

ROSIE'S  
RESIDENCY  
pop-up series  
**BOTTINO**

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Established in 1997, **BOTTINO** is an art-world institution, a block from the Highline in West Chelsea. Executive Chef Jamie Kenyon joined the team in 2021 as partner, bringing new energy and point of view to the traditional Italian menu.

**prix fixe dinner 149.00**

**first course**

½ crispy soft shell crab  
lemon caper aioli, pickled finger chilis

chickpeas, preserved meyer lemon rind, olives  
smokey adobo, basil seeds, balsamic drizzle

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**pasta course**

house made orecchiette  
sweet sausage, broccoli rabe, spicy pickled pepper, pecorino

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**choice of main**

branzino alla plancha  
garlic escarole. citrus emulsion

organic heritage chicken “rollatino”  
rhubarb mostarda, braised napa cabbage, pickled ramps  
saba black garlic reduction

seared sliced organic ny strip  
porcini rub; broccoli rabe and marble potatoes  
pecorino cream

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**dessert**

macerated summer berries, brown butter zabaglione

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executive chef **Jamie Kenyon**

[www.bottinonyc.com](http://www.bottinonyc.com) 26 10<sup>th</sup> ave nyc 10001

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**signature cocktails 18**

squid ink bloody mary shot, tahin rim  
oyster on the half shell

cucumber rosemary gin cooler

muddled strawberry rosé margarita

mezcal negroni

expresso walnut martini

**bar menu**

fried artichokes 16  
lemon, mint, chili-flake, sea salt

arancini 18  
nduja, mascarpone, robiola, lemon basil aioli

house made ricotta 14  
apricot honey emulsion, bee pollen

murray's burrata 26  
sungold tomato, basil olive oil, aged balsamic

seared baby octopus 26  
chickpeas, preserved meyer lemon rind, olives, smokey adobo, basil seeds,  
balsamic drizzle

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