

**ANTHONY DEVOTI**  
executive chef

**MARK MULITSCH**  
sous chef

# J. Devoti

T R A T T O R I A

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## SMALL PLATES

housemade breads, olive oil & herb butter \$5

house marinated olives&pickles \$5

deviled ButtonwoodFarm chicken eggs,  
pickled shitakes, mustard seed \$8

risotto alla milanese-  
arborio rice, saffron, chicken broth, white wine,  
black pepper, parmigiano-reggiano \$9

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

## LARGE PLATE

housemade charcuterie&cheese selection,  
jam, pickles, grain mustard, honey,  
local candied Mo pecans \$25

## SOUP & SALAD

soup-  
vegetable broth, turnips, potatoes, carrots,  
sweet potatoes, mushrooms, soy beans,  
tomato paste, sherry wine, croutons, \$9

caesar salad-  
LivingWaterFarm lettuce,  
housemade caesar dressing, croutons,  
ButtonwoodFarm boiled chicken egg,  
parmigiano-reggiano \$10

## PIZZA

meat-housemade FitchnerFarm meatball,  
tomato sauce, aji lemon chilli flake,  
housemade ricotta \$16

vegetable-BaetjeFarm goat cheese, olives  
j.t.gelineau mushrooms, parmigiano-reggiano,  
extra virgin olive oil \$16

## PASTA

housemade ravioli-  
winter root vegetables, BaetjeFarm goat cheese,  
j.t.gelineau mushrooms, white wine, herb butter,  
BeehiveCheeseCo 'Barley Buzzed' \$20

housemade pappardelle,  
BennesFarm pork ragú, mire poix,  
red wine, parmigiano-reggiano \$20

## ENTREES

vegetable frittata-  
egg whites, roasted winter vegetables,  
j.t.gelineau greens, goat cheese \$18

Port Townsend wa. petrale sole,  
StuckmeyerFarm beet chips, aioli,  
j.t.geleau micro greens \$24

ButtonwoodFarm half chicken,  
TheisFamilyFarm sweet potato purée,  
french horn mushrooms, pan jus \$27

FitchnerFarm beef liver&onions,  
CarolloFarm 'red finger' potatoes,  
StuckmeyerFarm carrots,  
beef jus, herb butter \$18

burger-house ground FitchnerFarm beef,  
sea salt focaccia, housecured coppa,  
HemmeBrothersCreamery cheddar,  
cucumber pickles, fried chicken egg \$17

## SIDES

creamy polenta, parmigiano-reggiano \$4  
CarolloFarm potatoes, aioli \$5

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

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.  
We gladly accommodate any dietary or vegetarian requirements you may have.  
PLEASE NOTE: 20% gratuity will be added to parties of 6 or more