

DeNUCCIS



ALL DAY

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
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	
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

STARTERS

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



MINISTRONE SOUP -\$9-

cacio e pepe arancini	\$15
hand-pulled mozzarella sticks	\$14
hot sausage & peppers	\$18
grilled calamari	\$21
fried calamari	\$18
meatballs & red sauce	\$16

VISIT MORE
Ballyhoo
RESTAURANTS

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 * \$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 Palazzo Nuovo // Toscana // 2022	16	64
Cabernet Blend Ballyhoo // North Coast, CA // 2023	15	60
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	15	60
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	

VINO!

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, caffè

ITALIAN LEMONADE \$14
vodka, orangecello, fresh-squeezed lemonade

N/AGRONI O.O \$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 O.O N/A
12oz can, lite lager, milford, ct \$7