



ACQUA BISTECCA

A MICHAEL MINA RESTAURANT

SPECIAL EVENTS

events-abdc@theminagroup.com

10 Ridge Square NW, Washington DC,
20016

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 ROSSA (PRIVATE DINING)

24 Seated
(two parallel tables)

MAIN DINING ROOM

up to 165 Seated
220 Reception

ROOFTOP PENTHOUSE

40 seated (indoor)
up to 100 Seated (indoor/outdoor)
200 Reception



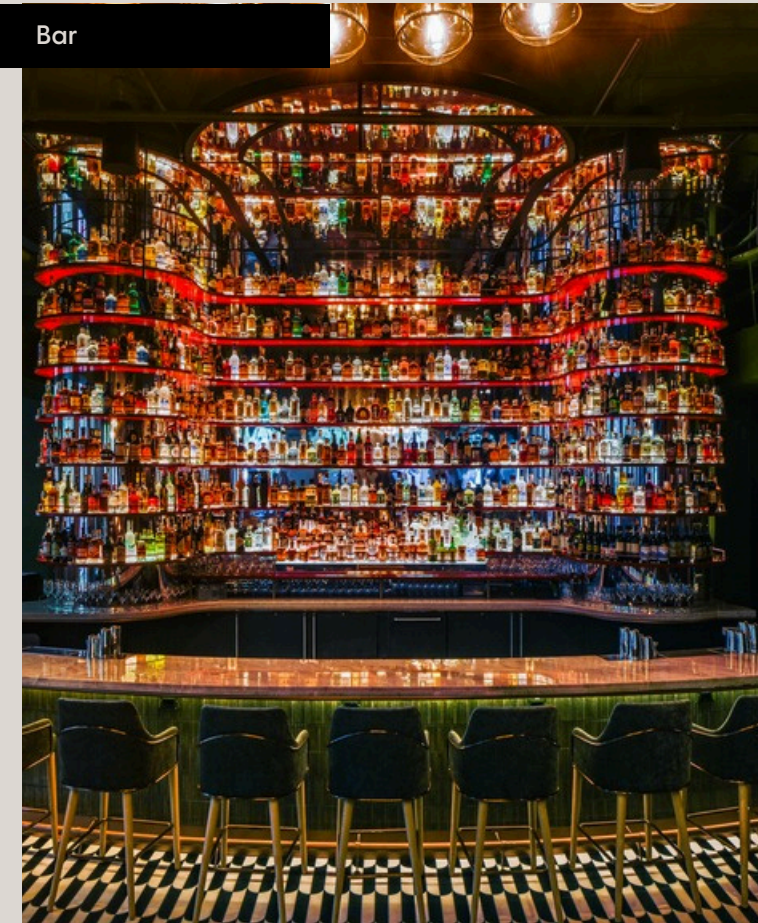
Sala Rossa - Private Dining



Main Dining Room



Bar



Bar & Lounge



Rooftop - outdoor



Rooftop Penthouse



Rooftop - outdoor



Rooftop Penthouse



BUONGIORNO BRUNCH

\$65pp - Served Family Style

FOR THE TABLE

HOUSE MADE PASTRIES

danish, savory puff pastry, seasonal scone, chocolate and classic croissant. served with seasonal jam

DIAVOLA "DEVEILED EGG" +\$3
pancetta, chervil

THE ONLY' CAVIAR CANNOLI +\$12
burrata, chive, siberian caviar

ANTIPASTI

Select two - Additional Antipasti - \$12pp

CAESAR SALAD

tangy dressing, tomato-garlic breadcrumb

AVOCADO TOAST

house-made focaccia, chili crisp sliced coppa soft boiled egg

MARINATED BABY BEETS

gorgonzola dolce budino, green apple, black pepper walnuts

TUNA TARTARE

calabrian-tomato conserva, pine nuts, basil

SECONDI

Select three - Additional Secondi - \$20pp

FRITTATA BIANCA (VEG)

spinach, porcini ragu, fontina

ORAKING SALMON

saffron-orange braised fregola

RADIATORE CARBONARA

guanciale, pecorino romano, earth and eats egg yolk

NY STRIPLOIN

scrambled eggs, parmesan crusted tomato +\$15

TABLESIDE TIRAMISU TOAST

mascarpone whip, lady finger crumble, cacao nib glass
+\$8 per person

CONTORNI

OLIVE OIL FRIED POTATOES
GRILLED BROCCOLINI
MARKET FRUIT

BUONA SERA BRUNCH

\$75pp - Served Individually Plated

FOR THE TABLE

HOUSE-MADE PASTRIES +8

danish, savory puff pastry, seasonal scone, chocolate and classic croissant. served with seasonal jam

