



PASTA [GLUTEN FREE AVAILABLE]

FRESH HANDMADE

tonnarelli w/ sun gold pomodoro	\$24
tagliatelle bolognese	\$26
4-finger cavatelli al ragù	\$28
sacchetti al pesto *	\$25
	
DRIED & IMPORTED	
spaghetti limone *	\$21
spicy crab campanelle	\$34
mezze rigatoni carbonara	\$25
spaghetti & meatballs	\$21
orecchiette pugliese	\$26
lumache alla vodka [+ crumbled sausage \$4]	\$24

STARTERS

warm garlic knots	\$8
bruschetta pomodoro *	\$14
sicilian artichoke vesuvio	\$16



MINESTRONE SOUP - \$9-

MAINS

eggplant parmesan	\$27
branzino piccata	\$38
shrimp scampi oreganata	\$26
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 \$6	

SALADS

house w/ creamy italian	\$11
little gem caesar	\$14
lacinato kale & pecorino *	\$14
DENUCCIS/ chopped	\$17

EXTRAS

broccolini *	\$11	spaghetti	\$6
meatballs (2)	\$8	spinaci aglio e olio	\$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

JOIN US MONDAY NIGHTS
FOR CHICAGO TAVERN STYLE

DELLA CASA

WHITE PIZZAS

pesto pomodorini * \$29
mushroom \$29
tartufo \$31

RED PIZZAS

margherita \$26
sausage & onion \$28
spicy pepperoni \$28
good veggie \$27

BUILD YOUR OWN

16" cheese \$22
[choose white or red]

\$2 ♦ razor-thin garlic, sweet basil, anchovy

\$3 ♦ roasted mushroom, roasted red pepper,
green olive, marinated zucchini,
hot giardiniera, caramelized onion,
banana pepper, spinach, diced red onion

\$4 ♦ italian sausage, pepperoni,
oven-dried tomatoes

LINCOLN PARK
HIGHLAND PARK
HINSDALE



#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

6ozBTL

Super Tuscan Tenuta Sette Cieli // Toscana // 2024	21	84
Sangiovese La Poderina // Toscana // 2022	17	68
Pinot Nero Cembra // Trentino // 2024	15	60
Cab Sauv BonAnno // Alexander Valley, CA // 2023	22	88
Chianti Superiore Castello Del Trebbio // Toscana // 2023	16	64
Red Blend Ballyhoo Blend // Central Coast, CA // 2024	15	60

HOUSE WINE

- Red or White -

Glass9
Half Carafe18
Full Carafe36



Red Blend	Ballyhoo Blend // Central Coast, CA // 2024	15	60	BOLLE	6oz	BTL
				Glera Ca'Bolani Prosecco // Friuli-Venezia Giulia // nv	15	60
	Dolcetto Borgogno // Piedmont // 2021	69		Glera Jeio Rosé Brut // Prosecco // 2023	16	64
	Cabernet Sauvignon Movia // Friuli // 2021	68		Moscato La Spinetta Bricco Quaglia // Piedmont // 2024	15	60
	Cabernet Sauvignon Tolaini Legit // Tuscany // 2020	89				
	Chianti Classico Volpaia // Tuscany // 2022	99		Lambrusco Vecchia Modena // Emilia-Romagna // nv		50
	Corvina Cesar Amarone 'Il Bosco' // Veneto // 2016	160				
	Corvina Blend Allegrini Palazzo // Veneto // 2022	64		BIANCHI & ROSA	6oz	BTL
	Corvina Blend Buglioni Ripasso // Veneto // 2022	75		Sangiovese Il Poggione Brancato Rosato//Toscana//2024	14	56
	Barbera Bruno Giacosa // Piedmont // 2021	82		Sauvignon Blanc Fantinel // Friuli // 2024	15	60
	Barolo Brovia // Piedmont // 2021	142		Pinot Grigio Ca'Bolani // Friuli-Venezia Giulia // 2024	13	52
	Barolo Luigi Einaudi // Piedmont // 2021	105		Chardonnay 'Tenuta Nozzole' // Toscana // 2024	16	64
	Barbaresco Paitin // Piedmont // 2021	96				
	Barbaresco Produttori del Barbaresco // Piedmont // 2020	107		Pinot Bianco Elena Walch // Trentino Alto-Adige // 2024	78	
	Brunello Casanova di Neri // Montalcino // 2020	155		Arneis Vietti // Roero // 2024		54
	Freisa G.D. Vajra // Piedmont // 2022	82		Cortese Villa Sparina Gavi di Gavi // Piedmont // 2024		50
	Frappato Blend Arianna Occhipinti SP68 // Sicily // 2024	64		Catarratto Caruso e Minini // Sicily // 2024		48
	Sangiovese Ciacci Piccolomini // Tuscany // 2023	78		Erbaluce Ferrando // Piedmont // 2023		56
	Sangiovese Il Poggione Rosso // Tuscany // 2022	82		Garganega/Trebbiano Pieorpan Soave // Veneto // 2024		62
	Sangiovese/Sagrantino Arnaldo Caprai // Umbria // 2021	60		Falanghina Feudi di San Gregorio // Campania // 2023		48
	Sangiovese Grosso Biondi-Santi Rosso // Montalcino // 2021	195		Vermentino Lunae Grey Label // Liguria // 2024		65
	Super Tuscan Tenuta Le Colonne // Bolgheri // 2021	82		Verdicchio Garofoli Podium // Marche // 2022		64
	Montepulciano Valle Tritana // Abruzzo // 2022	49		Rare White Blend Regaleali Leone // Sicily // 2022		45
	Montepulciano Montecappone // Marche // 2024	61				
	Negroamaro Copertino // Puglia // 2016	49				
	Nerello Mascalese Tornatore Etna Rosso // Sicily // 2022	82				
	Nerello Mascalese Bonavita // Sicily // 2021	85				
	Nerello Mascalese Alta Mora Rosso // Sicily // 2022	78				
	Nebbiolo ArPepe Rosso di Valtellina // Lombardy // 2023	86				

ZERO PROOF

N/AGRONI 0.0 \$14

lyre's london dry, giffard aperitif, dnos bittersweet

♦

ALMOND SODA 0.0 \$9*

orgeat, almond, sparkling limonata

ZERO PROOF

N/AGRONI 0.0 \$14
lyre's london dry, giffard aperitif, dhos bittersweet

ALMOND SODA 0.0 \$9*
orgeat, almond, sparkling limonata

APERITIVO \$15

SPRITZ-TINI
vodka, lillet, prosecco

LIMONCELLO SPRITZ
limoncello, ginger beer, prosecco

HUGO
elderflower, mint, prosecco

COCKTAILS

SICILIAN OLD FASHIONED \$16
rye, amara arancia, bitter bianco, demerara

AMALFI SUNSET \$15
blanco, orange liqueur, amarena cherry, serrano

AVERNA LIMONATA \$15
averna amaro, sparkling limonata

NOCCIOLA ESPRESSO MARTINI \$17*
vodka, frangelico, hazelnut, borghetti espresso liqueur, caffe

COSMOPOLITA \$14
vodka, lillet rose, cranberry, lemon

MEDITERRANEAN SMASH \$14
gin, basil, lemon, soda

TESTAROSSA \$17
fernet, campari, demerara

NEGRONI CLASSICO \$16
gin, campari, vermouth rosso

BIRRA

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

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

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

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