosciutto di Parma, stracciatella, basil, EVOO</i>	21.99
Spicy Calabrian Sausage BIN 95 <i>’nduja, Calabrian salami, Mama Luca’s house-made Calabrian oil, basil, EVOO</i>	19.99

PASTA

Spaghetti Carbonara BIN 76 <i>pancetta, Tellicherry black pepper, Pecorino Romano, SarVecchio Parmesan, egg yolk, chives</i>	19.99
Hand-Rolled Three Finger Cavatelli BIN 85 <i>roasted chicken, wild mushroom porcini cream, SarVecchio Parmesan, chives</i>	22.99
Cacio e Pepe BIN 79 <i>Tellicherry black pepper, Pecorino Romano, SarVecchio Parmesan, EVOO</i>	19.99
Spicy Calabrian Shrimp BIN 04 <i>mezzi rigatoni, ’nduja, Mama Lil’s Peppers, yellow tomato cream, spinach, basil, pecorino Romano, Parmesan</i>	24.99
Pappardelle with Short Rib Bolognese BIN 23 <i>whipped ricotta, SarVecchio Parmesan, torn basil, EVOO</i>	28.99
Truffle Fondue Cappellacci BIN 74 <i>black truffle brown butter, honey, toasted pistachios, aged balsamic, SarVecchio Parmesan, torn basil</i>	22.99
Mezzi Rigatoni Alla Vodka BIN 81 <i>Italian sausage, San Marzano vodka cream, basil, SarVecchio Parmesan</i>	20.99

MAIN DISHES

Norwegian Salmon* BIN 03 <i>roasted Yukon gold potatoes, sautéed garlic spinach, roasted tomato relish, EVOO</i>	28.99
Baked Eggplant Parm BIN 90 <i>melted mozzarella, Calabrian pomodoro, whipped ricotta, pesto oil, basil, EVOO</i>	20.99
Braised Short Ribs BIN 84 <i>mascarpone polenta, sautéed garlic spinach, tomato confit, herb migas, Pecorino Romano, EVOO, chives</i>	33.99
Chicken Parm BIN 06 <i>melted mozzarella, stracciatella, spaghetti alla vodka, fennel pollen, SarVecchio Parmesan</i>	26.99



JOIN *the* CLUB

Become a Cooper’s Hawk Wine Club Member and discover a new wine every month in our dining room or at home, plus many more great benefits!

Ask a team member to learn more.

DESSERTS

Mama Luca’s Tiramisu BIN 35 <i>orange mascarpone, bittersweet chocolate, espresso, ladyfingers, Valrhona cocoa, Grand Marnier crème anglaise</i>	11.99
Amalfi Pound Cake BIN 27 <i>whipped lemon mascarpone, macerated limoncello strawberries, EVOO, pistachios, white chocolate crumble</i>	11.99

Chocolate Hazelnut Cake BIN 61 <i>gianduja ganache, orange confit, crème anglaise, candied hazelnuts, vanilla gelato</i>	11.99
Gelato Trio BIN 63 <i>select three from our current flavors</i>	9.99

Seasonal Dessert

Strawberry Apricot Crostada BIN 72 <i>creme anglaise, white chocolate crumble, black pepper tuille, vanilla gelato</i>	11.99
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*These items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies. An allergen guide is available upon request or at piccolobuco.coopershawk.com/menu.

Upon request, these dishes can be modified to be gluten-free. Upon request, these dishes can be modified to be vegetarian.

Two of Italy’s most iconic wines, crafted in partnership with Italian winemakers known for their passion, talent, and honored traditions.

PINOT GRIGIO BIN 03

Veneto DOC

glass 11.50 | bottle 31.99

CHIANTI BIN 06

Toscana DOCG

glass 12.75 | bottle 35.99

Super Tuscan-style blend curated from a collection of barrels, hand selected by our winemaker.