HOUSE-MADE FOCACCIA +5

chef's selection of seasonal spreads

DIAVOLA "DEVEILED EGG" +\$3

pancetta, chervil

THE ONLY' CAVIAR CANNOLI +\$12

burrata, chive, siberian caviar

ANTIPASTI

SERVED FAMILY STYLE

CAESAR SALAD

tangy dressing, tomato-garlic breadcrumb

AHI TUNA TARTARE

Calabrian-tomato concerva, pine nuts basil

SECONDI

FRITTATA BIANCA (VEG)

spinach, porcini ragu, fontina

ORAKING SALMON

saffron-orange braised fregola

PORCINI BUTTER ROASTED CHICKEN

mushroom-almond crema

RADIATORE CARBONARA

guanciale, pecorino romano, earth and eats egg yolk

8OZ NY STRIPLOIN

scrambled eggs, parmesan crusted tomato +\$15

CONTORNI

SERVED FAMILY STYLE

OLIVE OIL FRIED POTATOES

GRILLED BROCCOLINI

MARKET FRUIT

LUNARA

\$90pp - Served Family Style

ANTIPASTI

Select two - Additional Antipasti - \$15pp

SQUASH PARMESAN

pistachio pesto, pomodoro, parmesan

ARANCINI

saffron risotto, mozzarella
sicilian agrodolce

LITTLE GEM CAESAR

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 PICCATO

pan seared, brown butter capers, sea beans

RIGATONI 'ALL' AB'

pomodoro, basil purée, burrata espuma

LASAGNA ALLA PIASTRA

spicy sausage ragu, swiss chard
roasted pepper marinara

12OZ FLAT IRON STEAK

caponata stuffed cippolini onion

16OZ DELMONICO +\$10

caponata stuffed cippolini onion

SIMPLY GRILLED

SEASONAL WHITE FISH

saffron-orange fregola

CONTORNI

OLIVE OIL FRIED POTATOES
CRISPY BRUSSELS SPROUTS
GRILLED BROCCOLINI

DOLCE

for the table

BUDINO AL CIOCCOLATO

Creamy Milk Chocolate Custard
topped with whipped nutella
warm calvados, caramello &
crunchy hazelnut praline

IL LIMONE

olive oil cake, vanilla mousse
candied lemon gelee

CALMARE

\$115pp – Served Family Style

ANTIPASTI

Select two
Additional Antipasti - \$15pp

SQUASH PARMESAN

pistachio pesto
pomodoro parmesan

ARANCINI

saffron risotto, mozzarella
sicilian agrodolce

LITTLE GEM CAESAR

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 2
Additional Pasta - \$15pp

RIGATONI 'ALL' AB'

pomodoro, basil purée, burrata

LASAGNA ALLA PIASTRA

spicy sausage ragu, swiss chard
roasted pepper marinara

CAMPANELLE

arugula-pistachio pesto
crispy garlic, pecorino di fossa

PAPPARDELLE ALL' UOVO

pancetta, braised rabbit, spring
onion, 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

12OZ FLAT IRON STEAK

caponata stuffed cippolini onion

16OZ DELMONICO + \$10

caponata stuffed cippolini onion

SIMPLY GRILLED

SEASONAL WHITE FISH

saffron-orange fregola

PORCINI BUTTER ROASTED CHICKEN

mushroom-almond crema
brussels sprouts

RISOTTO 'ALLA MARCHESI'

barollo braised osso buco, saffron
24k olive oil

CONTORNI

OLIVE OIL FRIED POTATOES

CRISPY BRUSSELS SPROUTS

GRILLED BROCCOLINI

DOLCE

for the table

BUDINO AL CIOCCOLATO

Creamy Milk Chocolate Custard
topped with whipped nutella
warm calvados, caramello &
crunchy hazelnut praline

ILLIMONE

olive oil cake, vanilla mousse
candied lemon gelee

SORRELLE

\$125pp - Individually Plated - Max 20 guests

ANTIPASTI

Choice of

TUNA TARTARE

calabrian, tomato conserva
basil, pine nuts

LITTLE GEM CAESAR

tangy dressing
crunchy tomato streusel

PRIMI

Choice of

RIGATONI 'ALL' AB'

pomodoro, basil purée, burrata

PAPPARDELLE ALL' UOVO

pancetta, braised rabbit, spring
onion, pecorino

SECONDI

Choice of

SIMPLY GRILLED

SEASONAL WHITE FISH

saffron-orange fregola

CHARGRILLED FILET

braised cippolini onion, caponata

CONTORNI

OLIVE OIL FRIED POTATOES

CRISPY BRUSSELS SPROUTS

GRILLED BROCCOLINI

DOLCE

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 imported and domestic cheeses served with 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, east coast oysters with selection of sauces - \$43pp

