



## ANTIPASTI & SOUP

<b>Ahi Tuna Carpaccio*</b> BIN 05 🌿	20.99
<i>mandarins, crispy capers, lemon, EVOO, dried olives, fennel, candied pistachios, mint</i>	
<b>Four Cheese Arancini "Suppli"</b> BIN 90	14.99
<i>Calabrian sausage, pomodoro, basil, EVOO, Pecorino Romano</i>	
<b>Crispy Stuffed Squash Blossoms</b> BIN 71 🌿	17.99
<i>four cheese, preserved lemon aioli, tomato fondue</i>	
<b>Meat &amp; Cheese</b> BIN 40 🌿	23.99
<i>prosciutto di Parma, burrata, whipped ricotta, tomato confit, Calabrian salami, arugula, Kalamata olives, Parmesan, ciabatta</i>	
<b>Yellow Tomato Bisque</b> BIN 79 🌿	9.99
<i>focaccia crostini, Parmesan, pesto, EVOO</i>	

## APPETIZER SALADS

<b>Piccolo Chopped Salad</b> BIN 78 🌿	15.99
<i>romaine, MightyVine cherry tomatoes, cucumber, red onion, Calabrian salami, ceci beans, ditalini pasta, aged provolone, herb migas, Kalamata olives, creamy Italian vinaigrette</i>	
<b>Arugula &amp; Vin Santo Grape Salad</b> BIN 77 🌿	13.99
<i>gorgonzola dolce, apple, candied walnuts, fennel, Parmesan, lemon vinaigrette, aged balsamic, ciabatta crostini</i>	
<b>Luca Issa Caesar</b> BIN 71 🌿	13.99
<i>baby romaine, wood-roasted cherry tomatoes, cured egg yolk, classic Caesar dressing, Parmesan-caper vinaigrette, black pepper crostini</i>	
<b>Baby Wedge</b> BIN 04 🌿	14.99
<i>MightyVine cherry tomatoes, balsamic red onions, crispy pancetta, gorgonzola cream, chives, creamy Italian vinaigrette</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

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

Gluten-free pizza +3.00

### YELLOW

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

### WHITE

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

## PASTA

<b>Spaghetti Carbonara</b> BIN 06 🌿	18.99
<i>pancetta, Tellicherry black pepper, Pecorino Romano, SarVecchio Parmesan, egg yolk, chives</i>	
<b>Hand-Rolled Three Finger Cavatelli</b> BIN 85 🌿	22.99
<i>roasted chicken, wild mushroom porcini cream, SarVecchio Parmesan, chives</i>	
<b>Cacio e Pepe</b> BIN 08 🌿	18.99
<i>Tellicherry black pepper, Pecorino Romano, SarVecchio Parmesan, EVOO</i>	
<b>Pappardelle with Short Rib Bolognese</b> BIN 84 🌿	28.99
<i>whipped ricotta, SarVecchio Parmesan, torn basil, EVOO</i>	
<b>Truffle Fondue Cappellacci</b> BIN 74 🌿	22.99
<i>black truffle brown butter, honey, toasted pistachios, aged balsamic, SarVecchio Parmesan, torn basil</i>	

## MAIN DISHES

<b>Vancouver Island Salmon</b> BIN 03 🌿	28.99
<i>roasted Yukon gold potatoes, sautéed garlic spinach, MightyVine cherry tomato relish, EVOO</i>	
<b>Baked Eggplant Parm</b> BIN 90 🌿	20.99
<i>melted mozzarella, Calabrian pomodoro, whipped ricotta, pesto oil, basil, EVOO</i>	
<b>Braised Short Ribs</b> BIN 84 🌿	33.99
<i>mascarpone polenta, sautéed garlic spinach, tomato confit, herb migas, Pecorino Romano, EVOO, chives</i>	
<b>Chicken Parm</b> BIN 06	25.99
<i>melted mozzarella, pomodoro, burrata, Tellicherry black pepper, SarVecchio Parmesan, basil, EVOO</i>	

## DESSERTS

<b>Mama Luca's Tiramisu</b> BIN 35	10.99
<i>orange mascarpone, bittersweet chocolate, espresso, ladyfingers, Valrhona cocoa, Grand Marnier crème anglaise</i>	
<b>Chocolate Hazelnut Cake</b> BIN 61 🌿	10.99
<i>gianduja ganache, orange confit, crème anglaise, candied hazelnuts, vanilla gelato</i>	
<b>Gluten-free version +1.00</b>	

### Seasonal Dessert

#### HOUSE-MADE SEASONAL CROSTADA

flaky pie crust filled with seasonal fresh fruit and served with Black Dog gelato

10.99

Ask your server about our current offering.

