

ANTHONY DEVOTI
executive chef

MARK MULITSCH
sous chef

J. Devoti

T R A T T O R I A

5100 DAGGETT AVENUE
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SMALL PLATES

housemade breads, olive oil & herb butter \$5

house marinated olives&pickles \$5

ButtonWoodFarm deviled eggs&pickles-
crème fraîche, j.t.gelineau greens \$8

crispy san diego, ca. squid-
lemon, sea salt, black pepper,
music garlic, aioli \$10

housemade meatball-
polenta, cream, black pepper, onions, garlic,
parmigiano-reggiano, roasted tomatoes \$9

Benne'sFarm pork cake,
mire poix, fried chicken egg,
sriracha aioli, micro greens \$10

LARGE PLATES

housemade charcuterie,
jam, pickles, grain mustard \$25

house cheese selection with McConaachie jam,
PoirotFarm honey organic candied MO pecans
two-\$10 / three-\$13 / five-\$17

SOUP & SALAD

soup-confit onions, smoked pork broth,
sherry wine, grilled sourdough,
parmigiano-reggiano \$8

salad-OzarkForest mizuna, candied pecans,
roasted StuckmeyerFarm 'detroit red' beets,
carrots, BaetjeFarm coeur du clos goat cheese,
local honey&grain mustard vinaigrette,
ButtonWoodFarm boiled chicken egg \$9

PIZZA

meat-fennel&garlic beef sausage, salami,
fresh mozzarella, tomato sauce, chili flake \$16

vegetable-chanterelle mushrooms, roasted beets,
GoatsbeardFarm bleu cheese&goat cheese
extra virgin olive oil, Ozark Forest greens \$16

PASTA

housemade ravioli-
LudwigCreamery kickapoo, ricotta, goat cheese,
MatthewBrown lunga di napoli squash, pea shoots,
smoked ham, black pepper, pork jus \$20

housemade noodles-
j.t.gelineau oyster mushrooms, broccoli,
white wine, herb butter, parmigiano-reggiano \$20

ENTREES

vegetable risotto-
arborio rice, vegetable broth, white wine,
MatthewBrown lunga di napoli squash purée,
chanterelle mushrooms, parmigiano-reggiano \$18

hampton bays ny, monkfish,
StuckmeyerFarm carrots, arugula,
RedFoxFarm sweet potato purée,
roasted onion vinaigrette \$24

ButtonWoodFarm braised chicken leg,
StuckmeyerFarm broccoli, 'hakurei' turnips,
butternut squash, pan jus \$20

FitchnerFarm beef 'pot roast',
braised NottleFarm savoy cabbage,
RissiFarm yukon gold potatoes,
red wine reduction \$22

burger-house ground beef, lamb, pork,
Benne'sFarm pecan smoked pork belly,
sea salt focaccia, housemade pickles,
OzarkForest greens, sangamon cheese,
ButtonWoodFarm fried chicken egg \$17

SIDES

creamy polenta, BaetjeFarm goat cheese \$4
j.t.gelineau mushrooms, herb butter \$7

TASTING MENU six courses \$65 + wine pairings \$100 To ensure proper service, we ask that your entire party participates.

SAMPLE MENU