



ANTIPASTI & SOUP

Four Cheese Arancini “Suppli” BIN 90	15.99
<i>Calabrian sausage, pomodoro, basil, EVOO, Pecorino Romano</i>	
Crispy Stuffed Squash Blossoms BIN 71	18.99
<i>four cheese, preserved lemon aioli, tomato fondue</i>	
Mama Luca’s Meatballs BIN 84	17.99
<i>mascarpone polenta, pomodoro sauce, stracciatella, herb migas</i>	
Meat & Cheese BIN 40	23.99
<i>prosciutto di Parma, stracciatella, whipped ricotta, tomato confit, Calabrian salami, arugula, Kalamata olives, Parmesan, ciabatta</i>	
Pasta Fagioli BIN 10	9.99
<i>Calabrian sausage, ditalini pasta, ceci beans, EVOO, Pecorino Romano</i>	
Yellow Tomato Bisque BIN 79	9.99
<i>focaccia crostini, Parmesan, pesto, EVOO</i>	

APPETIZER SALADS

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

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

Gluten-free pizza +3.00

YELLOW

Classic Margherita BIN 06	18.99
<i>basil, EVOO</i>	
The Vegan BIN 93	18.99
<i>roasted red pepper, zucchini, eggplant, wood-roasted tomatoes, Kalamata olives, black garlic, basil, EVOO</i>	
Tre Carne BIN 12	20.99
<i>pepperoni, Italian sausage, Calabrian salami, basil, EVOO</i>	
Spicy Pepperoni BIN 72	20.99
<i>Calabrian salami, whipped ricotta dolce, basil, EVOO</i>	

WHITE

Carbonara BIN 07	20.99
<i>guanciale, Pecorino Romano, cured egg yolk, Tellicherry black pepper, basil, EVOO</i>	
Fungo BIN 87	18.99
<i>wild mushrooms, black garlic, Parmesan fonduta, basil, white truffle oil</i>	
Meat & Cheese BIN 06	21.99
<i>prosciutto di Parma, stracciatella, basil, EVOO</i>	
Spicy Calabrian Sausage BIN 39	19.99
<i>’nduja, Calabrian salami, Mama Luca’s house-made Calabrian oil, basil, EVOO</i>	

PASTA

Spaghetti Carbonara BIN 06	19.99
<i>pancetta, Tellicherry black pepper, Pecorino Romano, SarVecchio Parmesan, egg yolk, chives</i>	
Hand-Rolled Three Finger Cavatelli BIN 85	22.99
<i>roasted chicken, wild mushroom porcini cream, SarVecchio Parmesan, chives</i>	
Cacio e Pepe BIN 08	19.99
<i>Tellicherry black pepper, Pecorino Romano, SarVecchio Parmesan, EVOO</i>	
Pappardelle with Short Rib Bolognese BIN 84	28.99
<i>whipped ricotta, SarVecchio Parmesan, torn basil, EVOO</i>	
Truffle Fondue Cappellacci BIN 74	22.99
<i>black truffle brown butter, honey, toasted pistachios, aged balsamic, SarVecchio Parmesan, torn basil</i>	
Mezzi Rigatoni Alla Vodka BIN 40	20.99
<i>Italian sausage, San Marzano vodka cream, basil, SarVecchio Parmesan</i>	

MAIN DISHES

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

DESSERTS

Mama Luca’s Tiramisu BIN 35	11.99
<i>orange mascarpone, bittersweet chocolate, espresso, ladyfingers, Valrhona cocoa, Grand Marnier crème anglaise</i>	
Chocolate Hazelnut Cake BIN 61	11.99
<i>gianduja ganache, orange confit, crème anglaise, candied hazelnuts, vanilla gelato</i>	
Black Dog Gelato Trio BIN 63	9.99
<i>select three from our current flavors</i>	

Seasonal Dessert

BROWN BUTTER APPLE & CHESTNUT CROSTADA BIN 35

crème anglaise, salted caramel, Amarena cherries, Italian cookies and cream gelato, white chocolate crumble

11.99



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.

*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.

Upon request, these dishes can be modified to be gluten-free. | Upon request, these dishes can be modified to be vegetarian. Please inform your server of any food allergies. An allergen guide is available upon request or at piccolobuco.coopershawk.com/menu.

