



## ANTIPASTI

<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 01 🌱	16.99
<i>four cheese, preserved lemon aioli, tomato fondue</i>	
<b>Meat &amp; Cheese</b> BIN 40 🌱	21.99
<i>prosciutto di Parma, burrata, whipped ricotta, tomato confit, Calabrian salami, arugula, Kalamata olives, Parmesan, ciabatta</i>	

## SOUP & APPETIZER SALADS

<b>Yellow Tomato Bisque</b> BIN 79 🌱 🌿	8.99
<i>focaccia crostini, Parmesan, pesto, EVOO</i>	
<b>Piccolo Chopped Salad</b> BIN 78 🌱 🌿	13.99
<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</i>	
<b>'Nduja</b> BIN 10 🌱	20.99
<i>wood-roasted cherry tomatoes, Kalamata olives, whipped ricotta dolce, basil, EVOO</i>	
<b>Parmigiana</b> BIN 12 🌱 🌿	18.99
<i>fried eggplant, Parmesan fonduta, basil, EVOO</i>	
<b>House-Recipe Italian Sausage</b> BIN 90 🌱	19.99
<i>wood-roasted sweet onion, basil, EVOO</i>	

### 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>Four Cheese</b> BIN 70 🌱 🌿	19.99
<i>Parmesan, Pecorino Romano, gorgonzola dolce, basil, EVOO, Parmesan fonduta</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>Double Diavolo</b> BIN 39 🌱	19.99
<i>'nduja, Calabrian salami, Mama Luca's house-made Calabrian oil, basil, EVOO</i>	

Gluten-free pizza +3.00

## PASTA

<b>Spaghetti Carbonara</b> BIN 06 🌱	18.99
<i>pancetta, Tellicherry black pepper, Pecorino Romano, SarVecchio Parmesan, egg yolk, chives</i>	
<b>Bucatini all'Amatriciana</b> BIN 09 🌱	19.99
<i>guanciale, pomodoro, Pecorino Romano, EVOO</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>Half Roasted Chicken</b> BIN 74 🌱	25.99
<i>roasted potatoes, garlic spinach, Parmesan-caper vinaigrette, EVOO</i>	
<b>Vancouver Island Salmon</b> BIN 03 🌱	28.99
<i>roasted potatoes, asparagus, cherry tomato relish, EVOO</i>	
<b>Filet Mignon*</b> BIN 40 🌱	38.99
<i>6 oz. filet, garlic spinach, roasted potatoes, gorgonzola butter, aged balsamic</i>	
<b>Baked Eggplant Parm</b> BIN 90 🌱	20.99
<i>fior di latte, Calabrian pomodoro, whipped ricotta, basil, EVOO</i>	
<b>Braised Short Ribs</b> BIN 84 🌱	33.99
<i>mascarpone polenta, garlic spinach, tomato confit, herb migas, Pecorino Romano, EVOO, chives</i>	
<b>Diavolo Chicken</b> BIN 85 🌱	27.99
<i>boneless half chicken, mascarpone polenta, roasted broccolini, 'nduja, dates, basil</i>	

## DESSERTS

<b>Mama Luca's Tiramisu</b> BIN 35	10.99	<b>Brown Butter Apple &amp; Chestnut Crostada</b> BIN 35	10.99	<b>Piccolo Affogato Forte</b>	10.99
<i>orange mascarpone, bittersweet chocolate, espresso, ladyfingers, Valrhona cocoa, Grand Marnier crème anglaise</i>		<i>crème anglaise, salted caramel, Amarena cherries, Italian cookies and cream gelato, pizzelle</i>		<i>fresh espresso, hazelnut crunch gelato, caramel, torrone, candied orange, chocolate-pistachio biscotti; choice of Banfi Grappa, Sambuca, Disaronno Amaretto, or Frangelico</i>	
<b>Chocolate Hazelnut Cake</b> BIN 19 🌱	10.99	<b>Black Dog Gelato Trio</b> BIN 63 🌱	9.99	<b>Caffè Corretto</b>	8.99
<i>gianduja ganache, orange confit, crème anglaise, candied hazelnuts, vanilla gelato</i>		<i>select three from our current flavors</i>		<i>double espresso, chocolate-pistachio biscotti; choice of Banfi Grappa, Sambuca, Disaronno Amaretto, or Frangelico</i>	
<b>Gluten-free version +1.00</b>		<b>Piccolo Affogato</b>	9.99		
		<i>fresh espresso, hazelnut crunch gelato, caramel, torrone, candied orange, chocolate-pistachio biscotti</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
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
01	Ferrari Brut, Trento DOC, Trentino NV	17.50 / 54.99
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

