

ACQUA BISTECCA

A MICHAEL MINA RESTAURANT



RESTAURANT WEEK WINTER 2026

65 PER PERSON

optional wine flight + 35

FIRST COURSE

CHOICE OF:

Caesar Salad

tangy dressing, crunchy tomato streusel

Arancini

saffron risotto, mozzarella, sicilian agrodolce

Tuna Tartare + 8

calabrian tomato conserva, basil, pinenuts

Rhode Island Calamari + 8

tempura battered, capers, hot cherry pepper aioli

SECOND COURSE

CHOICE OF:

Pappardelle all' Uovo

veal ragu, tomato, parmesan, saba

Swordfish Piccata

pan seared, brown butter capers, sea beans

12oz Flat Iron +15

chargrilled, brushed with red lambrusco butter
& served with caponata stuffed cippolini onion

DOLCE

CHOICE OF:

Granita Italiano

buttermilk custard, pistachio

Rice Pudding

huckleberry compote

Bomba Donuts + 4

Il Limone + 4

Torta al Cioccolato + 4

RESTAURANT WEEK
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COCKTAILS

Caltanissetta 16

arete reposado, averna
spiced peaches, lime

Bronte 19

atito's vodka, russo crema di pistachio
borghetti, espresso

WINES

Wine Flight 35

A tour of Sardinia, Tuscany and Piedmont in three glasses

Cantina di Santadi Villa Solais Vermentino di Sardegna DOC 2022

Poggiosecco Chianti DOCG 2024

Marenco Pineto Brachetto d'Aqui DOCG 2024

or

By the Glass

5oz - 16 | 9oz - 29

5 oz Marenco Pineto Brachetto d'Aqui DOCG 2024

available only in 5 oz