



ALL DAY

# DENUCCIS

STARTERS				PASTA [GLUTEN FREE AVAILABLE]	
				FRESH HANDMADE	
warm garlic knots	\$8			tonnarelli w/ sun gold pomodoro	\$24
bruschetta pomodoro*	\$14			tagliatelle bolognese	\$26
sicilian artichoke vesuvio	\$16			maine lobster agnolotti	\$32
				DRIED & IMPORTED 	
				orecchiette pugliese 	
				MAINS	
				...add a side of spaghetti & red sauce	
				SPECIALE DEL GIORNO	
				MONDAY chicago tavern style pizza	
				TUESDAY lasagna bolognese	
				WEDNESDAY pappardelle genovese	
				THURSDAY tonnarelli all'amatriciana	
				FRIDAY spaghetti frutti di mare	
				SATURDAY lobster risotto	
				SUNDAY chicken scarpariello	



**MINISTRONE SOUP** -\$9-



\*DISHES THAT CONTAIN PEANUTS OR TREE NUTS, SOME DISHES MAY BE MODIFIED FOR ALLERGIES, PLEASE CONSULT YOUR SERVER.

**Pizza**  
BY SAL

16" PIES ARE FINISHED  
W/ OREGANO & PARM

♦

GLUTEN FREE "SICILIAN STYLE"  
PIZZAS AVAILABLE

♦

JOIN US MONDAY NIGHTS  
FOR CHICAGO TAVERN STYLE

**DELLA CASA**

**WHITE PIZZAS**

pesto pomodorini\* \$24  
mushroom \$25  
tartufo \$30

**RED PIZZAS**

margherita \$22  
sausage & onion \$25  
spicy pepperoni \$25  
good veggie \$24

**BUILD YOUR OWN**

16" cheese \$21 | toppings \$3 each  
[choose white or red]

sweet basil ♦ italian sausage  
roasted mushroom ♦ anchovy  
pepperoncini ♦ oven-dried tomato  
diced red onion ♦ green olive  
spinach ♦ roasted red pepper  
razor thin garlic ♦ hot peppers  
marinated zucchini  
pepperoni ♦ caramelized onion

1850 2ND ST. #110  
HIGHLAND PARK, IL 60035  
PHONE # (847) 861-2007



#IDIDITFORDENUCCIS  
@DENUCCIS

## HOT & SAUCY

\* THESE ITEMS ARE SERVED RAW, UNDERCOOKED, COOKED TO ORDER OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

A 3% RESTAURANT SURCHARGE IS ADDED TO EACH GUEST CHECK. THIS MAY BE REMOVED UPON REQUEST.

# ROSSI

# VINO!

6oz BTL

Barbera Blend G.D. Vajra // Piedmont // 2023	13	52
Super Tuscan Tenuta 'Lucente' // Toscana // 2022	21	84
Sangiovese La Poderina // Toscana // 2022	17	68
Nebbiolo De Forville // Piedmont // 2023	18	72
Pinot Nero Cembra // Trentino // 2022	15	60
Blend Tenuta Biserno 'Insoglio' // Toscana // 2022	18	72
Gab Sauv BonAnno // Alexander Valley, CA // 2022	22	88
Chianti Classico Villa Gerna // Toscana // 2021	16	64
Dolcetto Borgogno // Piedmont // 2021	69	
Gabernet Sauvignon Movia // Friuli // 2021	68	
Corvina Blend Buglioni Ripasso // Veneto // 2021	75	
Barbera Bruno Giacosa // Piedmont // 2021	82	
Corvina Cesar Amarone 'Il Bosco' // Veneto // 2016	160	
Merlot Venica Collio // Friuli // 2019	52	
Freisa G.D. Vajra // Piedmont // 2021	82	
Barolo Brovia // Piedmont // 2019	142	
Barolo Luigi Einaudi // Piedmont // 2020	105	
Barbaresco Paitin // Piedmont // 2020	96	
Barbaresco Produttori del Barbaresco // Piedmont // 2020	107	
Sangiovese/Sagrantino Arnaldo Caprai // Umbria // 2021	60	
Montepulciano Montecappone // Marche // 2021	61	
Sangiovese Volpaia Chianti Classico // Tuscany // 2020	99	
Super Tuscan Tenuta le Colonne // Bolgheri // 2020	82	
Gabernet Sauvignon Tolaini Legit // Tuscany // 2020	89	
Sangiovese Ciacci Piccolomini // Tuscany // 2019	78	
Sangiovese Grosso Biondi-Santi Rosso // Montalcino // 2019	195	
Brunello Casanova di Neri // Montalcino // 2019	155	
Montepulciano Valle Tritana // Abruzzo // 2022	49	
Negroamaro Copertino // Puglia // 2015	49	
Nerello Mascalese Bonavita // Sicily // 2020	85	
Frappato Arianna Occhipinti SP 68 // Sicily // 2023	89	