BUCA RISERVA BIN 81 glass 12.75 | 750 ml carafe 36.99



SPUMANTE

BIN Dry & Crisp	glass / bottle
30 Cooper’s Hawk Lux Sparkling, Bordeaux, France	15.00 / 44.99
31 Bubbly Rosé, Cooper’s Hawk, Washington	10.75 / 30.99
32 Prosecco, Cooper’s Hawk, Veneto	11.00 / 32.99
37 Blanc de Blanc, Cooper’s Hawk, California	10.25 / 28.99
02 Prosecco Rosé, Mionetto ‘Prestige,’ Veneto	15.50 / 45.99

Sweet & Fruity

35 Sparkling Almond, Cooper’s Hawk	10.25 / 28.99
50 Cooper’s Hawk Scarletto	10.75 / 29.99

Sweet & Spritzy

27 Moscato, Michele Chiarlo, Moscato d’Asti, Piemonte	15.00 / 44.99
53 Blood Orange Pineapple Bubbly Sangria, Cooper’s Hawk	10.50 / 27.99
54 Blueberry Açai Bubbly Sangria, Cooper’s Hawk	10.50 / 27.99
55 Mango Dragonfruit Spritzzy Sangria, Cooper’s Hawk	11.00 / 29.99

BIANCO

Light & Fresh

78 Sauvignon Blanc, Cooper’s Hawk, California	11.00 / 29.99
21 Sauvignon Blanc, Cantina Puatti, Friuli	15.50 / 45.99
76 Cooper’s Hawk Lux White Meritage	13.75 / 39.99
71 Pinot Gris, Cooper’s Hawk, Columbia Valley, WA	10.75 / 28.99
75 Cooper’s Hawk White, Washington	10.25 / 27.99
04 Greco, Villa Matilde, Greco di Tufo, Campania	13.75 / 39.99

Fruity & Sweet

77 Riesling, Cooper’s Hawk, Columbia Valley, WA	11.00 / 29.99
73 Gewurztraminer, Cooper’s Hawk, Monterey, CA	10.75 / 28.99
72 Moscato, Cooper’s Hawk, California	10.75 / 28.99

Rich & Full

70 Unoaked Chardonnay, Cooper’s Hawk, California	10.75 / 28.99
79 Chardonnay, Cooper’s Hawk, California	11.00 / 29.99
74 Cooper’s Hawk Lux Chardonnay, Central Coast, CA	13.75 / 39.99

ROSATO

Pink & Crisp

39 Rosé, Cooper’s Hawk, Columbia Valley, WA	11.25 / 30.99
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ROSSO

BIN Soft & Fruity	glass / bottle
29 Frappato, Planeta, Vittoria, Sicilia	17.50 / 59.99
85 Pinot Noir, Cooper’s Hawk, California	12.00 / 34.99
87 Cooper’s Hawk Lux Pinot Noir, Central Coast, CA	16.25 / 49.99
69 Vin Velouté, Cooper’s Hawk, California	11.50 / 31.99
86 Cooper’s Hawk Sweet Red, New York	10.25 / 27.99

Earthy & Rich

90 Barbera, Cooper’s Hawk, Lodi, CA	12.00 / 33.99
10 Barbera, Prunotto ‘Fiulot,’ Barbera d’Asti, Piemonte	15.50 / 45.99
08 Montepulciano, Nevio, Montepulciano d’Abruzzo, Abruzzo	13.50 / 40.99
23 Nebbiolo, Fontanafredda, Langhe, Piemonte	17.00 / 55.99
22 Sangiovese, Monsanto, Chianti Classico Riserva, Toscana	19.00 / 70.99
95 Old Vine Zin, Cooper’s Hawk, Lodi, CA	11.00 / 30.99
91 Cooper’s Hawk Red, California	10.50 / 28.99
40 Cooper’s Hawk Super Tuscan, Toscana	12.75 / 38.99

Bold & Dark

97 Merlot, Cooper’s Hawk, California	11.00 / 29.99
96 Malbec, Cooper’s Hawk, California	12.00 / 34.99
94 Cab Zin, Cooper’s Hawk, California	12.00 / 34.99
99 Cabernet Sauvignon, Cooper’s Hawk, California	12.00 / 34.99
89 Cooper’s Hawk Lux Cabernet Sauvignon, California	15.25 / 45.99
13 Guado al Tasso ‘Il Bruciato’, Bolgheri, Toscana	20.50 / 75.99
84 Cooper’s Hawk Lux Meritage, California	16.25 / 49.99
92 Petite Sirah, Cooper’s Hawk, California	11.00 / 30.99
93 Camille, Cooper’s Hawk, Ask Your Server About Our Current Offering	18.75 / 69.99

