



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		
STARTERS				spaghetti limone *		\$21
warm garlic knots	\$8			spicy crab campanelle		\$34
bruschetta pomodoro *	\$14			spaghetti cacio e pepe		\$22
sicilian artichoke vesuvio	\$16			lumache alla vodka		\$24
MINISTRONE SOUP -\$9-				orecchiette pugliese		\$26
				MAINS		
truffle-mushroom arancini	\$16			eggplant parmesan		\$27
hand-pulled mozzarella sticks	\$14			branzino piccata		\$38
hot sausage & peppers	\$18			shrimp scampi oreganata		\$26
grilled calamari	\$21			broiled chicken & peppers		\$32
fried calamari	\$18			veal scallopini [piccata, marsala, or parm]		\$38
meatballs & red sauce	\$16			chicken cutlet [piccata, marsala, or parm]		\$28
				...add a side of spaghetti & red sauce		\$7
SALADS				SPECIALE DEL GIORNO		
house w/ creamy italian	\$11			MONDAY	chicago tavern style pizza	\$MP
little gem caesar	\$14			TUESDAY	lasagna bolognese	\$28
lacinato kale & pecorino *	\$14			WEDNESDAY	pappardelle genovese	\$32
DeNUCCIS chopped	\$17			THURSDAY	tonnarelli all'amatriciana	\$28
				FRIDAY	spaghetti frutti di mare	\$36
EXTRAS				SATURDAY	lobster risotto	\$38
broccolini*	\$11	spaghetti aglio eolio	\$7	SUNDAY	chicken scarpariello	\$36
meatballs (2)	\$8	italian sausage (2)	\$8			

* 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

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

	6oz	BTL
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 // 2023	15	60
Cab Sauv BonAnno // Alexander Valley, CA // 2022	22	88
Chianti Classico Villa Cerna // Toscana // 2021	16	64
Cabernet Blend Ballyhoo // North Coast, CA // 2023	12	48

HOUSE WINE



RED OR WHITE
11 ♦ 21 ♦ 41

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 // 2019	82
Barolo Brovia // Piedmont // 2020	142
Barolo Luigi Einaudi // Piedmont // 2020	105
Barbaresco Paitin // Piedmont // 2021	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
Cabernet Sauvignon Tolaini Legit // Tuscany // 2020	89
Sangiovese Ciacci Piccolomini // Tuscany // 2023	78
Sangiovese Il Poggione Rosso // Tuscany // 2022	82
Sangiovese Grosso Biondi-Santi Rosso // Montalcino // 2020	195
Brunello Casanova di Neri // Montalcino // 2020	155
Montepulciano Valle Tritana // Abruzzo // 2022	49
Negroamaro Copertino // Puglia // 2015	49
Nerello Mascalese Bonavita // Sicily // 2020	85
Nerello Mascalese Alta Mora Rosso // Sicily // 2022	78
Frappato Blend Arianna Occhipinti SP-68 // Sicily // 2023	64
Nebbiolo Rainoldi Rosso di Valtellina // Lombardy // 2020	86
Super Tuscan Tenuta Le Colonne // Bolgheri // 2020	82
Cabernet Blend Ballyhoo Blend // Bolgheri // 2023	48

BOLLE

	6oz	BTL
Glera Ca’ Bolani Prosecco // Friuli-Venezia Giulia // nv	14	56
Glera Jeio Rosé Brut // Prosecco // 2023	16	64
Lambrusco Vecchia Modena // Emilia-Romagna // nv	13	50
Moscato La Spinetta Bricco Quaglia // Piedmont // 2023		60
Pinot Nero/Chard Contratto // Piedmont // 2019		88

BIANCHI, ROSA, & ARANCIA

BIANCHI, ROSA, & ARANCIA	6oz	BTL
Negroamaro Calafuria Rosé // Salento // 2023	14	56
Sauvignon Fantinel // Friuli // 2023	15	60
Pinot Grigio Ca Bolani // Friuli // 2023	13	52
Chardonnay Andriano Somereto // Alto-Adige // 2023	16	64
Garganega Farina Soave Classico // Veneto // 2023	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 // 2023		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
Falanghina Feudi di San Gregorio // Campania // 2023		48
Rare White Blend Regaleali Leone // Sicily // 2022		45
Catarratto Caruso e Minini // Sicily // 2023		48

APERITIVO \$15

SBAGLIATO
campari, vermou
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, orangecello,
fresh-squeezed lemonade

PHONY NEGRONI 0.0 \$14
lyre's london dry, giffard aperitif,
dhos bittersweet



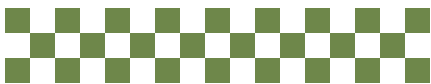
BIRRA

PERONI NASTRO AZZURRO
12oz can, pale lager, italy \$7

ATHLETIC BREWING 0.0 N/A
12oz can, lite lager, milford, ct \$7

MENABREA BIONDA
12oz btl, blond lager, italy \$8

BIRRA DOLOMITI ROSSO
12oz btl, double malt, veneto \$9



VINO & ‘TAILS

