

**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 bread, olive oil&herb butter \$5

house marinated olives&pickles \$5

crispy san diego, ca. squid,  
lemon, garlic, black pepper, olives,  
OzarkForest chickweed, sriracha aioli \$10

port townsend, wa. mahogany clams,  
tomato sauce, aji lemon chili flake,  
grilled bread \$12

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

port townsend wa. chowder,  
dungenous crab, oysters, fluke, mussels,  
mire poix, bread crumbs, shrimp broth \$9

caesar salad-  
LivingWaterFarm green leaf lettuce, croutons,  
caesar dressing, parmigiano-reggiano,  
ButtonwoodFarm deviled chicken egg \$10

## PIZZA

meat-  
housemade pepperoni, chilli flake,  
tomato sauce, fresh mozzarella \$16

vegetable pizza-  
extra virgin olive oil, goat cheese, mushrooms,  
OzarkForest stinging nettles, spring onions,  
parmigiano-reggiano \$16

## PASTA

housemade fettuccine,  
j.t.gelineau oyster mushrooms,  
spring onion, white wine, herb butter,  
parmigiano-reggiano \$20

housemade lasagna&sugo,  
ButtonwoodFarm chicken, mozzarella,  
housemade ricotta, tomato sauce \$20

## ENTREES

local vegetables-  
pickled turnips, kohlrabi, carrots, onion,  
j.t.gelineau mushrooms, french lentils,  
fried chicken egg \$18

port townsend, wa. halibut-  
j.t.gelineau mushrooms, spring onion,  
OzarkForest greens&lemon vinaigrette \$32

ButtonwoodFarm braised chicken thigh-  
StuckmeyerFarm carrots, potatoes,  
OzarkForest fiddlehead ferns, braising jus \$20

BennesFarm pork loin-  
mo cannellini beans, OzarkForest kale,  
swiss chard, sherry wine reduction \$18

burger-house ground beef, lamb, pork,  
sea salt focaccia, fried chicken egg,  
HemmeBrothersCreamery cheddar,  
j.t.gelineau mushrooms,  
housemade pickles, greens \$17

## SIDES

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

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

# SAMPLE MENU