Piccolo Buco Exclusives

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



VINO

SPUMANTE

BIN	Dry & Crisp	glass / bottle
30	Cooper's Hawk Lux Sparkling, Bordeaux, France	15.00 / 44.99
31	Cooper's Hawk Bubbly Rosé, Washington	10.75 / 30.99
32	Cooper's Hawk Prosecco, Veneto	11.00 / 32.99
37	Cooper's Hawk Blanc de Blanc, California	10.25 / 28.99
02	Mionetto 'Prestige' Prosecco Rosé, Veneto	12.50 / 38.99

Sweet & Fruity

36	Cooper's Hawk Moscato, California	10.25 / 28.99
35	Cooper's Hawk Sparkling Almond	10.25 / 28.99
50	Cooper's Hawk Scarletto	10.75 / 29.99

Sweet & Spritzy

53	Cooper's Hawk Blood Orange Pineapple Bubbly Sangria	10.50 / 27.99
54	Cooper's Hawk Blueberry Açai Bubbly Sangria	10.50 / 27.99
55	Cooper's Hawk Mango Dragonfruit Spritzy Sangria	11.00 / 29.99

BIANCO

Light & Fresh

78	Cooper's Hawk Sauvignon Blanc, California	11.00 / 29.99
71	Cooper's Hawk Pinot Gris, Columbia Valley, WA	10.75 / 28.99
75	Cooper's Hawk White, Washington	10.25 / 27.99
04	Villa Matilde Greco di Tufo, Campania	14.50 / 45.99
05	Donnafugata 'Lighea' Zibibbo, Sicilia	14.50 / 45.99

Fruity & Sweet

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

Rich & Full

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

ROSATO

Pink & Crisp

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

BIN	Soft & Fruity	glass / bottle
85	Cooper's Hawk Pinot Noir, California	12.00 / 34.99
87	Cooper's Hawk Lux Pinot Noir, Central Coast, CA	16.25 / 49.99
69	Cooper's Hawk Vin Velouté, California	11.50 / 31.99
86	Cooper's Hawk Sweet Red, New York	10.25 / 27.99
12	Planeta Cerasuolo di Vittoria, Sicilia	14.50 / 42.99

Earthy & Rich

90	Cooper's Hawk Barbera, Lodi, CA	12.00 / 33.99
95	Cooper's Hawk Old Vine Zin, 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
07	Frescobaldi Chianti Classico, Toscana	18.99 / 64.99
08	Prunotto Dolcetto d'Alba, Piemonte	13.99 / 42.99
09	Travaglini Nebbiolo Coste della Sesia, Piemonte	15.50 / 45.99

Bold & Dark

97	Cooper's Hawk Merlot, California	11.00 / 29.99
96	Cooper's Hawk Malbec, California	12.00 / 34.99
94	Cooper's Hawk Cab Zin, California	12.00 / 34.99
99	Cooper's Hawk Cabernet Sauvignon, California	12.00 / 34.99
89	Cooper's Hawk Lux Cabernet Sauvignon, California	15.25 / 45.99
84	Cooper's Hawk Lux Meritage, California	16.25 / 49.99
92	Cooper's Hawk Petite Sirah, California	11.00 / 30.99
93	Cooper's Hawk Camille, Ask Your Server About Our Current Offering	18.75 / 69.99
10	Villa Matilde 'Rocca dei Leoni' Aglianico, Campania	11.50 / 32.99

Italian Cults

13	Guado al Tasso 'Il Bruciato,' Bolgheri, Toscana	83.99
14	Col d'Orcia Brunello di Montalcino, Toscana	127.99
15	Michele Chiarlo 'Tortoniano' Barolo, Piemonte	144.99
16	Fontanafredda Barolo, Piemonte	109.99
17	Marchesi di Barolo Barbaresco, Piemonte	128.99
18	Bertani Amarone della Valpolicella, Veneto	137.99
20	Castello Banfi 'Magna Cum Laude,' Toscana	154.99

GUSTI E VOLI *Enjoy a taste or flight of 4 wines*

CH Classico <i>Cooper's Hawk Classics</i> GUSTI (1.5 oz) 10.00 VOLO (3 oz) 19.99	Gusti di Dolce <i>Sweet Tastes</i> GUSTI (1.5 oz) 10.00 VOLO (3 oz) 19.99
Gusti di Bianco <i>Tastes of White</i> GUSTI (1.5 oz) 10.00 VOLO (3 oz) 19.99	Gusti di Cantina <i>Featured Cellar Tastes</i> GUSTI (1.5 oz) 25.00 VOLO (3 oz) 39.99
Gusti di Rosso <i>Tastes of Red</i> GUSTI (1.5 oz) 10.00 VOLO (3 oz) 19.99	

BEVANDE

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 Noon Whistle IPA 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.

