



ALL DAY

# DENUCCIS

| PASTA [GLUTEN FREE AVAILABLE] |      |                                             |      |
|-------------------------------|------|---------------------------------------------|------|
| FRESH HANDMADE                |      |                                             |      |
|                               |      | tonnarelli w/ sun gold pomodoro             | \$24 |
|                               |      | tagliatelle bolognese                       | \$26 |
|                               |      | maine lobster agnolotti                     | \$32 |
|                               |      | 4-finger cavatelli al ragù                  | \$28 |
| DRIED & IMPORTED              |      |                                             |      |
|                               |      | spaghetti limone*                           | \$21 |
|                               |      | spicy crab campanelle                       | \$34 |
|                               |      | spaghetti cacio e pepe                      | \$22 |
|                               |      | lumache arrabbiata                          | \$24 |
|                               |      | orecchiette pugliese                        | \$26 |
| STARTERS                      |      |                                             |      |
|                               | \$8  | warm garlic knots                           |      |
|                               | \$14 | bruschetta pomodoro*                        |      |
|                               | \$16 | sicilian artichoke vesuvio                  |      |
|                               |      | <b>MINISTRONE SOUP</b> - \$9-               |      |
|                               | \$16 | truffle-mushroom arancini                   |      |
|                               | \$14 | hand-pulled mozzarella sticks               |      |
|                               | \$18 | hot sausage & peppers                       |      |
|                               | \$21 | grilled calamari                            |      |
|                               | \$18 | fried calamari                              |      |
|                               | \$16 | meatballs & red sauce                       |      |
| SALADS                        |      |                                             |      |
|                               | \$11 | house w/ creamy italian                     |      |
|                               | \$14 | little gem caesar                           |      |
|                               | \$14 | lacinato kale & pecorino*                   |      |
|                               | \$17 | DENUCCIS chopped                            |      |
| EXTRAS                        |      |                                             |      |
| broccolini*                   | \$11 | spaghetti aglio e olio                      | \$9  |
| meatballs (2)                 | \$8  | italian sausage (2)                         | \$8  |
| MAINS                         |      |                                             |      |
|                               | \$27 | eggplant parmesan                           |      |
|                               | \$26 | shrimp scampi oreganata                     |      |
|                               | \$38 | branzino piccata                            |      |
|                               | \$38 | black cod pomodorini                        |      |
|                               | \$32 | broiled chicken & peppers                   |      |
|                               | \$38 | veal scallopini [piccata, marsala, or parm] |      |
|                               | \$28 | chicken cutlet [piccata, marsala, or parm]  |      |
|                               | \$9  | ...add a side of spaghetti & red sauce      |      |
| SPECIALE DEL GIORNO           |      |                                             |      |
|                               | \$MP | MONDAY chicago tavern style pizza           |      |
|                               | \$28 | TUESDAY lasagna bolognese                   |      |
|                               | \$32 | WEDNESDAY pappardelle genovese              |      |
|                               | \$28 | THURSDAY tonnarelli all'amatriciana         |      |
|                               | \$36 | FRIDAY spaghetti frutti di mare             |      |
|                               | \$38 | SATURDAY lobster risotto                    |      |
|                               | \$36 | SUNDAY chicken scarpariello                 |      |



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



**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

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#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

# HOUSE WINE



## RED OR WHITE

9 ♦ 18 ♦ 36

|                                                            | 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 Gembra // Trentino // 2022                      | 15  | 60  |
| Blend Tenuta Biserno 'Insoglio' // Toscana // 2022         | 18  | 72  |
| Cab Sauv BonAnno // Alexander Valley, CA // 2022           | 22  | 88  |
| Chianti Classico Villa Cerna // Toscana // 2021            | 16  | 64  |
| Dolcetto Borgogno // Piedmont // 2021                      | 69  |     |
| Cabernet 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  |     |
| Cabernet 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  |     |

## 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   |    | 88 |

## BIANCHI, ROSA, & ARANCIA

6oz BTL

|                                                             |    |    |
|-------------------------------------------------------------|----|----|
| 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      |    | 62 |
| Garganega Inama Foscario Soave Classico // Veneto // 2022   |    | 54 |
| Arneis Vietti // Roero // 2023                              |    | 65 |
| Erbaluce Ferrando // Piedmont // 2022                       |    | 64 |
| Vermentino Lunae Grey Label // Liguria // 2023              |    | 45 |
| Verdicchio Garofoli Podium // Marche // 2020                |    | 48 |
| Rare White Blend Regaleali Leone // Sicily // 2022          |    | 46 |

## APERITIVO \$15

**SBAGLIATO**  
campari, vermouth rosso, prosecco

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

**HUGO**  
elderflower, mint, prosecco

## COCKTAILS

### AMARO MANHATTAN \$17

averna, 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, caffè

### ITALIAN LEMONADE \$14

vodka, orangecello, 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

### BIRRA DOLOMITI PILS

12oz btl, pilsner, veneto \$9