

ACQUA BISTECCA

A MICHAEL MINA RESTAURANT

SPECIAL EVENTS

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

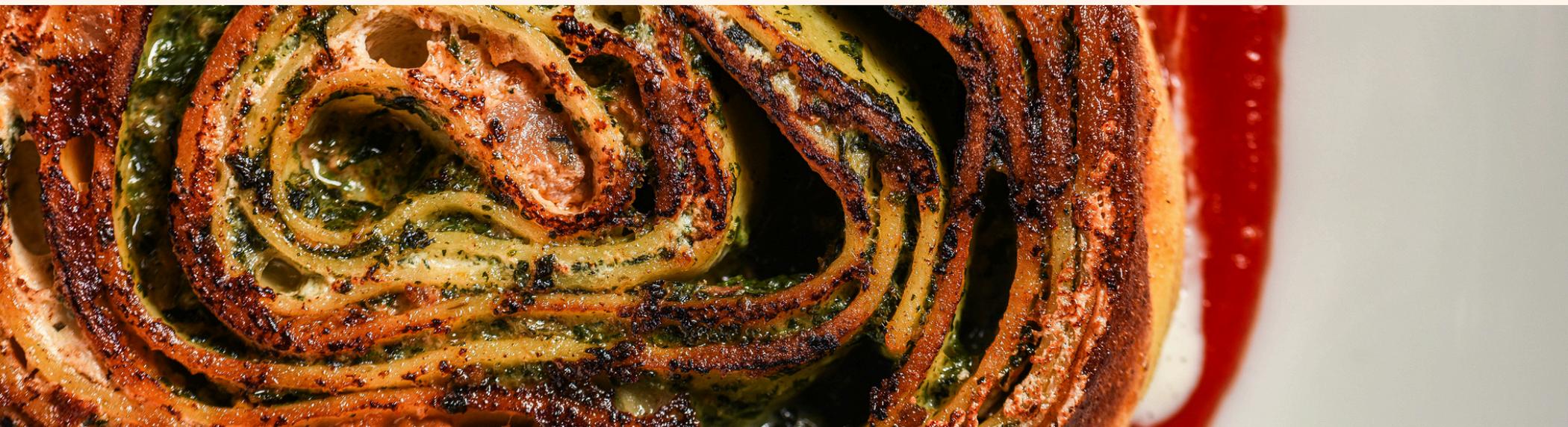
16 Seated

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 MARGHERITTA 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-abeb@theminagroup.com

