

# ACQUA BISTECCA

A MICHAEL MINA RESTAURANT

## SPECIAL EVENTS

[events-abeb@theminagroup.com](mailto:events-abeb@theminagroup.com)

5500 Coconut Road

Bonita Springs, FL 34134

# 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

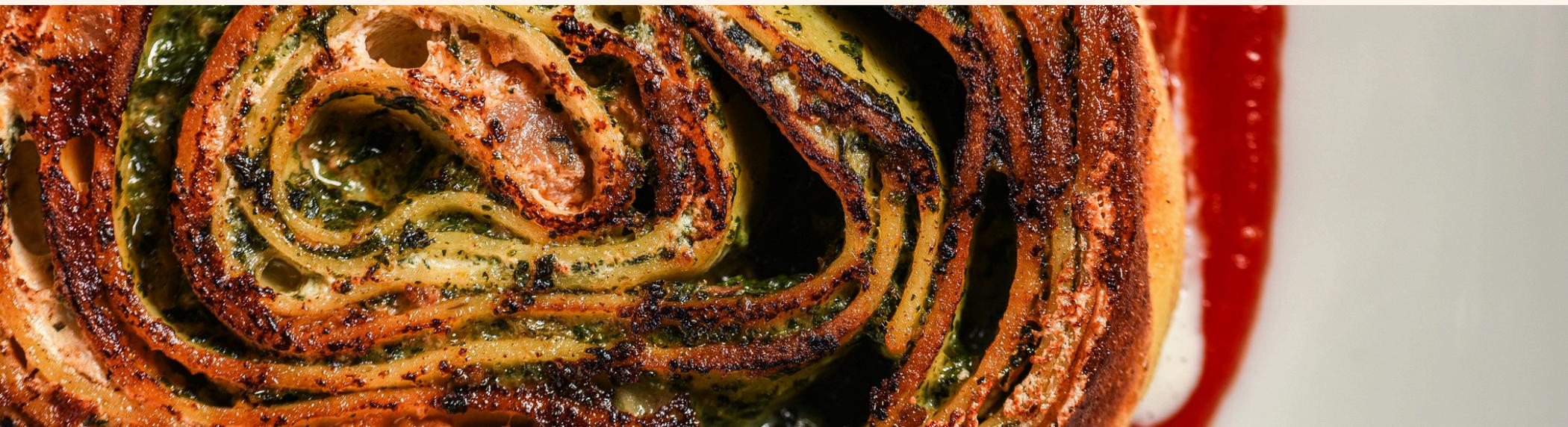
16 Seated

## The Deck

60 Seated  
90 Reception

## Restaurant Buyout

140 Seated  
200 Reception



Private Dining Room



Main Dining Room



Bar & Lounge



# THE BAYFRONT

\$90pp - Served Family Style

## ANTIPASTI

Select two - Additional Antipasti - \$15pp

### SQUASH PARMESAN

pistachio pesto, pomodoro, parmesan

### ARANCINI

saffron risotto, smoked mozzarella  
sicilian agrodolce

### WILD ARUGULA & SHAVED FENNEL

parmesan, asian pears  
white balsamic

### TUNA TARTARE

calabrian, tomato conserva  
basil, pine nuts

### MARINATED BABY BEETS

gorgonzola dolce budino  
green apple, black pepper walnuts

## SECONDI

Select three - Additional Secondi - \$20pp

### BLACK BERKSHIRE PORK CHOP

apple agrodolce, blackberry mostarda

### LINE CAUGHT SWORDFISH PICCATO

pan seared, brown butter capers, sea beans

### RIGATONI 'ALL' AB'

pomodoro, basil purée, burrata

### LASAGNA ALLA PIASTRA

spicy sausage ragu, swiss chard  
roasted pepper marinara

### 16OZ DELMONICO

caponata stuffed cippolini onion

### SIMPLY GRILLED

### 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

sliced dark chocolate tart layered with  
smooth milk chocolate budino

### IL LIMONE

olive oil cake, vanilla mousse  
candied lemon gelee

# THE SALTLEAF

\$115pp - Served Family Style

## ANTIPASTI

Select two  
Additional Antipasti - \$15pp

### SQUASH PARMESAN

pistachio pesto, pomodoro  
parmesan

### ARANCINI

saffron risotto, smoked mozzarella  
sicilian agrodolce

### WILD ARUGULA & SHAVED FENNEL

parmesan, asian pears  
white balsamic

### TUNA TARTARE

calabrian, tomato conserva  
basil, pine nuts

### MARINATED BABY BEETS

gorgonzola dolce budino  
green apple, black pepper walnuts

## PRIMI

Select 2  
Additional Pasta - \$15pp

### RIGATONI 'ALL' AB'

tomato, basil purée, burrata

### LASAGNA ALLA PIASTRA

spicy sausage ragu, swiss chard  
roasted pepper marinara

### CAMPANELLE

arugula-pistachio pesto  
crispy garlic, pecorino di fossa

### RADIATORE

vermentino braised lamb  
rosemary, chilies

## SECONDI

Select three  
Additional Secondi - \$20pp

### BLACK BERKSHIRE PORK CHOP

apple agrodolce, blackberry mostarda

### LINE CAUGHT SWORDFISH 'PICCATA'

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-almond crema  
