



ACQUA BISTECCA

A MICHAEL MINA RESTAURANT

SPECIAL EVENTS

events-abdc@theminagroup.com

10 Ridge Square NW, Washington DC,
20016

ABOUT US

Michelin-Starred Chef Michael Mina began his career at Aqua, where he helped reshape San Francisco's seafood scene. He solidified his reputation at Bourbon Steak, where he pioneered the butter-poaching method for steak. And now, he's bringing decades of industry-shaping experience to the table at Acqua Bistecca, where guests enjoy an Italian-inspired celebration of flavor and frivolity.

PRIVATE DINING

Conceived as a social hub, the restaurant buzzes with energy, offering a lively and engaging experience for a diverse audience of diners.

EVENT SPACES

PRIVATE DINING ROOM

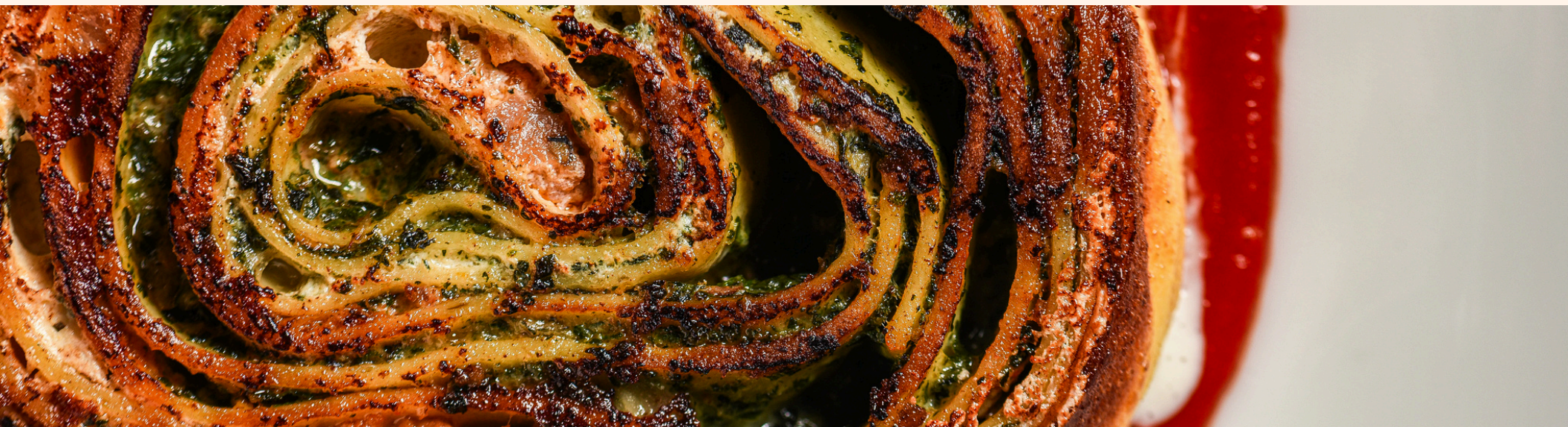
20 Seated
(two parallel tables)

MAIN DINING ROOM

up to 165 Seated
220 Reception

BAR & LOUNGE

25 Seated
50 Reception



Private Dining Room



Main Dining Room



Bar



Bar & Lounge



LUNARA

\$90pp – Served Family Style

ANTIPASTI

Select two – Additional Antipasti - \$15pp

SQUASH PARMESAN

pistachio pesto, pomodoro, parmesan

ARANCINI

saffron risotto, smoked mozzarella
roasted garlic crema

WILD ARUGULA AND SHAVED FENNEL

grana padano, asian pears
white balsamic

TUNA TARTARE

tomato conserva, calabrian chili
pasta fricco

HEIRLOOM BEETS

gorgonzola dolce budino, green apple
chicory nuts

SECONDI

Select three – Additional Secondi - \$20pp

HERITAGE PORK CHOP

apple agrodolce, blackberry mostarda

SWORDFISH 'PICCATTA'

pan seared, brown butter capers, sea beans

RIGATONI 'ALL' AB'

pomodoro, basil puree, burrata

LASAGNA ALLA PIASTRA

spicy sausage ragu, swiss chard
roasted pepper marinara

16OZ DELMONICO

caponata stuffed cippolini onion

SIMPLY GRILLED CHESAPEAKE

STRIPED BASS

saffron-orange fregola

SIDES FOR THE TABLE

olive oil fried potatoes
crispy brussels sprouts agrodolce
grilled broccolini with preserved lemon

