

ANTHONY DEVOTI  
executive chef

# J. Devoti

T R A T T O R I A

FRIDAY-SUNDAY  
22.september.2022

- FIRST COURSE -

housemade ravioli-  
j.t.gelineau mushrooms,  
herb butter, white wine, roasted onion,  
HemmeBro's 'quark'

- SECOND COURSE -

soup-  
roasted MatthewBrown 'lunga di napoli' squash pureé,  
focaccia crouton, garlic oil,  
parmigiano-reggiano

- THIRD COURSE -

san diego ca. grilled yellowfin tuna,  
StuckmeyerFarm roasted carrots, tropia onion,  
balsamic, extra virgin olive oil

- O R -

Benne'sFarm roasted pork loin,  
Farmer&Co. greens, roasted potato,  
housemade applewood smoked bacon,  
champagne vinaigrette

- FOURTH COURSE -

ice cream sandwich-  
chocolate chip cookie,  
housemade vanilla bean ice cream

4 courses: \$60/person, with wine pairings \$75/person

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please let us know of any dietary or vegetarian requirements. 20% gratuity will be added to parties of 6 or more.

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