From Our Friends’ Cellars

24 Chardonnay, Cakebread, Napa Valley, CA	79.99
28 Nebbiolo, Pertinace, Barolo, Piemonte	89.99
14 Sangiovese, Col d’Orcia Brunello di Montalcino, Toscana	109.99
25 Cabernet Sauvignon, Stag’s Leap Wine Cellars ‘Artemis,’ Napa Valley, CA	159.99
26 Cabernet Sauvignon, Silver Oak, Alexander Valley, CA	169.99

GUSTI E VOLI

Enjoy a taste or flight of 4 wines

CH Classico Cooper’s Hawk Classics
GUSTI (1.5 oz) 10.00 | **VOLO** (3 oz) 19.99

Gusti di Dolce Sweet Tastes
GUSTI (1.5 oz) 10.00 | **VOLO** (3 oz) 19.99

Gusti di Bianco Tastes of White
GUSTI (1.5 oz) 10.00 | **VOLO** (3 oz) 19.99

Gusti di Cantina Featured Cellar Tastes
GUSTI (1.5 oz) 25.00 | **VOLO** (3 oz) 39.99

Gusti di Rosso Tastes of Red
GUSTI (1.5 oz) 10.00 | **VOLO** (3 oz) 19.99

COCKTAILS

Espresso Classico Martini <i>Absolut Vanilia, Kahlúa, Baileys, espresso</i>	14.00
Rossini Martini <i>Absolut, strawberry, lemon, Cooper’s Hawk Prosecco</i>	13.00
Amalfi Margherita <i>Sauza Blanco, limoncello, Cointreau, lemon, Calabrian chili rim</i>	12.00
Piccolo Buco Old Fashioned <i>Maker’s Mark, dark cacao, Disaronno Amaretto, Angostura bitters</i>	16.00
Cheeky Negroni <i>Ketel One Grapefruit & Rose, Aperol, Campari, Antica white vermouth</i>	16.00

Molto Freddo

Passion Fruit Sangria Slushy <i>frozen Cooper’s Hawk White Sangria, passion fruit purée, fresh blackberries</i>	13.00
Frozen Bellini Sangria <i>Cooper’s Hawk Rosé, peach, grapefruit, lemon</i>	13.00

BEER

Draft Local Craft Selection 7.00 • Peroni 7.00 • Stella Artois 7.50

Cans & Bottles Moretti 6.00 • Miller Lite 6.00 • Bud Light 6.00
Michelob Ultra 6.00 • Goose Island Matilda 8.50 • Allagash White 8.50
Stella Artois Cidre 8.50 • 3 Floyds Gumballhead 8.50
Revolution Hazy Hero 8.50 • Half Acre Daisy Cutter 8.50
Heineken 0.0 (non-alcoholic) 6.25

NON-ALCOHOLIC

Espresso 4.49 • Cappuccino 5.49 • Caffè Mocha 6.49 • Latte 5.49
Regular or Decaf Coffee 4.99 • Hot Tea 4.99 • Hot Chocolate 3.99
We proudly serve illy espresso and Big Shoulders coffee.

Fresh-Squeezed Lemonade 4.99
Strawberry, Passion Fruit, Raspberry, or Peach Lemonade 5.99

Fresh-Brewed Iced Tea 4.99 • **Soft Drinks** 4.99
Acqua Panna Bottled Water (750 ml) 5.99
S.Pellegrino Sparkling Water (750 ml) 6.99
Sanpellegrino Italian Sparkling 6.99
Aranciata Rossa or Limonata

One fateful night in Rome, Cooper’s Hawk founder Tim McEnery followed his nose into an unassuming “hole in the wall” pizza joint. Little did he know, he was about to meet Luca Issa, and everything was about to change.

This menu is dedicated to the original Piccolo Buco, and to Luca’s drive to make the best pizza you’ve ever had. It’s about the quality and care that goes into every step of the process to bring you the perfect bite: the saltiness of the cheese balancing the acid of the tomato, the pillowy crust, the decadence of the extra virgin olive oil.

Our custom wines underscore that delicate balance and create the perfect pairing for the perfect bite.

