

# ACQUA BISTECCA

A MICHAEL MINA RESTAURANT

## TEST KITCHEN

June 2026

65 per person

full table must participate

### FIRST COURSE

#### Cucumber Salad

baby zucchini, persian cucumbers, goat cheese  
panna cotta, orange blossom, smoked trout roe

#### Gramigna

clams, guanciale, broccolini, chili flake, pecorino

#### Grilled Octopus

black garlic, smoked parmigiano, spring onion

### SECOND COURSE

#### Long Island Fluke

leeks, snap peas, baby turnips, tarragon, spring pea nage

#### Rabbit Porchetta

english peas, morels, sauce aegir

### SIDES

#### Squash Blossoms

bufala mozzarella, anchovy, pesto genovese

#### Peas & Favas

spring onion, green garlic, mint, whipped ricotta, pea tendrils

### DOLCE

#### Bomba Donuts

ricotta zeppole, blueberry,  
mascarpone cheesecake dip

#### Baba al Rum

nocino crema, walnut sbrisolona, fresh apricot