



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-

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



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

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

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

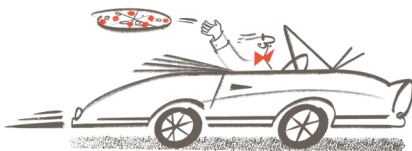
16" cheese \$22
[choose white or red]

\$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

6oz

BTL

Super Tuscan	Tenuta Sette Cieli // Toscana // 2022	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 -

Glass

Half Carafe

Full Carafe

9

18

36



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
Gorvina Cesar Amarone 'Il Bosco' // Veneto // 2016		160				
Gorvina 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	VINO!	142	Pinot Grigio Ca'Bolani // Friuli-Venezia Giulia // 2024		15	60
Barolo Luigi Einaudi // Piedmont // 2019		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, 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

VINO & 'TAILS