brussels sprouts

### RISOTTO 'ALLA MARCHESI'

barollo braised osso buco, saffron  
24k olive oil

### SIDES FOR THE TABLE

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

## DOLCE

for the table

### TORTA AL CIOCCOLATO

sliced dark chocolate tart  
layered with smooth milk  
chocolate budino

### ILLIMONE

olive oil cake, vanilla mousse  
candied lemon gelee

# THE ESTERO

\$125pp - Individually Plated - Max 20 guests

## ANTIPASTI

Choice of

**WILD ARUGULA &  
SHAVED FENNEL**

parmesan, asian pears  
white balsamic

**TUNA TARTARE**

calabrian, tomato conserva  
basil, pine nuts

## PRIMI

Choice of

**RIGATONI 'ALL' AB'**

pomodoro, basil purée, burrata

**RADIATORE**

vermentino braised lamb  
rosemary, chilies

## 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

# LUNCH AT THE TAVOLA

\$65pp -Family Style

## ANTIPASTI

Select two

### 'SQUASH PARMESAN

pistachio pesto, pomodoro  
parmesan

### ARANCINI

saffron risotto, mozzarella  
sicilian agrodolce

### LITTLE GEM CAESAR

tangy dressing  
crunchy tomato streusel

### SPICE POACHED GULF WHITE SHRIMP

sambuca spiked cocktail sauce  
fresh horseradish

### WILD ARUGULA & SHAVED FENNEL

parmesan, asian pears  
white balsamic

## PIZZA

Supplemental  
\$12pp for 1

\$15pp for additional

### CLASSIC MARGHERITA PIZZA

D.O.P. mozzarella, basil

### SPICY PEP PIE

cup and char pepperoni  
calabrian honey

### CLAM PIE

savory clams, meyer lemon  
gremolata

## SECONDI

Select three  
Additional \$20pp

### PORCINI BUTTER ROASTED CHICKEN

mushroom-almond crema  
brussels sprouts

### RIGATONI

'all AB', pomodoro, basil purée  
burrata espuma

### WOOD GRILLED 12OZ SKIRT STEAK

olive oil fried potatoes  
caponata stuffed cippolini

### LUMACHE AI FUNGHI

porcini ragu, truffle butter  
aged balsamic

### CRISPY SKIN ARCTIC CHAR

saffron-orange braised fregola  
preserved lemon condiment

## DOLCE

For the table

### TORTA AL CIOCCOLATO

sliced dark chocolate tart  
layered with smooth milk  
chocolate budino  
and amarena cherries

### 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 - \$39pp

### **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  
\$150 Chef attendant fee per station

### **SCRATCH MADE CAESAR SALAD - \$24PP**

### **TRUFFLE RISOTTO IN A PARMESAN WHEEL - \$35PP**

### **BISTECCA CARVING STATION - \$45PP**

### **PORCHETTA CARVING STATION - \$39PP**

### **WHOLE FISH STATION - \$39PP**

## 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.

[events-abebe@theminagroup.com](mailto:events-abebe@theminagroup.com)

