

DE NUCCIS



LUNCH

PIATTI DEL PRANZO

heirloom tomato caprese salad *	\$14
chicken milanese	\$18

SANDWICHES — [SOUP ♦ SALAD ♦ CHIPS]

eggplant parmesan panino	\$18
italian grinder <i>served on a sesame roll</i>	\$21
spicy meatball submarine <i>served on a plain hoagie</i>	\$19

COCKTAILS

ITALICUS SPRITZ prosecco rose, italicus, mint	\$17
CAPRESE BLOODY MARY vodka, lemon, chili flake, caprese skewer	\$17
PIRLO campari, pinot grigio, sparkling water, orange	\$16
ZERO PROOF BLOOD ORANGE SPLASH lemon, cranberry, pineapple	\$10

SERVES 6 COCKTAILS ♦ \$60



sbagliato, hugo, limoncello, or classic aperol

SPRITZY
PITCHERS



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 		
				spaghetti limone*		\$21
				spicy crab campanelle		\$34
				spaghetti cacio e pepe		\$22
				lumache arrabbiata		\$24
				orecchiette pugliese 		\$26
SALADS				MAINS		
				eggplant parmesan		\$27
				shrimp scampi oreganata		\$26
				branzino piccata		\$38
				black cod pomodorini		\$38
				broiled chicken & peppers		\$32
				veal scallopini [<i>piccata, marsala, or parm</i>]		\$38
				chicken cutlet [<i>piccata, marsala, or parm</i>]		\$28
				...add a side of spaghetti & red sauce		\$9
				SPECIALE DEL GIORNO		
				MONDAY chicago tavern style pizza		\$MP
				TUESDAY lasagna bolognese		\$28
				WEDNESDAY pappardelle genovese		\$32
				THURSDAY tonnarelli all'amatriciana		\$28
				FRIDAY spaghetti frutti di mare		\$36
				SATURDAY lobster risotto		\$38
				SUNDAY chicken scarpariello		\$36
EXTRAS						
broccolini*	\$11	meatballs (2)	\$8			
braciola	\$11	italian sausage (2)	\$8			



MINISTRONE SOUP -\$9-

VISIT MORE
Ballyhoo
RESTAURANTS

*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
BIANCHI, ROSA, & ARANCIA		
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

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, 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