<b>Black Dog Gelato Trio</b> BIN 63 🌿	9.99
<i>select three from our current flavors</i>	
<b>Piccolo Affogato</b>	9.99
<i>fresh espresso, hazelnut crunch gelato, caramel, torrone, candied orange, chocolate-pistachio biscotti</i>	
<b>Piccolo Affogato Forte</b>	10.99
<i>fresh espresso, hazelnut crunch gelato, caramel, torrone, candied orange, chocolate-pistachio biscotti; choice of Banfi Grappa, Sambuca, Disaronno Amaretto, or Frangelico</i>	

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

\*These items may contain raw or undercooked ingredients.

**Consumer Advisory:** The Department of Public Health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

Piccolo Buco Exclusive

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 2021

glass 11.25 | bottle 31.99

**CHIANTI** BIN 06

Toscana DOCG 2021

glass 12.50 | bottle 35.99



**SPUMANTE**

BIN	Dry & Crisp	glass / bottle
30	Cooper's Hawk Lux Sparkling, Bordeaux, France	14.75 / 44.99
31	Cooper's Hawk Bubbly Rosé, Washington NV	10.50 / 30.99
32	Cooper's Hawk Prosecco, Veneto NV	10.75 / 32.99
37	Cooper's Hawk Blanc de Blanc, California NV	10.00 / 28.99
02	Mionetto 'Prestige' Prosecco Rosé, Veneto NV	12.50 / 38.99
<b>Sweet &amp; Fruity</b>		
36	Cooper's Hawk Moscato, California NV	10.00 / 28.99
35	Cooper's Hawk Sparkling Almond	10.00 / 28.99
50	Cooper's Hawk Scarletto	10.50 / 29.99
<b>Spritzes &amp; Seltzers</b>		
51	Cooper's Hawk Pear Wine Seltzer	8.75 / 25.99
52	Cooper's Hawk Meyer Lemon Wine Seltzer	8.75 / 25.99
53	Cooper's Hawk Blood Orange Pineapple Bubbly Sangria	10.25 / 27.99
54	Cooper's Hawk Blueberry Açai Bubbly Sangria	10.25 / 27.99

**BIANCO**

<b>Light &amp; Fresh</b>		
78	Cooper's Hawk Sauvignon Blanc, California NV	10.75 / 29.99
71	Cooper's Hawk Pinot Gris, Columbia Valley, WA NV	10.50 / 28.99
75	Cooper's Hawk White, Washington NV	10.00 / 27.99
04	Villa Matilde Greco di Tufo DOCG, Campania 2021	14.50 / 45.99
05	Donnafugata 'Lighea' Zibibbo, Sicilia 2021	14.50 / 45.99
<b>Fruity &amp; Sweet</b>		
77	Cooper's Hawk Riesling, Columbia Valley, WA NV	10.75 / 29.99
73	Cooper's Hawk Gewürztraminer, Monterey, CA NV	10.50 / 28.99
72	Cooper's Hawk Moscato, California NV	10.50 / 28.99
<b>Rich &amp; Full</b>		
70	Cooper's Hawk Unoaked Chardonnay, California NV	10.50 / 28.99
79	Cooper's Hawk Chardonnay, California NV	10.75 / 29.99
74	Cooper's Hawk Lux Chardonnay, Central Coast, CA NV	13.50 / 39.99

**ROSATO**

<b>Pink &amp; Crisp</b>		
39	Cooper's Hawk Rosé, Columbia Valley, WA NV	11.00 / 30.99