# HOUSE WINE



## RED OR WHITE

9 ♦ 18 ♦ 36

## BOLLE

6oz BTL

Lambrusco Vecchia Modena // Emilia-Romagna // nv	13	50
Glera Castelnuovo del Garda // Prosecco // nv	14	56
Glera Jeio Rosé Brut // Prosecco // 2023	16	64
Chard Blend Ca del Bosco Extra Brut // Lombardy // nv		79
Moscato La Spinetta Biancospino // Piedmont // 2022		60
Pinot Nero/Chard Contratto // Piedmont // 2019		88
<b>BIANCHI, ROSA, &amp; ARANCIA</b>		
Negroamaro Calafuria Rosé // Salento // 2023	14	56
Sauvignon Fantinel // Friuli // 2022	15	60
Pinot Grigio Ca Bolani // Friuli // 2023	13	52
Chardonnay Andriano Somereto // Alto-Adige // 2023	16	64
Cortese Massone // Gavi // 2022	16	64
Verdeca Naturale Orange Sfera // Puglia // nv	12	48
Chardonnay Elio Grasso // Piedmont // 2022		72
Pinot Bianco Kellerei Terlan // Trentino Alto-Adige // 2022		78
Cortese Villa Sparina Gavi di Gavi // Piedmont // 2022		50
Garganega Inama Foscario Soave Classico // Veneto // 2022		62
Arneis Vietti // Roero // 2023		54
Erbaluce Ferrando // Piedmont // 2022		56
Vermentino Lunae Grey Label // Liguria // 2023		65
Verdicchio Garofoli Podium // Marche // 2020		64
Rare White Blend Regaleali Leone // Sicily // 2022		45
Catarratto Caruso e Minini // Sicily // 2022		48
Falanghina Feudi di San Gregorio // Campania // 2023		46

## APERITIVO \$15

**SBAGLIATO**  
campari, vermouth  
rosso, prosecco

**LIMONCELLO SPRITZ**  
limoncello, ginger beer,  
prosecco

**HUGO**  
elderflower, mint,  
prosecco

## COCKTAILS

### AMARO MANHATTAN \$17

avarna, rye whiskey, orange bitters

### CALABRIA PICANTE MARGARITA \$16

chili-infused tequila, peachello, lime, salt

### STATEN ISLAND ICED TEA \$16

quattro amari, luxardo amaretto, lemon,  
prosecco, coca cola

### NOCCIOLA ESPRESSO MARTINI \$17

vodka, frangelico, hazelnut,  
borghetti espresso liqueur, caffe

### ITALIAN LEMONADE \$14

vodka, orancecello,  
fresh-squeezed lemonade

### PHONY NEGRONI 0.0 \$14

lyre's london dry, giffard aperitif,  
dhos bittersweet



## BIRRA

### PERONI NASTRO AZZURRO

12oz btl, pale lager, italy \$7

### PERONI 0.0 N/A

12oz btl, pale lager, italy \$7

### MENABREA BIONDA

12oz btl, blond lager, italy \$8

### BIRRA DOLOMITI ROSSO

12oz btl, double malt, veneto \$9