



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

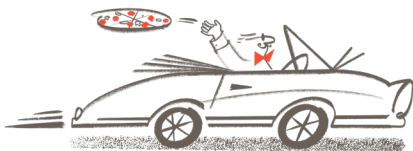
16" cheese \$22
[choose white or red]

\$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 // 2024	21	84
Sangiovese	La Poderina // Toscana // 2022	17	68
Pinot Nero	Cembra // Trentino // 2024	15	60
Cab Sauv	BonAnno // Alexander Valley, CA // 2024	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



BOLLE

6oz

BTL

Glera	Ca'Bolani Prosecco // Friuli-Venezia Giulia // nv	15	60
Glera	Jeio Rosé Brut // Prosecco // 2025	16	64
Moscato	La Spinetta Bricco Quaglia // Piedmont // 2024	15	60
Lambrusco	Vecchia Modena // Emilia-Romagna // nv		50

BIANCHI & ROSA

6oz

BTL

Sangiovese	Il Poggione Brancato Rosato // Toscana // 2025	14	56
Sauvignon Blanc	Fantinel // Friuli // 2025	15	60
Pinot Grigio	Benvolio // Friuli-Venezia Giulia // 2024	12	48
Chardonnay	'Tenuta Nozzole' // Toscana // 2024	16	64
Pinot Bianco	Elena Walch // Trentino Alto-Adige // 2025	78	
Arneis	Vietti // Roero // 2024		54
Cortese	Villa Sparina Gavi di Gavi // Piedmont // 2025		50
Catarratto	Caruso e Minini // Sicily // 2024		48
Erbaluce	Ferrando // Piedmont // 2024		56
Garganega/Trebbiano	Pieorpan Soave // Veneto // 2024		62
Falanghina	Feudi di San Gregorio // Campania // 2024		48
Vermentino	Lunae Grey Label // Liguria // 2024		65
Verdicchio	Garofoli Podium // Marche // 2022		64
Rare White Blend	Regaleali Leone // Sicily // 2022		45

VINO!

Dolcetto	Borgogno // Piedmont // 2023	69	
Cabernet Sauvignon	Movia // Friuli // 2021	68	
Cabernet Sauvignon	Tolaini Legit // Tuscany // 2020	89	
Chianti Classico	Volpaia // Tuscany // 2023	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 // 2022	82	
Barolo	Brovia // Piedmont // 2021	142	
Barolo	Luigi Einaudi // Piedmont // 2021	105	
Barbaresco	Paitin // Piedmont // 2021	96	
Barbaresco	Produttori del Barbaresco // Piedmont // 2022	107	
Brunello	Casanova di Neri // Montalcino // 2021	155	
Freisa	G.D. Vajra // Piedmont // 2023	82	
Frappato Blend	Arianna Occhipinti SP68 // Sicily // 2024	64	
Sangiovese	Ciacci Piccolomini // Tuscany // 2023	78	
Sangiovese	Il Poggione Rosso // Tuscany // 2023	82	
Sangiovese/Sagrantino	Arnaldo Caprai // Umbria // 2021	60	
Sangiovese Grosso	Biondi-Santi Rosso // Montalcino // 2021	195	
Super Tuscan	Tenuta Le Colonne // Bolgheri // 2022	82	
Montepulciano	Valle Tritana // Abruzzo // 2024	49	
Montepulciano	Montecappone // Marche // 2024	61	
Negroamaro	Copertino // Puglia // 2017	49	
Nerello Mascalese	Tornatore Etna Rosso // Sicily // 2022	82	
Nerello Mascalese	Bonavita // Sicily // 2021	85	
Nerello Mascalese	Alta Mora Rosso // Sicily // 2023	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 bottle, 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