



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

Sala Blu
18 Seated

The Deck
70 Seated
100 Reception

Restaurant Buyout
150 Seated
200 Reception



Sala Blu



Main Dining Room



Bar & Lounge



THE BAYFRONT

\$90pp - Served Family Style

ANTIPASTI

Select two
Additional Antipasti - \$15pp

SQUASH PARMESEAN

pistachio pesto, pomodoro, parmesan

ARANCINI

saffron risotto, smoked mozzarella
sicilian agrodolce

LITTLE GEM CEASAR

tangy dressing
crunchy tomato streusel

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 'PICCATA'

pan-seared, brown butter capers
sea beans

RIGATONI 'ALL' AB'

pomodoro, basil puree, burrata

LASAGNA ALLA PIASTRA

spicy sausage ragù, swiss chard
roasted pepper marinara

14OZ NY STRIP

caponata stuffed cippolini onion

SIMPLY GRILLED ARTIC CHAR

saffron-orange fregola

SIDES FOR THE TABLE

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

DOLCE

For the table

BUDINO AL CIOCCOLATO

creamy milk chocolate custard,
whipped nutella, warm calvados
caramello, crunchy hazelnut praline

IL LIMONE

olive oil cake, vanilla mousse
candied lemon gelee

THE SALTLEAF

\$115pp - Served Family Style

ANTIPASTI

Select two
Additional Antipasti - \$15pp

SQUASH PARMESEAN

pistachio pesto, pomodoro,
parmesan

ARANCINI

saffron risotto, smoked mozzarella
sicilian agrodolce

LITTLE GEM CEASAR

tangy dressing
crunchy tomato streusel

TUNA TARTARE

calabrian tomato conserva
basil, pine nuts

MARINATED BABY BEETS

gorgonzola dolce budino
green apple, black pepper walnuts

PRIMI

Select two
Additional Pasta - \$15pp

RIGATONI 'all' AB'

pomodoro, basil purée, burrata

LASAGNA ALLA PIASTRA

spicy sausage ragù, swiss chard
roasted pepper marinara

CAMPANELLE

arugula-pistachio pesto
crispy garlic, pecorino di fossa

Orecchiette Cime di Rapa

fennel-lamb sausage
chilis, pecorino

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

PORCINI BUTTER ROASTED CHICKEN

mushroom-almond crema
brussels sprout leaves

14OZ NY STRIP

caponata stuffed cippolini onion

SIMPLY GRILLED ARTIC CHAR

saffron-orange fregola

SIDES FOR THE TABLE

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

DOLCE

for the table

BUDINO AL CIOCCOLATO

creamy milk chocolate
custard, whipped nutella
warm calvados caramello
crunchy hazelnut praline

IL LIMONE

olive oil cake, vanilla mousse
candied lemon gelee

THE ESTERO

\$125pp - Individually Plated - Max 20 guests

ANTIPASTI

Choice of

LITTLE GEM CEASAR

tangy dressing
crunchy tomato streusel

TUNA TARTARE

calabrian tomato conserva
basil, pine nuts

PRIMI

Choice of

RIGATONI 'all' AB'

pomodoro, basil purée, burrata

Orecchiette Cime di Rapa

fennel-lamb sausage
chilis, pecorino

SECONDI

Choice of

SIMPLY GRILLED ARTIC CHAR

saffron-orange fregola

CHARGRILLED FILET

caponata stuffed cippolini onion

SIDES FOR THE TABLE

olive oil fried potatoes
grilled broccolini with
preserved lemon

DOLCE

Served individually

IL LIMONE

olive oil cake, vanilla mousse
candied lemon gelee

LUNCH AT THE TAVOLA

\$65pp –Family Style

ANTIPASTI

Select two

SQUASH PARMESEAN

pistachio pesto, pomodoro
parmesan

ARANCINI

saffron risotto, mozzarella
sicilian agrodolce

LITTLE GEM CEASAR

tangy dressing
crunchy tomato streusel

SPICE POACHED GULF WHITE SHRIMP

sambuca spiked cocktail sauce fresh
horseradish

MARINATED BABY BEETS

gorgonzola dolce budino
green apple, black pepper walnuts

SECONDI

Select three
Additional \$20pp

PORCINI BUTTER ROASTED CHICKEN

mushroom-almond crema
brussels sprouts

RIGATONI 'all AB'

tomodoro, basil purée
burrata espuma

WOOD GRILLED 12OZ WAYGU PICANHA

olive oil fried potatoes
caponata stuffed cippolini

LUMACHE ai FUNGHI

porcini ragù, truffle butter
aged balsamic

CRISPY SKIN ARCTIC CHAR

saffron-orange braised fregola preserved
lemon condiment

DOLCE

For the table

BUDINO AL CIOCCOLATO

creamy milk chocolate custard
whipped nutella, warm calvados
caramello, crunchy hazelnut
praline

IL LIMONE

olive oil cake, vanilla mousse
candied lemon gelee

ADDITIONS & RECEPTIONS

DISPLAYS

12 guest minimum

SALUMI

selection of cured meats served with seasonal condiments and sesame semolina bread - \$39pp

FORMAGGIO

selection of artisanal cheese 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

+add King Crab \$39pp

BRUSCHETTA BAR

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

STATIONS

24 guest minimum

\$150 Chef attendant fee per station

SCRATCH MADE CAESAR SALAD - \$24pp

TRUFFLE RISOTTO IN A PARM WHEEL - \$700

BISTECCA CARVING STATION - \$55pp

WHOLE FISH STATION - \$39PP

STATIONARY PLATTERS

12 pc 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

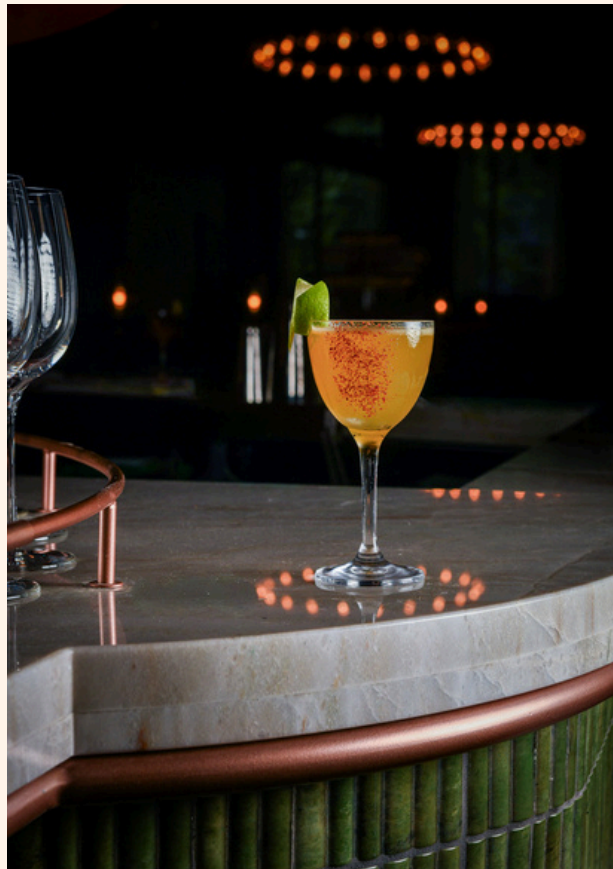
pasta fricco - \$84

ARANCINI

sicilian agrodolce - \$60

CRISPY MOZZARELLA

basil ricotta - \$55



CONTACT

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

events-abebe@theminagroup.com

