

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
SPRITZY PITCHERS [SERVES 6] sbagliato, hugo, limoncello, or classic aperol	\$60

BIRRA A PRANZO

BIRRA DOLOMITI PILS
12oz btl :: pilsner :: veneto, italy
crafted using pure alpine spring water from the dolomite
alps, foraged wild hops, & locally farmed barley

\$5



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			
		warm garlic knots	\$8
		bruschetta pomodoro*	\$14
		sicilian artichoke vesuvio	\$16
		MINISTRONE SOUP - \$9-	
		truffle-mushroom arancini	\$16
		hand-pulled mozzarella sticks	\$14
		hot sausage & peppers	\$18
		grilled calamari	\$21
		fried calamari	\$18
		meatballs & red sauce	\$16
SALADS			
		house w/ creamy italian	\$11
		little gem caesar	\$14
		lacinato kale & pecorino*	\$14
		DENUCCIS chopped	\$17
EXTRAS			
broccolini*	\$11	spaghetti aglio e olio	\$9
meatballs (2)	\$8	italian sausage (2)	\$8
MAINS			
		eggplant parmesan	\$27
		shrimp scampi oreganata	\$26
		branzino piccata	\$38
		black cod pomodorini	\$38
		broiled chicken & peppers	\$32
		veal scallopini [piccata, marsala, or parm]	\$38
		chicken cutlet [piccata, marsala, or parm]	\$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



* 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

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HIGHLAND PARK, IL 60035
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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 Montecapponi // 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

averno, 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