



MINESTRONE SOUP - \$9-

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]	\$41
	\$24

PIZZA
PASTA

eggplant parmesan	\$27
branzino piccata	\$38
shrimp scampi oreganata	\$26
broiled chicken & peppers	\$32
veal scallopini <i>[piccata, marsala, or parm]</i>	\$38
chicken cutlet <i>[piccata, marsala, or parm]</i>	\$28
...add a side of spaghetti & red sauce	\$6

VISIT MORE
Ballyhoo
RESTAURANTS

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

VISIT MORE
Ballyhoo
RESTAURANTS

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

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.

**16" PIES ARE FINISHED
W/ OREGANO & PARM**

**GLUTEN FREE "SICILIAN STYLE"
PIZZAS AVAILABLE**

JOIN US MONDAY NIGHTS
FOR CHICAGO TAVERN STYLE

WHITE PIZZAS

pesto pomodorini * \$28
mushroom \$28
tartufo \$30

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

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

#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.

60z 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 Classico Villa Cerna // Toscana // 2022	16	64
Gabernet Blend Ballyhoo // North Coast, CA // 2023	14	56
Dolcetto Borgogno // Piedmont // 2021		69
Gabernet Sauvignon Movia // Friuli // 2021		68
Gorvina Blend Allegrini Palazzo // Veneto // 2022		64
Gorvina Blend Buglioni Ripasso // Veneto // 2022		75
Barbera Bruno Giacosa // Piedmont // 2021		82
Gorvina Cesar Amarone 'Il Bosco' // Veneto // 2016		160
Freisa G.D. Vajra // Piedmont // 2022		82
Barolo Brovia // Piedmont // 2021		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 // 2024		61
Chianti Classico Volpaia // Tuscany // 2022		99
Gabernet Sauvignon Tolaini Legit // Tuscany // 2020		89
Sangiovese Giacci Piccolomini // Tuscany // 2023		78
Sangiovese Il Poggione Rosso // Tuscany // 2022		82
Sangiovese Grosso Biondi-Santi Rosso // Montalcino // 2021		195
Brunello Casanova di Neri // Montalcino // 2020		155
Montepulciano Valle Tritana // Abruzzo // 2022		49
Negroamaro Copertino // Puglia // 2016		49
Nerello Mascalese Tornatore Etna Rosso // Sicily // 2023		82
Nerello Mascalese Bonavita // Sicily // 2021		85
Nerello Mascalese Alta Mora Rosso // Sicily // 2022		78
Frappato Blend Arianna Occhipinti SP-68 // Sicily // 2024		64
Nebbiolo ArPepe Rosso di Valtellina // Lombardy // 2023		86
Super Tuscan Tenuta Le Colonne // Bolgheri // 2021		82



RED OR WHITE

9 ♦ 18 ♦ 36

60z BTI

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, & ARANCIA		
	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 // 2023	13	52
Chardonnay 'Tenuta Nozzole' // Toscana // 2024	16	64
Pinot Bianco Elena Walch // Trentino Alto-Adige // 2024		78
Cortese Villa Sparina Gavi di Gavi // Piedmont // 2024		50
Garganega/Trebbiano Pieorpan Soave // Veneto // 2024		62
Arneis Vietti // Roero // 2024		54
Erbaluce Ferrando // Piedmont // 2023		56
Vermentino Lunae Grey Label // Liguria // 2024		65
Verdicchio Garofoli Podium // Marche // 2022		64
Falanghina Feudi di San Gregorio // Campania // 2023		48
Rare White Blend Regaleali Leone // Sicily // 2022		45
Catarratto Caruso e Minini // Sicily // 2024		48

SBAGLIATO

campari, vermouth
rosso, prosecco



LIMONCELLO SPRITZ

limoncello, ginger beer,
prosecco



HUGO

elderflower, mint,
prosecco

ITALIAN LEMONADE \$14

vodka, orangerello,
fresh-squeezed lemonade



N/AGRONI 0.0 \$14

lyre's london dry, giffard aperitif,
dhos bittersweet



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

