

**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

deviled chicken eggs&crispy goose point oysters,  
spicy jalapeño jam, aioli \$12

BennesFarm pecan wood smoked ham,  
extra virgin olive oil, marinated olives,  
BeeHiveCheeseCo 'barely buzzed' \$7

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

## LARGE PLATE

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

## SOUP & SALAD

soup-  
purée of beets, turnip&squash-  
horseradish, grilled crouton, whey \$9

winter salad-  
OzarkForest chickweed, StuckmeyerFarm beets,  
'beauegard' sweet potatoes, smoked shiitake's,  
onions, toasted mo pecans, GoatsBeard feta,  
ButtonWoodFarm boiled chicken egg \$10

## PIZZA

meat-  
FitchnerFarm beef shank, OzarkForest onions,  
tomato sauce, chilli flake, fresh mozzarella \$16

quattro formaggio-  
bechamel sauce, BaetjeFarm goat cheese,  
housemade ricotta, fresh mozzarella,  
parmigiano-reggiano \$16

## PASTA

housemade fettuccini-  
roasted pumpkin, french horn mushrooms,  
stinging nettle&spring onion salsa verde,  
parmigiano-reggiano \$20

housemade ravioli-  
Benne'sFarm pork trotter&goat cheese,  
mire poix, red wine, ricotta, pork jus \$20

## ENTREES

local vegetables-  
LehrFarm yukon gold potato puree,  
purple carrots, kohlrabi, j.t.gelineau mushrooms,  
OzarkForest winter greens, vegetable jus \$18

wild yellowfin tuna,  
confit yukon gold potatoes, stinging nettles,  
OzarkForest spring onion vinaigrette \$24

BennesFarm tomato braised chicken leg,  
vidalia onion, french lentils, braising jus \$20

BennesFarm pork milanese,  
DeMangeFamilyFarm sweet potato purée,  
olive salad, sherry wine reduction \$22

burger-house ground beef, lamb, pork,  
sea salt focaccia, fried chicken egg,  
HemmeBrothersCreamery cheddar,  
pecan wood smoked pork belly,  
housemade pickles, greens \$17

## SIDES

creamy polenta, parmigiano-reggiano \$4

j.t.gelineau mushrooms, herb butter \$7

roasted 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