DOLCE

for the table

TORTA AL CIOCCOLATO

rich traditional chocolate layer cake
caramel crema

IL LIMONE

olive oil cake, vanilla mousse
candied lemon gelee

CALMARE

\$115pp – Served Family Style

ANTIPASTI

Select two
Additional Antipasti - \$15pp

SQUASH PARMESAN

pistachio pesto, pomodoro,
parmesan

ARANCINI

saffron risotto, smoked mozzarella
roasted garlic crema

WILD ARUGULA AND SHAVED FENNEL

grana padano, asian pears
white balsamic

TUNA TARTARE

tomato conserva, calabrian chili
pasta fricco

HEIRLOOM BEETS

gorgonzola dolce budino
green apple, chicory nuts

PRIMI

Select 2
Additional Pasta - \$15pp

RIGATONI 'ALL' AB'

pomodoro, basil puree, burrata

LASAGNA ALLA PIASTRA

spicy sausage ragu, swiss chard
roasted pepper marinara

CAMPANELLE

arugula-pistachio pesto, wax beans,
crispy garlic

RADIATORE

vermentino braised lamb neck
mint, pecorino

SECONDI

Select three
Additional Secondi - \$20pp

PORCHETTA SPICED PORK CHOP

apple agrodolce, blackberry mostarda

SWORDFISH 'PICCATTA'

pan seared, brown butter capers sea
beans

16OZ DELMONICO

caponata stuffed cippolini onion

SIMPLY GRILLED CHESAPEAKE STRIPED BASS

saffron-orange fregola

PORCINI BUTTER ROASTED CHICKEN

mushroom crema, Sicilian almonds

RISOTTO 'ALLA MARCHESI'

barollo braised osso buco, saffron, gold
leaf

SIDES FOR THE TABLE

olive oil fried potatoes
crispy brussels sprouts agrodolce
grilled broccolini with preserved lemon

DOLCE

for the table

TORTA AL CIOCCOLATO

rich traditional chocolate layer
cake with caramel crema

IL LIMONE

olive oil cake, vanilla mousse
candied lemon gelee

SORRELLE

\$125pp – Individually Plated – Max 20 guests

ANTIPASTI

Choice of

**WILD ARUGULA AND SHAVED
FENNEL**

grana padano, asian pears
white balsamic

TUNA TARTARE

tomato conserva, calabrian chili
pasta fricco

PRIMI

Choice of

RIGATONI 'ALL' AB'

pomodoro, basil puree, burrata

RADIATORE

vermentino braised lamb neck
mint, pecorino

SECONDI

Choice of

**SIMPLY GRILLED CHESAPEAKE
STRIPED BASS**

saffron-orange fregola

CHARGRILLED FILET

braised cippolini onion, caponata

SIDES FOR THE TABLE

olive oil fried potatoes
grilled broccolini with preserved
lemon

DOLCE

IL LIMONE

olive oil cake, vanilla mousse
candied lemon gelee

ADDITIONS & RECEPTIONS

DISPLAYS

for 12 or more guests

SALUMI

selection of cured meats served
with seasonal condiments and sesame
semolina bread - \$29pp

FROMAGGIO

selection of cured meats served
with seasonal condiments and sesame
semolina bread - \$25pp

MARKET VEGETABLE CAZZIMPERIO

seasonal raw and pickled vegetables with a
selection of dips and spreads - \$18pp

ICE COLD RAW BAR

gulf white shrimp, Maine lobster, littleneck
clams, east coast oysters with selection of
sauces - \$39pp
+add caviar - additional \$55pp

BRUSCHETTA BAR

chef's selection of spreads, olive oil griddled
semolina bread \$15pp

STATIONS

24 guest minimum

SCRATCH MADE CAESAR SALAD - \$24PP

SEASONAL RISOTTO IN A PARMESAN WHEEL - \$29PP

BISTECCA CARVING STATION - \$45PP

STATIONARY PLATTERS

12 pcs per platter

RICOTTA MEATBALL SPIEDINI

pomodoro sauce - \$72

MARINATED BEET SPIEDINI

gorgonzola budino - \$48

ZUCCHINI FRITTERS

cherry pepper aioli - \$48

FRIED ARTICHOKEs

meyer lemon aioli - \$48

CARNE CRUDA

gnocco fritto - \$84

TUNA TARTARE

pasta fricco - \$84

ARANCINI

smoked mozzarella - \$60

CRISPY MOZZARELLA

basil ricotta - \$55



CONTACT

Get in touch for more
information and to start
planning your event.

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