BRUSCHETTA BAR

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

ACTION STATIONS

24 guest minimum

\$150 Chef attendant fee per station

SCRATCH MADE CAESAR SALAD

crafted tableside for a bold, savory flavor in every bite
\$24pp

TRUFFLE RISOTTO IN A PARMESAN WHEEL

creamy risotto is prepared to order and tossed inside a parmesan wheel, melting into a rich, velvety finish and crowned with aromatic shaved truffle
\$275 Parmesan Wheel + \$35 pp

BISTECCA CARVING STATION

choice of NY Strip or Ribeye
served with bone marrow and roasted garlic
\$45pp

PORCHETTA CARVING STATION - \$39PP

WHOLE FISH

choice of Salmon or Halibut
crispy, herb-rubbed skin, stuffed with aromatics
\$39pp

ROAMING CAVIAR CANNOLI SERVICE

made to order - burrata, chives, Siberian caviar
\$55 pp

BURRATA - BUILT YOUR WAY

focaccia, prosciutto, tomatoes, figs, basil, mint, Castelvetrano olive tapenade, arugula-pistachio pesto,
\$24 pp

TRAY PASSED OR 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

EXPERIENCES

BEVERAGE ACTIVATIONS

\$150 Bartender Fee

COCKTAIL FOUNTAIN

choice of Italian Margarita OR Negroni
\$60pp / 25 person minimum

BUILD YOUR OWN SPRITZ STATION

select your spirit:

gin or vodka

choose your flavor:

peche de vigne, abricot du roussillon, wild
elderflower or pamplemousse

select up to three garnishes:

lemon, lime or orange wheel, fruit slice,
herb, spices, aromatic

\$22 pp + \$150 bartender fee

CUSTOM COCKTAIL PRINTING

add the razzle dazzle to your event by custom
printing a logo or special title on your cocktail

(must select a beverage with foam)

+\$10 and cost of cocktail

EXPERIENCES

COOKING CLASS

A hands-on cooking class where your guests learn to
make our infamous **Lasagna alla Piastra**.

Sip on wine and enjoy antipasti while being guided by
Chef for a fun, flavorful, and immersive culinary
experience.

\$150 pp

CHEF MICHAEL MINA:

Chef Mina will oversee menu creation and preparation
for the event, alongside other curated experiences
such as culinary demonstrations, fireside-style Q&A
chat, taking photos, signing cookbooks

inquire for availability and pricing

ENHANCEMENTS

ICE LUGE OR SCULPTURE

customize your event by adding an ice luge for a
beverage activation OR sculpture to enhance your
seafood station

\$1,000, pricing may vary based on design

LIVE MUSIC:

DJ's and live music - inquire within



THE TEAM



CHEF MICHAEL MINA, CHEF PARTNER

Michael Mina is the chef, founder and executive chairman of Mina Group, an award-winning restaurant management company with a collection of over 30 chef-driven concepts across the country that showcase the best of food, wine and spirits.

Born in Cairo, Egypt and raised in Ellensburg, Washington, Chef Michael Mina began his epicurean journey at the Culinary Institute of America in Hyde Park, NY. During his formal schooling, he spent his weekends sharpening his skills by working alongside Chef Charlie Palmer's kitchen at the upscale Aureole in New York City. In 1993, Chef Mina became the executive chef of acclaimed AQUA in San Francisco, being recognized for his contributions to the culinary world by the James Beard Foundation as Rising Star Chef of the Year (1997) and Best Chef: California (2002.)

With the drive and desire to provide his unique perspective on elevated dining experiences to guests across the globe, Chef Mina's culinary and business vision ultimately led to the founding of MINA Group. With deep roots in San Francisco - a city the Chef Mina has always held close to his heart - MINA Group now expands from coast to coast with restaurants in the Bay Area, Los Angeles, New York, Hawaii and beyond.

Throughout his illustrious career, Chef Mina has been honored with additional numerous accolades including a Michelin star at MICHAEL MINA (2012-2018), James Beard Foundation's "Who's Who of Food & Beverage" inductee (2013), Gayot's Restaurateur of the Year (2011), Bon Appétit's Chef of the Year (2005), and more. He was most recently named one of the "50 Most Powerful People in American Fine Dining" by Robb Report magazine (2023).

CONTACT

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

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