

# The New York Times

## **Coco Pizzeria**

Having taken over what was Giorgio DeLuca's Giorgione restaurant in Hudson Square last fall, Pino Luongo is now turning it into this pizza specialist. (There was previously a wood-fired pizza oven on the premises.) His partners are Ciro Verdi of Da Ciro in Brooklyn, and Alessandro Bandini, the general manager of Coco Pazzo in SoHo. The menu offers buzzetti, which are like open mini-calzones made with various cheeses; panozzi sandwiches with meatballs, sausage, beef or chicken; thin focaccia made with robiola cheese and other toppings; and assorted individual-size pizzas, including the classic margherita, sausage and broccolini with provolone and Fontina, amatriciana-style, and one called pazza (meaning "crazy") with potato, broccoli, cauliflower, Fontina and black truffle paste. For now, the restaurant offers only pickup and delivery. But, once indoor dining is approved, it will feature a bar for oysters and other seafood with sparkling wines up front, similar to the setup during the reign of Giorgione. In March, an uptown version is planned to open at First Avenue and 59th Street. (Opens Friday)

307 Spring Street (Hudson Street), 646-850-1003, [cocopizzeria.com](http://cocopizzeria.com).