BIN	Light & Fresh	glass / bottle
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
<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
<b>Italian Classics</b>		
04	Villa Matilde Greco di Tufo DOCG, Campania 2020	14.50 / 45.99
05	Donnafugata 'Lighea' Zibibbo, Sicilia 2020	14.50 / 45.99

ROSATO

Pink & Crisp

39	Cooper's Hawk Rosé, Columbia Valley, WA NV	11.00 / 30.99
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ROSSO

BIN	Juicy & Rich	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
90	Cooper's Hawk Barbera, Lodi, CA NV	11.75 / 33.99
55	Cooper's Hawk Prim Zin, California/Italy NV	11.50 / 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
86	Cooper's Hawk Sweet Red, New York NV	10.00 / 27.99
<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 Audacious, South Australia 2020	17.50 / 66.99

Italian Classics

40	Cooper's Hawk Super Tuscan, Toscana NV	12.50 / 37.99
07	Frescobaldi Chianti Classico DOCG, Toscana 2017	16.50 / 51.99
08	Prunotto Dolcetto d'Alba, Piemonte 2018	10.50 / 34.99
09	Travaglini Nebbiolo Coste della Sesia DOC, Piemonte 2018	15.50 / 45.99
10	Villa Matilde 'Rocca dei Leoni' Aglianico, Campania 2017	11.50 / 32.99
12	Planeta Cerasuolo di Vittoria, Sicilia 2020	14.50 / 42.99

Italian Cults

13	Guado al Tasso 'Il Bruciato' Super Tuscan, Bolgheri, Toscana 2020	63.99
14	Col d'Orcia Brunello di Montalcino, Toscana 2017	127.99
15	Ceretto 'Bussia' Barolo DOCG, Piemonte 2016	159.99
16	Fontanafredda Barolo DOCG, Piemonte 2017	109.99
17	Gaja Barbaresco DOCG, Piemonte 2016	319.99
18	Bertani Amarone della Valpolicella DOCG, Veneto 2017	137.99
20	Feudi di San Gregorio, 'Pàtrimo' Merlot, Campania 2013	279.99

IL VOLO Flight of four 3 oz. pours

<b>CH Classico</b> 19.99 <i>Cooper's Hawk classics</i>	<b>Volo di Bianco</b> 19.99 <i>Flight of white</i>	<b>Volo di Rosso</b> 19.99 <i>Flight of red</i>
<b>Volo di Cantina</b> 39.99 <i>Featured cellar flight</i>	<b>Volo di Lusso</b> 59.99 <i>Flight of luxury</i>	

BEVANDE

COCKTAILS

<b>Correttini Martini</b> <i>Absolut Vanilia, Bonfi Grappa, Kahlúa, Baileys, espresso</i>	12.99
<b>Rossini Martini</b> <i>Absolut Vodka, strawberry, lemon, Cooper's Hawk Prosecco</i>	11.99
<b>Raspberry Lime 'Cellotini</b> <i>lime leaf-infused Absolut, raspberry</i>	11.99
<b>Piccolo Buco Old Fashioned</b> <i>Maker's Mark, dark cacao, Disaronno Amaretto, Angostura bitters</i>	14.99
<b>Pineapple Negroni</b> <i>Malfy Gin Con Arancia, pineapple-infused Aperol, sweet vermouth</i>	13.99
<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  
 Virtue Cider Brut 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!

1-Bottle Membership \$21.99

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.