**ROSSO**

BIN	Soft & Fruity	glass / bottle
85	Cooper's Hawk Pinot Noir, California NV	11.75 / 34.99
87	Cooper's Hawk Lux Pinot Noir, Central Coast, CA NV	16.00 / 49.99
86	Cooper's Hawk Sweet Red, New York NV	10.00 / 27.99
12	Planeta Cerasuolo di Vittoria, Sicilia 2021	14.50 / 42.99
<b>Earthy &amp; Rich</b>		
90	Cooper's Hawk Barbera, Lodi, CA NV	11.75 / 33.99
95	Cooper's Hawk Old Vine Zin, Lodi, CA NV	10.75 / 30.99
91	Cooper's Hawk Red, California NV	10.25 / 28.99
40	Cooper's Hawk Super Tuscan, Toscana NV	12.50 / 37.99
07	Frescobaldi Chianti Classico DOCG, Toscana 2017	18.99 / 64.99
08	Prunotto Dolcetto d'Alba, Piemonte 2021	13.99 / 42.99
09	Travaglini Nebbiolo Coste della Sesia DOC, Piemonte 2020	15.50 / 45.99
<b>Bold &amp; Dark</b>		
97	Cooper's Hawk Merlot, California NV	10.75 / 29.99
96	Cooper's Hawk Malbec, California NV	11.75 / 34.99
94	Cooper's Hawk Cab Zin, California NV	11.75 / 34.99
99	Cooper's Hawk Cabernet Sauvignon, California NV	11.75 / 34.99
89	Cooper's Hawk Lux Cabernet Sauvignon, California NV	15.00 / 45.99
84	Cooper's Hawk Lux Meritage, California NV	16.00 / 49.99
92	Cooper's Hawk Petite Sirah, California NV	10.75 / 30.99
93	Cooper's Hawk Camille, Ask Your Server About Our Current Offering	18.50 / 69.99
10	Villa Matilde 'Rocca dei Leoni' Aglianico, Campania 2017	11.50 / 32.99
<b>Italian Cults</b>		
13	Guado al Tasso 'Il Bruciato', Bolgheri, Toscana 2021	83.99
14	Col d'Orcia Brunello di Montalcino, Toscana 2017	127.99
15	Michele Chiarlo 'Tortoniano' Barolo DOCG, Piemonte 2018	144.99
16	Fontanafredda Barolo DOCG, Piemonte 2018	109.99
17	Marchesi di Barolo Barbaresco DOCG, Piemonte 2016	128.99
18	Bertani Amarone della Valpolicella DOCG, Veneto 2018	137.99
20	Castello Banfi 'Magna Cum Laude', Toscana 2019	154.99

**GUSTI E VOLI**

Enjoy a taste or flight of 4 wines

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

**BEVANDE**

**COCKTAILS**

<b>Espresso Classico Martini</b> <i>Absolut Vanilla, Kahlúa, Baileys, espresso</i>	12.99
<b>Rossini Martini</b> <i>Absolut, strawberry, lemon, Cooper's Hawk Prosecco</i>	11.99
<b>Seasonal 'Cellotini</b> <i>house-infused Absolut, simple syrup, citrus</i> <i>Ask your server about our current offering.</i>	11.99
<b>Piccolo Buco Old Fashioned</b> <i>Maker's Mark, dark cacao, Disaronno Amaretto, Angostura bitters</i>	14.99
<b>Cheeky Negroni</b> <i>Ketel One Grapefruit Rose, Aperol, Campari, Antica white vermouth</i>	14.99
<b>Molto Freddo</b>	
<b>Passion Fruit Sangria Slushy</b> <i>frozen Cooper's Hawk White Sangria, passion fruit purée, fresh blackberries</i>	11.99
<b>Frozen Bellini Sangria</b> <i>Cooper's Hawk Rosé, peach, grapefruit, lemon</i>	11.99

**BEER**

**Draft** Noon Whistle IPA 6.99 • Peroni 6.99 • Stella Artois 6.99  
**Cans & Bottles** Moretti 5.99 • Miller Lite 5.99 • Bud Light 5.99  
 Michelob Ultra 5.99 • Goose Island Matilda 7.99 • Allagash White 7.99  
 Stella Artois Cidre 7.99 • 3 Floyds Gumballhead 7.99  
 Revolution Hazy Hero 7.99 • Half Acre Daisy Cutter 7.99  
 Heineken 0.0 (non-alcoholic) 5.99

**NON-ALCOHOLIC**

Espresso 3.49 • Cappuccino 4.49 • Caffè Mocha 5.49 • Latte 4.49  
 Regular or Decaf Coffee 3.99 • Hot Tea 3.99 • Hot Chocolate 2.99  
*We proudly serve illy espresso and Big Shoulders coffee.*  
 Fresh-Squeezed Lemonade 3.99  
*Strawberry, Passion Fruit, Raspberry, or Peach Lemonade 4.99*  
 Fresh-Brewed Iced Tea 3.99 • Soft Drinks 3.99  
 Acqua Panna Bottled Water (750 ml) 4.99  
 S.Pellegrino Sparkling Water (750 ml) 5.99  
 Sanpellegrino Italian Sparkling 5.99  
*Aranciata Rossa or Limonata*



**JOIN the CLUB**

Become a 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.

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.

