



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

SPECIALE DEL GIORNO

MONDAY	chicago tavern style pizza	\$MP
TUESDAY	lasagna bolognese	\$28
WEDNESDAY	mezze rigatoni boscaiola	\$31
THURSDAY	tonnarelli all'amatriciana	\$28
FRIDAY	spaghetti frutti di mare	\$36
SATURDAY	lobster risotto	\$38
SUNDAY	per la famiglia (serves four)	\$65

*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 * \$28
mushroom \$28
tartufo \$30

RED PIZZAS

margherita \$25
sausage & onion \$27
spicy pepperoni \$27
good veggie \$26

BUILD YOUR OWN

16" cheese \$21
[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

	6oz	BTL
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 Classico Villa Cerna // Toscana // 2022	16	64
Cabernet Blend Ballyhoo // North Coast, CA // 2023	14	56
Dolcetto Borgogno // Piedmont // 2021	69	
Cabernet Sauvignon Movia // Friuli // 2021	68	
Cabernet Sauvignon Tolaini Legit // Tuscany // 2020	89	
Chianti Classico Volpaia // Tuscany // 2022	99	
Corvina Cesar Amarone 'Il Bosco' // Veneto // 2016	160	
Corvina Blend Allegrini Palazzo // Veneto // 2022	64	
Corvina Blend Buglioni Ripasso // Veneto // 2022	75	
Barbera Bruno Giacosa // Piedmont // 2021	82	
Barolo Brovia // Piedmont // 2021	142	
Barolo Luigi Einaudi // Piedmont // 2021	105	
Barbaresco Paitin // Piedmont // 2021	96	
Barbaresco Produttori del Barbaresco // Piedmont // 2020	107	
Brunello Casanova di Neri // Montalcino // 2020	155	
Freisa G.D. Vajra // Piedmont // 2022	82	
Frappato Blend Arianna Occhipinti SP68 // Sicily // 2024	64	
Sangiovese Ciacci Piccolomini // Tuscany // 2023	78	
Sangiovese Il Poggione Rosso // Tuscany // 2022	82	
Sangiovese/Sagrantino Arnaldo Caprai // Umbria // 2021	60	
Sangiovese Grosso Biondi-Santi Rosso // Montalcino // 2021	195	
Super Tuscan Tenuta Le Colonne // Bolgheri // 2021	82	
Montepulciano Valle Tritana // Abruzzo // 2022	49	
Montepulciano Montecappone // Marche // 2024	61	
Negroamaro Copertino // Puglia // 2016	49	
Nerello Mascalese Tornatore Etna Rosso // Sicily // 2022	82	
Nerello Mascalese Bonavita // Sicily // 2020	85	
Nerello Mascalese Alta Mora Rosso // Sicily // 2022	78	
Nebbiolo ArPepe Rosso di Valtellina // Lombardy // 2023	86	



BOLLE

	6oz	BTL
Glera Ca'Bolani Prosecco // Friuli-Venezia Giulia // nv	14	56
Glera Jeio Rosé Brut // Prosecco // 2023	16	64
Moscato La Spinetta Bricco Quaglia // Piedmont // 2024	15	60
Lambrusco Vecchia Modena // Emilia-Romagna // nv		50

BIANCHI & ROSA

	6oz	BTL
Nero d'Avola/Syrah // Planeta Rosé // Sicily // 2024	14	56
Sauvignon Blanc Fantinel // Friuli // 2024	15	60
Pinot Grigio Ca'Bolani // Friuli-Venezia Giulia // 2024	13	52
Chardonnay 'Tenuta Nozzole' // Toscana // 2024	16	64
Pinot Bianco Elena Walch // Trentino Alto-Adige // 2024	78	
Arneis Vietti // Roero // 2024		54
Cortese Villa Sparina Gavi di Gavi // Piedmont // 2024		50
Catarratto Caruso e Minini // Sicily // 2024		48
Erbaluce Ferrando // Piedmont // 2023		56
Garganega/Trebbiano Pieorpan Soave // Veneto // 2024		62
Falanghina Feudi di San Gregorio // Campania // 2023		48
Vermentino Lunae Grey Label // Liguria // 2024		65
Verdicchio Garofoli Podium // Marche // 2022		64
Rare White Blend Regaleali Leone // Sicily // 2022		45

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

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



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



VINO & 'TAILS

