

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 |

STARTERS

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



MINISTRONE 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.



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 // 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 |
| 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 | | |
| 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, caffe

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